



## *Platter Menu*

We recommend at least 10 pieces per person to substitute a meal

Delivery charged based on travel distance from our premises in Wangara  
Platters can also be picked up from our premises in Wangara either hot or cold  
for no extra charge.

All platters contain 40 pieces (10 of each item) unless stated otherwise.

Platters can be delivered hot (will remain hot for 30 minutes)  
or cold to heat at your own convenience (with heating instructions)

Disposable platters for delivery/pickup are \$2.50 each  
Disposable oven trays (for heating) are \$2.00 each

*Functions staffed by our team are inclusive  
of serving ware and serviettes*

### *Staffing price guide;*

*All staff are a minimum of 3 hours of service*

*10-50 guests \$255 (1 chef, 1 wait staff)*

*50-100 guests \$375 (1 chef, 2 wait staff)*

*100-150 guests \$495 (1 chef, 3 wait staff)*

*150+ guests \$750 (2 chefs, 4 wait staff)*

*Chef 45ph, wait and bar \$40ph*

*V; Vegetarian G; Gluten free D; Dairy free*

**Hot platter A**  
**\$85**

Brie, onion jam tart (v)  
Pumpkin, fetta arancini (v)  
Vegetarian sausage roll (v)  
Ricotta, spinach, parmesan pastries (v)

**Hot platter B**  
**\$85**

Beef satay skewers (g d)  
Chicken satay skewers (g d)  
Chicken, garden vegetable pies  
Lamb, cumin meatballs

**Hot platter C**  
**\$90**

Beef, portobello mushroom pies  
Chicken, vegetable spring rolls (d)  
Potato, pea samosa (v)  
Mediterranean vegetable, mushroom skewers (v g)

**Hot platter D**  
**\$115**

Crumbed lamb cutlets (d)  
Karagee chicken wings (d)  
Prosciutto wrapped asparagus (g d)  
Mini beef sliders



**Hot platter E**  
**\$140**

Snapper goujons  
Coconut crumbed prawns  
Thai prawn, fish cakes  
Kilpatrick oysters



**Slider platter (40 pieces)**  
**\$130**

Beef, cheddar and tomato chutney  
Pulled pork

**Arancini ball platter**  
**\$85**

Sundried tomato, bocconcini (v)  
Pumpkin, fetta (v)  
Mushroom, manchego (v)  
Ham, manchego

**Sausage roll platter (40 pieces)**  
**\$60**

Vegetable and lentil, farmhouse, tomato sauce

**Pie, sausage roll platter (40 pieces)**  
**\$75**

House made pies, sausage rolls, tomato sauce

**Cold platter A (vegetarian)**  
**\$90**

Pumpkin, goats cheese, pinenut tart (v)  
Vegetable rice paper rolls (v g d)  
Chive and beetroot relish crepe, crème fraiche (v)  
Zucchini, feta frittata, cherry tomato (v g)



**Cold platter B**  
**\$100**

Smoked salmon bilini, herb crème fraiche  
Satay chicken, coconut crepe rice rolls  
Beef fillet en crouete, horseradish aioli (d)  
Pork rillette tart

**Sushi, rice roll platter (50 pieces)**  
**\$85**

Assorted nori rolls, rice paper rolls, dipping sauces (g d)



**Antipasto platter**  
**\$80**

Selection of cured meats, olives, fetta,  
marinated vegetables, crisp breads,  
dips, pickles



**Premium cold seafood platter**  
**\$145**

Oysters natural (g d)  
Fremantle sardines (g d)  
Smoked salmon (g d)  
Prawn skewers (g d)  
Cocktail sauce, fresh lemon

**Cold meat platter**  
**\$105**

Smoked ham, salami, pate/rillette, terrine,  
gherkins, homemade pickles, mustard, chutney,  
scotch eggs, aioli, fresh baguette

**Crudité platter**  
**\$55**

Celery, carrot, capsicum, broccoli and three dips (g)

**Dip platter**  
**\$50**

Three homemade dips, crudites, warm turkish bread

**Gluten free A (vegetarian)**  
**\$100**

Pumpkin, fetta, parsley arancini (v g)  
Mediterranean vegetable skewers (v g)  
Potato, pea samosa (v g)  
Brie, onion jam tart (v g)

**Gluten free B**  
**\$110**

Lamb, cumin meatballs (g d)  
Cajun chicken wings (g d)  
Prosciutto wrapped asparagus (g d)  
Chicken satay skewers (g d)

**Gluten free paleo A**  
**\$120**

Grilled herb, garlic lamb cutlets (g d)  
Fillet mignon wrapped in prosciutto (g d)  
Thai prawn, fish cakes (g d)  
Garlic prawn skewers (g d)

**Gluten free paleo B**  
**\$110**

Dry spice pork spare ribs (g d)  
Baked jalapeno, pork, prosciutto (g d)  
Egg, pancetta muffin (g d)  
Coconut flour chicken tenders (g d)

**Gluten free bacon platter**  
**\$120**

Speck wrapped scallops (g d)  
Mini BLT (g d)  
Fresh dates with streaky bacon (g d)  
Prosciutto wrapped asparagus (g d)  
Served with bacon aioli

**Gluten free paleo wing platter**  
**\$85**

Cajun chicken wings (g d)  
Vietnamese chicken wings (g d)  
Buffalo chicken wings (g)  
Parmesan, garlic chicken wings (g)

**Gluten free, paleo skewer platter**  
**\$90**

Chicken satays (g d)  
Beef satays (g d)  
Lamb koftas (g d)  
Mediterranean vegetable skewers (v g d)

**Vegan A**  
**\$95**

Lentil, vegetable sausage rolls  
Spinach, pumpkin pastry  
Sundried tomato, basil pesto arancini  
Wild mushroom, garlic oil pizza

**Vegan B**  
**\$105**

Cabbage, tofu, ginger spring roll  
Mediterranean vegetable skewer (g)  
Pumpkin, pinenut tart  
Sweet potato, spinach balls

**Vegan C**  
**\$120**

Wild mushroom, truffle pie  
Spiced eggplant, lentil kofta  
Sweet corn, coriander, red pepper fritter  
Shepherd's pie with skordallia (gf)

***Sandwich platter (40 pieces)***  
**\$60**

*Selection of cocktail sandwiches with assorted fillings*

***Gourmet sandwich platter (40 pieces)***  
**\$75**

*Smoked salmon, cucumber, cream cheese  
Leg ham, manchego, chutney, rocket  
Smoked chicken, brie, avocado*

***Mini bagel platter (30 pieces)***  
**\$75**

***Sweet***

*Cream cheese, berry compote  
Cinnamon, raisin  
Chocolate*

***Savoury***

*Smoked salmon, cream cheese  
Shaved ham, gruyere  
Spiced pumpkin, cream cheese*

***Savoury pastry platter (40 pieces)***  
**\$80**

*Brie, onion jam tart (v)  
Lamb, cumin roulade  
Spinach, ricotta pastry (v)  
Ham, cheese croissants*

***Baguette platter (10 baguettes)***  
**\$85**

*Selection of whole meal, wholegrain, white bread  
rolls with gourmet fillings*

***Roll platter (10 rolls)***  
**\$75**

*Selection of whole meal, wholegrain, white bread  
rolls with gourmet fillings*

***Wrap platter***  
**\$90**

*Selection of assorted flavoured wraps with gourmet fillings*

***Cocktail club sandwich platter***  
**\$100**

*Smoked chicken, gruyere, bacon  
Shrimp cocktail, avocado, lettuce  
On toasted bread cut into three layered triangles*

**Mini danish platter (30 pieces)  
\$70**

Apple, chocolate, cherry, sultana, cinnamon

**Cheese platter  
\$70**

Selection of three cheeses, crisp breads,  
dried fruits, assorted nuts



**Mini dessert platter A (40 pieces)  
\$100**

Mini berry cheesecakes  
Lemon meringues  
Fruit tarts  
Brownie bites



**Mini dessert platter B (40 pieces)  
\$100**

Chocolate mousse tarts  
White chocolate meringue kisses  
Dark chocolate mud cake, ganache  
White chocolate, baileys cheesecake

**Biscuit platter (30 pieces)  
\$55**

Mixed flavours

**Scone platter (20 pieces)  
\$50**

Homemade scones, berry compote, vanilla cream (v)

**Muffin platter (15 pieces)  
\$55**

Assorted sweet or savoury flavours (v)

**Fruit platter  
\$60**

Seasonal fruit platter (g v d)



**Gluten free dessert platter (40 pieces)  
\$110**

Chocolate brownie  
Carrot cup cake  
Pumpkin pie with a nut crust  
Coconut, chocolate macaroon

**Chocolate platter (30 pieces)  
\$75**

Selection of 3 homemade chocolate petit fours (v gf)

**Slice platter (30 pieces)  
\$75**

Chocolate brownie  
Lemon cheesecake slice  
Coconut muesli slice

**Cake platter (30 pieces)  
\$75**

Berry cheesecake  
Chocolate mud cake  
Carrot cake