

## GRAZE AND FLAVOUR CATERING

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### *CANAPES*

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#### HOT

- Cocktail Spring Rolls w/ a sweet chilli dipping sauce (vg)
- Lamb Koftas w/ a mint yoghurt dipping sauce.
- Arancini Balls: Pesto and Basil/ Beef Bologanise
- Sticky Asian chicken wings/drumettes
- Mini Quiche
- Gourmet Mini Pies
- Chicken and Chorizo Bites

#### COLD

- Sweet Tomato & Basil Bruschetta (vg) (df)
- Cucumber Medallion w/ dill cream cheese mousse & smoked salmon (gf)
- Camembert, Smoked Salmon & Dill Skewers (gf)
- Melon & Prosciutto Bites. (gf) (df)
- Smoked Trout Blini with truffle goat cheese, caviar and dill
- Prawn, mango and avocado salsa Wontons

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### *GRAZING TABLES/PLATTERS*

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- fresh coconut, seasonal fruit, cold meats, antipasto, cheeses, crackers, donuts, chef made dips, marinated vegetables, pretzels, popcorn, olive penguins, sweets. FRUIT ARTISTRY CENTREPIECE INCLUDED.
- Seasonal fruit/cheese/antipasto platters

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### *SLIDERS*

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- Mini Slow cooked Pulled Beef Brioche Slider w/slaw & guacamole.
- Mini Slow cooked Pulled Pork with apple sauce and greens
- Mini Slow cooked Shredded Peri Peri Chicken with greens
- Vege Pattie with salad

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### *SANDWICHES/WRAPS*

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- egg salad
- ham/cheese
- chicken mayo
- chicken caesar
- sriracha chicken
- vegetarian/vegan options available
- (alternative options can be made to order)

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## *SALADS/VEGETABLES*

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- Candied Walnut, Pear, Rocket, Spanish Onion, Blue Cheese (optional due to Gluten Free requirement)
- Kale, Quinoa, Baby Beets, Dutch Carrots, Orange Segments
- Pasta Salad with Capsicum, Celery, Spanish Onion, Parsley, Basil (Gluten free Pasta available)
- Caesar Salad with Crispy Proscuitto, Parmesan Herb Croutons, Egg, Baby Cos (Gluten free croutons available)
- Mexican Coleslaw with Cabbage, Spanish Onion, Fetta
- Scalloped potatoes with garlic & rosemary
- Julienne carrots, green beans & button mushrooms in lemon-thyme butter
- Roasted zucchini, sautéed mushrooms, Roma tomatoes & garlic with sweet basil
- Tomato and vegetable salsa in wonton cases

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## *MEATS*

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- Slow cooked Ribs
- Pulled Pork with smoked hickory sauce
- Slow cooked shredded beef
- Slow cooked shredded chicken in honey, soy and garlic
- Sticky Asian Chicken Wings
- Lamb Kofta Balls
- Vegetarian filo parcels (V)
- Vegetarian Frittata (V)
- Chicken curry and rice
- Vegetarian curry and rice (V)
- Vegan curry and rice
- Assorted Breads available with Gluten Free Option + Butter

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## *SWEETS*

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- Chocolate Brownie Bites w/ Chantilly cream & strawberries (v) (gf)
- Pavlova Bites w/ Chantilly cream & fresh seasonal fruit (v)
- Mini pancake stacks dusted w/icing sugar (v)
- Dark Chocolate Mousse (v) (gf) (vegan option available)
- Orange & Almond Cake Bites (v) (gf) (df)
- Raspberry Coconut Bliss Ball (gf) (vg)
- Chocolate truffle balls (gf)
- Mini Meringues
- Chocolate covered strawberries
- Mini Cheesecakes

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## PRICES

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**Canapes:** \$25 per person without sweets/ \$30 per person with sweets/ \$35 per person with sliders/sandwiches/wraps and sweets

**Grazing Tables/ Platters :** Prices start at \$25 per head

**Buffets/ Mains:**

- Choice of 2 x meats and 2 x salads/vegetables, breads, 2 desserts \$45 per person (add 2 canapes for an extra \$5 per person)
- Choice of 3 x meats and 3 x salads/vegetables, breads, 3 desserts \$55 per person (add 3 canapes for an extra \$5 per person)
- Choice of 4 x meats and 4 x salads/vegetables, breads, 4 desserts \$65 per person (add 4 canapes for an extra \$5 per person)

*Happy to discuss options as our menu is flexible. Contact us for dietary requirements.*

*Chef / bar service on site \$50 per hour*