

Platters Menu \$72.00pp

Entrée: Is table serviced

Main: 2 Main meats are served on a platter on each table with vegetables and salad

Dessert: Option 1 is served on a platter on each table, option 2 is table serviced

To Start (Hors d 'oeuvres)

Baby Angus Beef Burgers served with Tomato Olive Chutney

Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**

Smoked Salmon, Lemon, Dill, and Crème Fraiche Blini

Garlic and Chilli Prawns **GF**

Chicken and Cranberry Vol au Vents

Entrée (Selection of one dish)

Anti-Pasto Platters on tables consisting of Smoked Salmon, Raw and Marinated Vegetables,
Pickles, Small Goods, Cheeses **GF** and Italian Style Breads

Selection of Breads & Dips (Garlic Cobs, Ciabatta, Pitas, Dips, Pesto's and Pickles)

Main (Selection of two dishes)

Chicken Mignon served with Plum Sauce **GF**

Mustard Crusted Sirloin and Horseradish Cream served with Red Wine Jus **GF**

Loin of Pork Stuffed with Fig & Pistachio served with a Tart Apple Glaze **GF**

Sticky Slow Cooked Lamb Shank with Caramelised Onions **GF**

Platters of seasonal vegetables, gourmet potatoes and bowls of green salad on the table

Dessert

Dessert Platter - Variety of Profiteroles (Chocolate, Salted Caramel,
White Chocolate), Macaroons, Chocolate Pots, Baby Pavlovas, **GF** Baby Filled Donuts

OR

A la Carte (Selection of two dishes)

Chocolate Trilogy Mousse served with a Strawberry garnish and Whipped Cream

Citrus Tart served with Cream Chantilly

Tiramisu served with a Mandarin Coulis

Cream Chantilly filled Profiteroles served on a Chocolate Base drizzled with a Raspberry Coulis

Traditional Kiwi Pavlova Tower served with a Passion Fruit Swirl **GF**

Served with

Tea and Coffee

Fruit and Cheese Board