**TRAVELLING PLATTERS - $60 each**

For an entrée – or ‘nibble food’, I would recommend 1 platter for every 10 people. This amounts to $6 per head – so is a ‘snack only’.

A Platter-based meal option would average at about $25 - $30 per person (estimate just under half as many platters as there are people). This offers a wide variety of foods. Can be arranged as a ‘grazing platter’ table, or if ‘mingle-food’ is required, we can serve them as ‘travelling platters’ over the course of a couple of hours. It just depends on the feel you are looking for, for your function.

Entrée Platters:

We can provide a wide variety of foods, but some popular options include:

* Stuffed Cob Loaves and ‘dippers (steamed & raw veg; bread; crackers) (Note: 2 Cob loaves = 1 platter)
* Seafood platter (fresh and Panko crumbed prawns with mango dipping sauce; Battered fish pieces with homemade tartare sauce; crumbed squid rings; and oysters)
* Cheese balls:
	+ Antipasto cheese ball (seasoned cream cheese topped with mixed olives and sun-dried tomatoes, surrounded by sliced salami and served with mixed crackers)
	+ Cheddar, bacon, pistachio cheese ball, served with mixed crackers
	+ Cranberry & walnut cheese ball, served with crisp apple slices and mixed crackers
* Antipasto Platter (mixed: preserved meats, cheeses, nuts, olives, sundried tomatoes, roast capsicum, dried fruits)
* Cheese platter (mixed cheeses (blue vein, double brie, vintage cheddar, goats cheese) mixed fresh & dried fruits; dried meats; crackers)
* Fresh fruit, nut & vegetable platter
* Combination of 3 of the following = 1 platter:
	+ Homemade cocktail sausage rolls
	+ Sushi (vegetarian / non-vegetarian)
	+ Chipolata sausages with tomato relish
	+ Panko crumbed prawns
	+ Gourmet stuffed boiled eggs (vegetarian)
	+ Stuffed mushrooms (vegetarian)
	+ Homemade dips (guacamole, hommus & spicy capsicum) and ‘dippers’ (steamed & raw veg; Turkish bread; mixed crackers)

Mains Platters:

Please choose from the following:

* Handmade Gourmet pizzas – mixed selection (Note: 3 pizzas = 1 platter)
* Mixed Seafood platter (incl. Panko crumbed prawns with mango dipping sauce; Battered fish pieces with homemade tartare sauce; crumbed squid rings, onion rings)
* Prawn platter – (whole prawns on a bed of lettuce, served with lemon & lime wedges and homemade tartare sauce)
* Meat-lover’s platter (incl: roast lamb, pork & beef slices, crumbed chicken drumsticks, sliced boned ham, salami)
* Cold Mini-Quiche platters (mixture of vegetarian and non-vegetarian mini-quiches)
* Combination of 3 of the following = 1 platter:
	+ Chipolata sausages with tomato relish
	+ Mini cheese burgers with caramelised onion
	+ Deep-fried risotto balls
	+ Chicken Kiev balls
	+ Buffalo wings with blue cheese dipping sauce
	+ Lamb Koftas with tomato jam dipping sauce
	+ Marinated lamb cutlets
	+ Spiced pork spare ribs
	+ Marinated chicken ribs