

## Finger Food Platters

### COLD PLATTERS

\$65 per platter

each option is a individual platter

Assorted sandwiches

Vegan rice paper rolls – citrus chilli sauce (g/fd/f)

Smoked chicken salad wraps

Roast beef crostini (Cream cheese, onion marmalade)

Bruschetta (Hummus with sundried tomato & olive relish) (v)

#### HOT PLATTERS

\$75 per platter

each option is a individual platter

Mini meat platters

Bacon & egg quiche

Sausage rolls

Chicken & mushroom vol au vents

Pork & cabbage dumplings - chilli/soya dipping sauce

Cocktail vegetable samosa/spring rolls (v)

#### SEAFOOD (FRIED)

\$95 per platter

Each option is a individual platter

Fish bites (battered)

Squid rings (Lemon peppered)

Mussels kilpatrick (Grilled mussels topped with bacon)

Prawn cutlets (Panko crumbed)

All served with dipping sauce

#### MIXED SEAFOOD PLATTER

\$95 per platter

Fish bites/Squid rings/Prawn cutlets

#### OPTIONAL EXTRAS

\$40 per platter

each option is a individual platter

Straight cut chips

Seasoned wedges





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## MARINATED SEAFOOD GRAZING PLATTER (CHILLED)

25 pax \$275 | 50 pax \$550

Baby octopus

Mussels

Prawns

Squid

Swimmer crab

Marinated raw fish (Kokoda)

Bruschetta toast

## EXTRA'S (ADD ONS)

Rock oysters (Market price & handling) Half baked salmon \$140 Whole prawns \$70

