



GRAZING PLATTERS

EACH PLATTER SERVES APPROXIMATELY 10 GUESTS

Charcuterie

Assorted cheeses, mixed cured meats, marinated olives, sundried tomatoes, dips and mixed breads

Mezze

Char-grilled marinated Mediterranean vegetables, chorizo, olives, fetta, hummus and tzatziki dip, roasted capsicum and pitta

Crudités (v)

Assortment of raw baby vegetables, marinated mushrooms, charred capsicum and hummus dip

Cold Seafood

Fresh chilled prawns, Sydney rock oysters, smoked salmon with lemon wedges and cocktail sauce

Hot Seafood

Crumbed calamari, fish cocktails, tempura prawns with lemon wedges and tartare sauce

Sushi Nori Rolls (v)

An assortment of rolled nori rolls

Farm House Cheese

Australian cheese with fresh and dried fruits, mixed nuts and crackers

Italiano

Gourmet mini pizzas

Vegan Delight (vgn)

Tuscan spiced cauliflower, filled mushroom caps with vegan cheese, zucchini shots and tempura tofu

Seasonal Fruit (vgn/gf/df)

A selection of seasonal sliced fruits

Chef's Selection Platter

An assortment of hot finger foods



ADDITIONAL OPTIONS

Gourmet Petite Desserts

Vegan Petite Desserts (vgn)

Assortment of Sandwiches

Assortment of Tortilla Wraps

Assortment of Danishes

Scones with Jam and Cream