

# catering

## finger food platters

3 choices for \$14.00 per head 4 choices for \$16.00 per head 5 choices for \$18.00 per head  
some platters priced separately minimum order - 10 people

### fresh sandwich choices

- crushed egg w/ homemade mayonnaise
- chicken + pistachio
- smoked ham + mustard butter
- cucumber + herbed cream cheese
- roast marinated beef + tomato relish
- roast lamb + green tomato chutney

### frittata choices

- layered vegetables topped homous + kalamata olives
- zucchini + garlic + parmesan frittata w/ salsa verde

### sourdough squares

- tomato + onion w/ pesto
- smoked salmon + spanish onion w/ caper cream cheese

### more cold choices

- brie & strawberries on homemade almond bread
- fresh vietnamese rice paper rolls + hoi sin sauce
- honey roasted pumpkin on grilled polenta rounds with goat cheese & tomato relish
- a selection of seasonal melons on skewers
- local fresh oysters served in a shot glass w/ lime
- smoked oyster pate on melba toasts garnished w/ lemon

### dip choices

served with appropriate crackers, bread, crudités etc

- black olive + raisin tapenade
- green olive + preserved lemons + almond
- roasted eggplant
- walnut + fresh herb
- roast capsicum + cashew

### hot choices

- 5 spice chicken drumsticks
- balsamic + chilli chicken wings
- mushroom + haloumi risotto cakes
- thai chicken sausage rolls + spicy plum sauce
- asian style meatballs + homemade plum sauce
- spicy lamb meatballs + homemade chunky tomato sauce
- pea + parmesan risotto cakes
- baby chipolata hotdogs + caramelised onion + Dijon mustard
- thai fish cakes + chilli jam
- spinach + onion risotto cakes
- homemade sausage rolls served with our special tomato sauce

### pies

- cottage pies topped with mash
- individual chunky rump
- chicken, leek & sour cream
- thai vegie curry
- individual Bacon & egg pies

### individual tarts

- roast pumpkin + fetta
- mushroom + basil + cheddar
- cherry tomato + roast capsicum + spinach
- smoked salmon + caper + dill crème fraiche
- semi dried tomato + pesto + goats cheese
- caramelised onion + jarlsberg tart
- individual quiche lorraine

### platters

- mezze platters of dips + meats + cheese + olives etc + Turkish bread \$8 per head
- local oysters + fresh prawns on a bed of ice + lemon wedges + our homemade seafood sauce \$10/head
- fresh fruit + cheese platter served with a selection of crackers + toasties etc. \$4.00 per head

### sweet things

- chocolate + walnut brownies
- luscious lemon slice
- passionfruit + coconut slice
- damp almond slice
- chocolate + cream cheese + raspberry slice
- blueberry + sour cream slice

### cakes

- double mocha mudcake
- lumberjack cake
- rhubarb + caramel cake
- orange + poppy seed syrup cake
- banana + cinnamon bread
- chocolate + spice swirl cake
- espresso kahlua cake

