

The Menu

HOT PLATTERS

- Sesame Sausage Rolls
- *Mini Pizza
- *Spring Rolls
- Smoked Salmon and Camembert Puffs
- *Mini Quiche
- Petite Pies
- Fish Cocktails
- Calamari
- *Brushetta
- Bacon & Sweet Chilli Dip served in a Cob Loaf
- *Herbed Cheese in Golden Bread Cases
- Herbed Cheese and Smoked Salmon Tartlets
- Char Grilled Meat Balls
- *Filled Baby Jacket Potatoes
- *Vegetable Money Bags
- *Samosas
- *Risotto Balls
- Prawn Cutlets
- *Curry Puffs
- Chicken Skewers
- Asparagus and Ham Vol Au Vents
- *Mushroom & Chestnut Puffs

COLD PLATTERS

- *Assorted Sandwiches
- *Cheese and Dried Fruit Selection
- *Californian Sushi Nori Rolls
- *Variety of Dips with Vegetable Crudites
- Smoked Salmon & Ricotta Canapes'
- Antipasto (cheese : continental meats : olives etc)
- *Blue Cheese Tarts with Roasted Cherry Truss Tomatoes
- Chicken & Almond Ribbon Sandwiches
- Sun Dried Tomato with Cabonossi and Cheese
- Blini with Salmon and Mascarpone
- Prawn Cups
- Marinated Chicken Pieces

DESSERT ITEMS AVAILABLE ON REQUEST

- INDICATES VEGETARIAN OPTIONS

FINGER FOOD CAN BE SERVED IN ONE OF TWO WAYS.

OPTION ONE:

Served from a Buffet Table where guests can help themselves. Side Plates are provided with this option. Service is generally for one hour.

OPTION TWO:

Waitress Service from decorated platters. Disposable serviettes are provided. Service is Generally for two hours.

Prices inclusive of GST choice of any nine items



Per Adult (over 12 yrs.)	\$ 15.00
Per Child (5-11 yrs.)	\$ 10.35
4 yrs. And under	FREE

Prices are based on a selection of any nine items from the menu and include Waitstaff.

Cocktail finger food served as pre dinner canapes
Any four items \$6.10 per person served for half an hour prior to main course

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