



CATERING LIST

Platters

(suitable for 20-30 people)

Antipasto Platter (Sundried tomato, olives, feta, etc)	\$80.00
Crudites and Dips Platter	\$35.00
Toasted Breads, Dips and Olives Platter	\$25.00
Fruit, Cheddar and Cracker Platter	\$35.00
Gourmet Cheese Platter	\$95.00

Hot Dishes

Buffet Tray - Entrée size for 15 people or 12 people as Mains

	15 People Entrée Size	or 12 People Mains Size
Creamy Chicken & Mushroom	\$75.00	
Meatballs in Mediterranean Napoli Sauce	\$65.00	
Beef in Red Wine	\$75.00	
Moroccan Lamb Tajine	\$75.00	
Fried Rice	\$35.00	
Thai Chicken Curry	\$75.00	
Beef & Potato Curry	\$75.00	
Vegetarian Curry	\$60.00	

Vegetables

\$35.00 per Buffet Tray - serves approx. 12 - 15 people

Potato & Sweet Potato Bake	Herbed Chat Potatoes
Ratatouille	Potato Bake

Chafing Dish (Bain Marie) Available for Hire on Request



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Pasta

Per Buffet Tray - serves 12 - 15 people

Chicken & Pesto	\$49.00	Spaghetti Bolognese	\$48.00
Lasagne	\$50.00	Vegetarian Lasagne	\$45.00
Boscaiola (Bacon, Mushroom & Tomato)	\$48.00	Vegetarian Basil and Tomato	\$45.00

Salads

\$20.00 per kilo, to serve approximately 15 people

Mediterranean Pasta Salad	Mixed-Leaf Tossed Garden Salad
Beetroot & Feta Cheese Salad	Caesar Salad
Greek Salad	Potato Salad
Sweet Potato & Bacon Salad	Asian-slaw

Quiches & Frittatas

Oblong \$30.00ea, serves 12-15 people

Bacon & Blue Cheese	Roast Vegetable
Spinach & Feta Cheese	Lorraine

Tray Desserts

All \$80 (Tray Serves 30 people)

Bread and Butter Pudding	Cheesecakes
Mud Cake	Sticky Date Pudding with Caramel Sauce
Carrot Cake	Pavlova
Apple Crumble	

Vanilla Custard \$4/Litre
Chocolate Sauce \$8/ half litre
Berry Coulis \$15/ Half litre

(All desserts can be made Gluten Free on request)