

TRAVELLING PLATTERS - \$65 each

For an entrée – or ‘nibble food’, I would recommend 1 platter for every 10 people. This amounts to \$6.50 per head – so is a ‘snack only’.

A Platter-based **Meal** option would average between \$25 - \$30 per person – so 2 – 3 people per platter. This offers a wide variety of foods. These platters 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 etc...)
- 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:

As well as any of the previous platters, for a mains meal you could also 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