



MENUS GRAZING PLATTERS

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PLATTERS (EACH PLATTER SERVES 10)

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

An assortment of rolled nori rolls.

PLATTERS CONTINUED

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.

OPTIONAL EXTRAS

Timber Plank Riser Gourmet Petite Desserts Vegan Petite Desserts (vgn) Assortment of Sandwiches Assortment of Tortilla Wraps Assortment of Danishes Scones with Jam and Cream

