



## COCKTAIL PLATTERS

Each platter caters for approximately 15 guests

### HOT

Assortment of cocktail pies & freshly baked sausage rolls

\$33.00

Variety of mini quiche, pies & sausage rolls

\$38.00

Selection of savoury muffins and frittatas

\$42.00

Cocktail spring rolls & samosas with dipping sauces (V)

\$30.00

Hot seafood platter including fish, calamari, prawns

\$48.00

Grilled Tandoori chicken with raita dip

\$45.00

Chicken satays skewers

\$45.00

Hickory smoked pork spare ribs & spicy meat balls with tomato relish

\$52.00

Tofu & vegetable brochettes (V)

\$45.00

Mushroom arancini w cheese fondue (V)

\$55.00

Fetta, spinach and roasted capsicum Pizzettas (V, G)

Mini pizzas on gluten free base

\$50.00



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### COLD

Antipasti platter

\$65.00

Seafood antipasti w smoked salmon, prawns and marinated seafood

\$80.00

Vegetable crudities w dip (V, G)

\$40.00

Assorted ¼ sandwiches

(3 points ea)

\$55.00

Buck wheat blinis with smoked salmon rosettes and range sauce (G)

\$50.00

Roasted Seasoned Mediterranean vegetable torte (V, G)

\$55.00

Assorted sweet slices

\$45.00

Gourmet individual tartlets

\$65.00

Assorted gluten free cakes and slices

\$65.00

Continental cream filled doughnuts and sfogliatine

\$75.00

bread, dips & oils

\$35.00

These platters are not designed to be a substantial meal.  
They are served on tables scattered throughout the room for guests to help themselves.