

SIMPLE AND BEAUTIFUL



C A T E R I N G

platters 2 go menu

platters 2 go \$18.50 / pp

please choose 5 selections

Sweet

Blueberry muffins (v)

Banana bread (v)

Chocolate cake (v)

Fresh scones with jam & cream (v)

Vanilla cupcakes (v)

Carrot & walnut cake (v)

Assorted homemade biscuits (v)

Coconut & raspberry slice (v)

Salted cashew & caramel slice (v)

Chocolate brownie (v)

Cherry ripe slice (v)

Muesli slice (gf) (v)

Seasonal fruit platter (gf) (vegan)

Fruit & yogurt cups with granola (gf) (v)

Lemon meringue mini pies (v)

Glazed fruit tarts (v)

Vanilla slice (v)

Seasonal fruit skewers with passionfruit (gf) (vegan)

savoury

House-made sausage rolls
Curry puffs & raita (v)
Pesto cheese swirl (v)
Ham & cheese croissant
Parmesan & chive scones (v)
Mushroom & thyme vol-au-vents (v)
Mini roast beef rolls
Spinach & ricotta pastries (v)
Assorted gourmet finger sandwiches (v)
Petite gourmet beef mince pies
Mini quiche lorraine
Gourmet mini pizzas (v)
Sticky chicken drumettes (gf)
Smoked salmon & avocado tarts
Trio of dips & vegetable crudité platter (gf) (vegan)
Mini chicken rolls with aïoli

optional upgrades

tea & coffee station \$2.50 / pp

A selection of teas, moccona coffee & sugar with full cream, skim & soy milk

substantial bowls \$8.50 / pp

served in paper cups or bowls

Spinach & ricotta ravioli, shaved parmesan & market herbs
Beef chasseur & mini dumplings with sour cream & herbs
Penne carbonara – served with shaved parmesan & lemon evoo
Satay beef with mild peanut sauce, crushed nuts, chilli & lime
Sweet potato & feta frittata with pomegranate dressing
Slow cooked Italian meatballs in a rich tomato sauce & parmesan
Tandoori chicken skewers with mint yoghurt drizzle & chopped mint

local & international cheese board \$4 / pp

A selection of local & international cheeses, presented with accompaniments

package includes

Serviettes
All food service equipment
Food labels including allergens

additional

Staffing & delivery surcharge applies for under 30 guests