

Menu

BREAKFAST OPTIONS; (MIN. 24 OF EACH ITEM)

Bircher Muesli cup - \$4.50
Fresh Fruit Salad cup - \$4.50

Assorted mini fruit Danishes - \$3.20
Muffins; Mini - \$2.80 Regular - \$4.80
Mini Croissants with Jam - \$3.00
Mini Ham & Cheese Croissants - \$4.50

Mini Smoked Salmon & cream cheese bagel - \$5.00
Party size Egg & Bacon tarts - \$4.20

ASSORTED POINT SANDWICHES/MINI ROLLS \$8.50 PER ROUND (4 POINTS) /\$5.00 PER ROLL

Chicken & Cucumber
Ham, Cheese, Tomato & Dijon
Salami, roasted pepper, cheese & cucumber
Egg & Dill
Roasted Pumpkin, Rocket & Feta

Roasted Beef, Spinach, caramelised onion mini roll
Pulled Pork, Dill Pickle & Cheese in mini roll

INDIVIDUAL SALADS \$10.50 EACH (MIN 15 OF EACH VARIETY)

Chicken Caesar
Mediterranean Pasta Salad with Tuna or Chicken
Asian Beef salad
Cypriot Grain salad
Chat Potato, Bacon & Herb salad
Chargrilled Cauliflower with Tomato, Dill & Capers



Menu

COLD CANAPES

(MIN 12 EACH ITEM)

Smoked Salmon Blini - \$4.50

Savoury Tart - \$4.20 each

- Pancetta, Pea & Mint
- Quiche Alsacienne
- Tomato, Basil & Goats cheese

Assorted Rice Mini Paper rolls - \$4.60 each

- Vegetable
- Chicken
- Poached Salmon
- Duck

WARM CANAPES

(MIN 24 EACH ITEM)

Traditional Sausage rolls - \$2.50

Assorted mini pies - \$3.50

- Beef & Red Wine
- Lamb & Rosemary
- Chicken & Mushroom
- Pumpkin, Basil & Parmesan

Pumpkin & Sage Arancini - \$4.50

Mini pizzas - \$4.50

Peking Duck Pancake - \$6.00



Menu

SWEET ITEMS - \$4.00

(MIN. 12 OF EACH ITEM)

Assorted mini tarts, brownie & slices;
(Gluten Free options available)

- Lemon tart
- Passionfruit tart
- Lemon meringue
- Choc Brownie
- Yo Yo biscuits

Mini Cupcakes - \$4.50

Mini Lamingtons - \$4.50

Gingerbread people - \$4.00

CHEESE & GRAZING BOARDS

Australian Cheese board with Quince paste, Lavosh, crackers, fresh & dried fruit - \$95.00

Grazing board of assorted meats, cheeses, dips, olives, vegetables, bread & crackers - \$150.00

Sushi Platter (50 pieces) - \$110.00

Fresh seasonal fruit platter - \$95.00

