

### Adult Per Person Buffet Menu

# Grazing Buffet - \$55 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 \$3.95each
Add extra deluxe range \$6.50 each
Add wood fired pizza \$27 each







### Wood Fired Pizza Add On - \$27 each

Vegetarian Margherita, Capricciosa Meat Lovers Americana BBQ Chicken

#### Canapé Selection Classic Range - choose 4

Mac n Cheese Croquettes Crumbed Prawn Cutlets -Traditional Baked Range: Sausage Rolls Beef, Petite Pies Chunky Angus Beef, Lamb & Rosemary, Chicken & Leak, Petite Quiches - 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

Served with sweet chili sauce Served with tomato sauce & 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 - choose 2

Pulled Pork Sliders -Mini Beef Burgers -

Smoked Salmon Blinis -

Sushi Rolls -

Mini Chicken Burgers -

American Style Hot Dogs -

All Served in a brioche roll with : Pork n Slaw

Pork n Slaw

Beef n Cheese, lettuce & tomato chutney Shredded lettuce, kewpie & lime avocado

Grated cheese, tomato & mustard 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





# Adult Platter Menu (Add on Platters instead of PP Buffet)

### **Grazing Options**

Graze Table (1500mmx750mm)	 \$960
Graze Runer (1500mm x 300mm)	 \$520
Graze Board (1000mm x 300mm)	 \$425
Fruit Board 1000mm x 300mm)	 \$350









### Canapés

Mini Beef Burgers

Mini Pork Sliders

Carapes	
Mac n Cheese Croquettes	\$90
Crumbed Prawn Cuttletes	\$90
25 portions served with sweet chili sauce	0445
Petite Baked Range	\$115
Angus Beef, Chicken & Leak, Lamb &	
Rosemary, Traditional Sausage Rolls,	
Spinach & Ricotta Rolls, Quiche: Lorraine,	
Roasted Vegetables, Spinach & Feta	
25 portions served with tomato chutney Flame Grilled Meat Balls (Beef or Pork) Mini Bites : Zucchini & Lentil or	\$90
Pumpkin & Spinach (GF, VG)	
Arancini :	\$110
Tomato/Mozarella, Mushroom/White Wine	SIIO
Pumpkin/Feta	
25 portions served with aioli	
Buffalo Chicken Wings	\$90
30 portions served with ranch style sauce	
Smoked Salmon Blinis	\$95
20 portions served with cream cheese and dill	4//
Mini American Style Hotdogs	\$110
20 portions served in a roll with shredded cheese &	sauces
Mini Chicken Burgers	\$140
20 portions served on a brioche roll with aioli sauce	& lettuce

20 portions served on a brioche roll with chutney & cheese

20 portions served on a brioche roll with slaw

\$140

\$140

#### Wood Fired Pizza

Margherita	 \$27
Meat Lovers	 \$27
Capricciosa	 \$27
Vegetarian	 \$27
BBO Chicken	 \$27

### Dessert Menu

### Small Individual Cakes

\$6.60 each Minimum order of 12 per flavour

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

#### Petit Fours

\$3.95 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)

\$25 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)

\$50 each (minimum order is 4 platters) Sausage Rolls Party Pies Chicken Strips Chips (equivalent to 4 bowls)

- \*\*Add 1.5Mt Lolli Buffet Table Runner \$180
- Range of Iollies in your colours, with cups, scoops & take home bags

