

## Platter Style Menu

Minimum 10 guests – maximum 60 guests

### **Corporate Events | Wakes | Fundraisers | Business luncheons | School Event**

HIRE EQUIPMENT: AV system, microphone & speaker, projection screen. 100.00 for 3 hours

#### **Cake Platter 25.00pp – 3-hour seating mid-week**

Includes:

- Private area to suit group size
- Hot tea & water station
- Glasses, plates, napkins, and cutlery
- Food includes: 3 x petite patisseries, 2 x buttermilk scones with jam & cream.

Add finger sandwiches 5.00pp. Selection of 3 include: Cucumber & cream cheese ribbon, blini with semi sun dried tomato mousse, egg & lettuce wrap.

#### **Platter 30.00pp – 3-hour seating mid-week**

Includes:

- Private area to suit group size
- Hot tea, Ice tea & water station
- Glasses, plates, napkins, and cutlery
- Food includes: Selection of three sandwiches – Cucumber and cream cheese, blini with semi sundries tomato mousse and egg and lettuce wrap. Selection of three warm savoury bites – Sweet potato frittata, semi sundried tomato, herb & cheese arancini ball, mini croissant with oven roasted turkey and gruyere cheese.

Add cakes & scones 10.00pp. Selections of two petite patisseries and two buttermilk scones with jam & cream.

#### **Grazing Platter 40.00pp – 3-hour seating mid-week**

Includes:

- Private rea to suit group size
- Hot tea, Iced tea & water station
- Glasses, plates, napkins, and cutlery
- Food includes: Selection of three sandwiches – Cucumber and cream cheese, blini with semi sundries tomato mousse and egg & lettuce. Selection of three warm savoury – Sweet potato frittata, semi sun dried tomato, herb, and cheese arancini ball, mini butter croissant with oven roasted turkey and gruyere cheese. Seasonal fruit, two gourmet cheese & crackers.