



Platinum Package Catering Extras

Charcuterie Platter

Includes; olives, assorted sourdough bread, cured meat, and brie, blue cheese, along with crackers, nuts and dried fruit, bread sticks, fresh hummus and dips.

Small \$150 feeds 1-15
Large \$250 feeds 15-25
Extra Large \$350 feeds 25-40

Gluten-Free Charcuterie Platter

Includes; olives assorted, prosciutto and brie, blue cheese, along with gluten-free crackers and wafers, rice crackers, nuts and fresh and dried fruit, fresh hummus and GF dips.

Small \$170 feeds 1-15
Large \$280 feeds 15-25
Extra Large \$390 feeds 25-40

Vegan Platter

Seasonal fresh vegetables, fruit and nuts. Wafers, crusty bread and crackers, along with homemade raw hummus and vegan dips.

Small \$140 feeds 1-15
Large \$240 feeds 15-25
Extra Large \$340 feeds 25-40

Cheese Board

A classic selection of blue cheese, aged cheddar, triple cream brie, goat cheeses garnished with crackers, wafers, nuts, grapes and dried fruit.

Small \$175 feeds 1-15
Large \$275 feeds 15-25
Extra Large \$400 feeds 25-40

Seasonal Fruit Platter

Small \$140 feeds 1-15
Large \$240 feeds 15-25
Extra Large \$340 feeds 25-40

Add more dishes to the buffet.

Add a 3rd main dish from the original menu + \$7.5pp
Add peeled prawns + \$10pp (min order 15 people)
Add freshly shucked oysters, served naturally with lemon on the side \$38 per dozen (min order 3 dozen)
Add sirloin steak +\$20pp (min order 15 people)
Add smoked salmon + \$15pp (min order 15 people)

Add more salads

Small \$60 feeds 1-20

Large \$120 feeds 20-40

Caesar Salad, Crisp Cos lettuce, shaved parmesan, bacon & croutons

Homemade coleslaw with red cabbage and carrots [V]

Traditional greek salad with olives and feta [V] [GF]

Tabouli; Continental parsley with fresh crisp vegetables & burghul with a lemon citrus dressing [V] [VGN]

Golden Quinoa with Roasted Vegetables [V] [GF]

Rocket Apple & Parmesan [V]

Sweet Potato & Cauliflower Moroccan Couscous; chickpeas, diced Spanish onion, green & red capsicum, fresh parsley, dried fruits & toasted sliced almonds. [VGN]

Basmati rice, oven-roasted tandoori chicken, currants with fresh herbs & tomato kasoundi pickle [GF]

Lentils, couscous, chickpeas, fresh crisp vegetables & herbs in a citrus dressing. [GF]

Italian Penne pasta, roasted eggplant, sun-dried tomatoes, shallots & feta cheese in a red pesto dressing. [V]

Black Rice, Beetroot with Walnut & Feta [V] [GF]

Waldorf Salad, Apples, celery, nuts & sultanas in a creamy mayonnaise dressing. [V]