

Adult Per Person Buffet Menu

Grazing - \$50 pp

Includes Full Grazing Selection with your choice of 4 classic canapes and 2 deluxe canapes (see range on next page) - Min 20 persons

4 Cheese Varieties - Soft, Hard & Blue

5 Cured Meats - 2 Salamis, Prosciutto, Kabana & Ham Arancini Balls (Mushroom, Pumpkin/Feta, Tomato) Artisian Breads and Crackers

2-3 Complimenting Dips

Fresh & Dried fruits, Vegetables & Nuts Marinated Vegetables including Olives, Grilled Peppers, Stuffed Bell Peppers, Mini Cucumbers, Artichokes

Table Styling Elements, Range of Risers, Cheese Knives & Acrylic Cheese Label Picks

White Crockery Plates, Wooden Cutlery, Napkins

Add extra classic range \$3.50 each
Add extra deluxe range \$5.50 each

Add wood fired pizza \$25 each







Wood Fired Pizza - \$25 each

Vegetarian Margherita, Capricciosa Meat Lovers Americana BBQ Chicken

Canapé Selection Classic Range

Mac n Cheese Croquettes Crumbed Prawn Cutlets -Traditional Sausage Rolls & Petite Pies: Angus Beef, Lamb & Rosemary, Chicken & Leak Petite Ouiche: Lorraine, Roasted Vegetables, Spinach & Feta Arancini Tomato/Mozzarella, Mushroom, White Wine / Mozzarella or Pumpkin/Feta Flame Grilled Meat Balls (Beef or Pork) -Zucchini & Lentil or Pumpkin & Spinach Bites (GF, VG) Buffalo Chicken Wings Smoked Salmon Blinis Sushi Rolls -

Served with sweet chili sauce Served with tomato sauce Served with tomato chutney

Served on a dollop of Aioli

Served with sweet chili sauce

Served with Ranch Style Sauce Served with cream cheese and dill Mix of Salmon, Avocado, Crispy Chicken, with soy, wasabi, ginger

Deluxe Range

All Served in a brioche roll with :

Mini Beef Burgers - Pork n Slaw

Record n Change

Pulled Pork Sliders -

Mini Chicken Burgers - Beefin Cheese, lettuce & tomato chutney

Mini Chicken Burgers - Shredded lettuce kewnie & lime avocado

Mini Chicken Burgers - Shredded lettuce, kewpie & lime avocado

American Style Hot Dogs - Grated cheese, tomato & mustard sauce

artici carrocyte flot bogs - Grateu cheese, tomato & mustaru sauce

Adult Per Person Sit Down Menu

Sit Down Menu - \$85 pp

Share Plates Style

- Mixed platter cured meats, marinated olives, dips & toasted Turkish bread
- Buffalo Chicken Wings with Ranch Style Sauce
- Poached, flaked salmon with creamy horseradish and dill dressing
- **Slow cooked pulled pork or beef brisket on basmati rice with toasted almond flakes
- Greens with garlic butter, toasted almonds & feta (asparagus seasonal, green beans & sugar snap peas)
- Baby potatoes with fresh herbs
- Mixed leaf, cucumber, grape tomato & spanish onion salad with dijon & red wine vinegar dressing
- Quinoa, beetroot, feta, mixed seed & rocket salad with citrus dressing
- Selection of artisan breads & rolls w whipped butter
- **Choose one of meat options listed or request a quote to include both
- White Crockery Tableware, Silver Cutlery, Linen Napkin





Dessert Menu

Small Individual Cakes

\$6.00 each Minimum order of 12 per flavour

- Flourless carrot cake
- Flourless chocolate cake
- Flourless orange & almond cake
- Baked berry cheesecake

Petit Fours

\$3.50 each Minimum order of 16 per flavour

- Lemon Meringues
- Orange mousse Fancies
- Berry Fancies
- Chocolate mousse Fancies
- Salted Caramel Tarts
- Dark Chocolate Tarts
- Macarons range of flavours













Kids Menu

Set Menu (Minimum 20 children)

\$22 per child (up to age 12)

- Includes chicken strip, sausage roll, party pie, chips and margherita pizza slice
- Fruit or Strawberry/Marshmallow Boats
- Juice box per child + soft drink range

Platters (25 portions)

\$45 each (minimum order is 4 platters) Sausage Rolls Party Pies Chicken Strips Chips (equivalent to 4 bowls)

**Add 1.5Mt Lolli Buffet Table Runner \$150

