



Catering Menu

Breakfast Platter

\$5.00pp

Freshly baked scones and assorted croissants, accompanied with a range of condiments.

Dip Platter

\$3.50pp

A choice of three dips, homemade spicy tomato & roast capsicum, kala mata olive, sweet chilli or avocado lime and black pepper. All served with mini toasts.

Club Sandwich Platter

\$5.50pp

Made on mixed breads with assortment gourmet and plain fillings.

Baguette Platter

\$7.90pp

Focaccias, bagels, wraps or baguettes available.

A combination of homemade Pasto, Aioli, premium meats, roasted vegetables, gourmet and plain salad ingredients.

Roast Chicken Platter

\$5.50pp

Roast chicken, sectioned and served on a bed of lettuce, garnished with cherry tomatoes, cucumber and carrot. Served hot or cold.

Cold Meat Platter

\$5.50pp

Selection of free range salt and pepper chicken tenderloins, slices of turkey, leg ham and salami garnished with sun dried tomatoes and kala mata olives.

Anti Pasto Platter

\$5.50pp

Platter of roasted and marinated vegetables, salami, fetta cheese, sun dried tomatoes and kala mata olives served with home made mini toasts.

Savoury Platters

\$6.50pp

Home made quiches, sausage rolls, salt and pepper chicken skewers and spinach and ricotta triangles. Recommended to be served hot but may be eaten cold.

Cocktail Finger Foods

\$7.50pp (3 items pp)

A choice of canapés with assorted gourmet toppings, vol au vents, chestnuts wrapped in bacon, filo triangles, salt and pepper chicken skewers, curried lamb kebabs, prawn and avocado skewers, grilled haloumi and roast vegetable sticks plus lots more.

