

Platters



Contemporary, fresh presentations on large square china, clean returnable platters.

- For pick-up, or delivery (cost applies).
- Generous volume each for 40 guests
- Minimum three (3) clear working days notice for availability and preparation

Note: other variations to those shown below and cold canapé platters can be prepared by arrangement

ANTIPASTO I

with Turkish bread slices
Bambini Bocconcini
Marinated Kalamata Black Olives
Thinly sliced Salami
Marinated Artichoke Hearts
Dolmades
Semi-dried Tomatoes
Chargrilled Eggplant
Spanish Marinated Mushrooms
Sliced Provolone
Feta Cheese-filled Belle Peppers
Gypsy Leg Ham Slices
Cherry Tomatoes

\$165

ANTIPASTO II

with Turkish bread slices
Danish Feta Cubes
Marinated Kalamata Black Olives
Thinly sliced Pepperoni
Gypsy Leg Ham Slices
Semi-dried Tomatoes
Chargrilled Red Capsicum
Spanish Marinated Mushrooms
Marinated Octopus
S A Smoked Salmon w Baby Capers
Fresh Blanched Asparagus Spears
Sliced Provolone
Prosciutto Slices

\$175

Platters

(Continued)



COLD COOKED MEATS

presented over two (2) platters

Glazed Zucchini and bacon-stuffed Chicken Legs

Gypsy Leg Ham Slices

Cajun Chicken Fillets

Pastrami Slices

Pepper Crust Roast Sirloin Beef Slices

"Aldinga" Smoked Turkey Slices

Thin sliced Salami accompanied by horseradish cream
grain mustard and cranberry

\$220

CREATIVE "NATIVE"

presented over two (2) platters

Saltbush Dukkah w Olive Oil Sticky Wattleseed Balsamic
and Sourdough Bread Chunks

Thin sliced Gumnut Smoked Kangaroo

Chilli glaze Quandong

Sun-muscat Clusters in Port Pepperberry

Double Cream Brie Round

Pickled Mushrooms w Spring Onion

Lemon Myrtle Saltbush mixed grilled Antipasto w
olives accompanied by pepperberry oatmeal crackers
and rosemary lavosh

\$165

FRESH FINGER SALAD

presented on baby lettuce mix

Cherry Tomatoes / Baby Radish / Fresh Mushrooms /

Cucumber Slices / Danish Feta Cubes / Kalamata Olives /

Red Capsicum Strips / Celery / Fresh Pineapple /

Spanish Marinated Mushrooms / Sliced Provolone /

Carrot / Semi-dried Tomatoes

Dolmades / Alfalfa

\$90

Platters

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RIBBON SANDWICHES

40 presented over two (2) platters

White, wholemeal, multigrain triple decker crustless sandwiches

Fillings may include

- smoked turkey w cranberry and avocado
- roast beef w tomato and relish
- leg ham w mustard and swiss cheese
- curried egg and chive
- shaved pastrami
- poached chicken breast
- vegetarian

each with light creamcheese, grated carrot, lettuce mix and alfalfa

\$125.00

TRIO OF DIPS W VEGETABLE CRUDITES, PITA TRIANGLES AND CRACKERS

May include:

- Spicy Avocado
- Smoked Salmon, Dill and Lemon
- Hoummos or Tzatziki
- Rocket, Cashew and Parmesan
- Pumpkin and Coriander
- Beetroot and Mint
- Creamy Semi-dried Tomato and Chilli
- Lemon Myrtle, Semi-dried Tomato and Macadamia
- Roast Capsicum, Walnut and Pomegranite Molasses w Carrot, Cucumber, Celery, Capsicum Strips, Snowpeas, Cauliflow-
erettes, Grape Tomatoes

on gourmet lettuce accompanied by bite-sized lavosh, rice biscuits and grissini

\$90.00

CHEESE, DRIED FRUITS AND NUTS

Tasmanian Camembert or Brie / "Mersey Valley" Vintage / "Lactos" Swiss / Creamy True Blue w

Roasted Almonds / Raw Cashews / Fig + Almond Praline

Dried Apricots/ Muscatel Clusters / Cranberries / Dried Pears /

Fresh Dates / Pistachios / Peaches / Macadamias /

Adelaide Hills Plum Paste

accompanied by Water Crackers / Almond Bread / Lavosh and Soy Linseed Biscuits

\$150.00

Platters

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FRESH SLICED FRUITS

Pineapple / Rockmelon / Honey Dew / Strawberries / Grapes /
Orange Slices / Kiwifruit / Watermelon / Blueberries / Passionfruit
Cherries (in season) \$90.00

FRESH BITE-SIZED FRUITS

Selection per Fresh Sliced Fruits above with bamboo
cocktail forks and two sweet dips choice per below

- Ginger Honey Sourcream Dip,
- Lime and Vanilla Bean Mascarpone,
- Dark Chocolate Roasted Hazelnut Dip or
- Roasted Almond Praline and Double Cream \$110.00

SWEET PETITE TARTLETS

(40) presented over two (2) platters
Glazed Strawberry w Pastry Cream
Lemon Meringue
Banana Caramel
Glazed Fresh Fruits w Pastry Cream
Apple Blueberry Crumble
Chocolate Salted Caramel \$170.00

SWEET SLICES

(40)
Lemon Coconut
Chocolate Caramel
Fudge Brownie
Apricot and Almond
Muesli
Chocolate Peppermint
Cherry Ripe \$130.00

DESIGNER MUFFINS

40 over two(2) platters
Moist Apple Crumble
Glazed Apricot
Glazed Fresh Raspberry
Lemon Yoghurt
Carrot and Walnut w Creamcheese Icing
Coconut and Orange
Glazed Blueberry \$170.00