

## Platters

Citrus marmalade glazed ham with salad greens (whole or sliced)

\$8.60 per guest

Rare roast beef sirloin served with baby cos lettuce, red onion and tomato with horseradish cream

Pulled pork served with Asian slaw and little pots of smoky BBQ sauce

Rosemary crusted lamb back strap, with lettuce, cherry tomatoes, feta & hummus

Sliced salmon gravlax with lemon and dill crème fraiche, emmental cheese slices with butter crunch and pickled vegetables

All served with condiments & a selection of rolls

\$15.8 per person (minimum of 20 people)

Cheese, antipasto & charcuterie platter with Georgatti dips, fruit conserve, vegetable crudités, fresh fruits, pretzels, candied cashews, marinated olives, dried fruit & artisan crackers

\$212.75 per platter (serves 15-20 people)

Mezze platter (vg) with vegetable crudités, beetroot, hummus, white bean hummus, carrot and chickpea falafels, dried fruits, fresh fruits, marinated olives & artisan and seed crackers

\$212.75 per platter (serves 15-20 people)

Seafood platter hot smoked salmon, poached prawns, smoked salmon pate, vegetable crudités, artisan crackers & tartare dipping sauce

Key: \$258.75 per platter (serves 15-20 people)

(All prices include gst)