

CATERING BY THE PLATTER

SWEET PLATTERS

Freshly Sliced Fruit \$70 (gf)

Fresh Sliced seasonal fruit

Morning/Afternoon Tea 40 items \$70

A selection of cakes, pastries and slices ideal for a morning or afternoon tea.

Biscuit & Slice -50 items \$67

A mixed selection of three types of biscuits and three types of slices

Sweet Scone– 25 items \$67

Freshly made sweet scones served with a side of jam and cream

Danish Pastry – 30 items \$75

A selection of 5 of freshly varieties freshly made Danish pastries

Sweet Muffins – 25 items \$67

Selection of three types of freshly made muffins

Cinnamon Scrolls – 20 items \$67

Freshly baked cinnamon and almond scrolls

Macaron -30 items \$80 (gf)

Mixed flavour box – with 5 of the most popular varieties

Dessert Canape \$95

Mixture of petite eclairs, trio of cheesecake, lime tart, mini vanilla slice and flourless fudge cake



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SAVOURY PLATTERS

Wrap Platter – 20 wraps \$78

Our delicious selection of wraps comes freshly made with various different fillings

Baguette Platter 20 baguettes \$78

Our tasty freshly made baguettes come jam packed with various different gourmet fillings

Croissant and Danish Box 30 items \$70

Mini ham & cheese and Mini ham, cheese & tomato croissants (15 items) served with a Mixture of freshly baked danish pastries (15 items)

Sandwich Box \$65

Ten rounds of freshly cut sandwiches. Our quartered sandwiches have a selection of different fillings and will contain one vegetarian selection.(total of 40 points)

Gourmet Rolls – 20 items \$80

Fresh baked rolls with a selection inclusive of salmon, chicken, leg ham and vegetarian

Open Sandwiches -15 items \$70

A selection of open gourmet toppings on sourdough with one vegetarian option

Cheese Platter\$75

Fine Tasmanian cheeses with dried fruit, fig and ginger jam and crackers

Mezze Platter \$75

Selection of Greek style dips, dolmades, crisp vegetables,fetta, olives, bread selection and crackers

Sushi Platter – 50 items \$70

Mixed nori sushi rolls with pickled ginger, wasabi and soy sauce – 50 pieces per box

Antipasto Platter \$95

Sliced prosciutto, semi dried tomatoes, fetta cheese & olives, char grilled vegetables, dips, turkish bread & grissini sticks



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Tasmanian Gourmet Platter \$100

Smoked salmon, smoked meats with homemade chutneys, pate, Tasmanian cheeses, freshly baked bread and butter

Savoury Muffins \$65

Selection of freshly made savoury muffins

Savoury Scone Platter 25 items \$65

Selection of freshly made savoury scones served with butter and a side of relish

Breakfast Platter - 30 items \$85

Freshly scrambled egg and bacon roll and egg and tomato rolls

Frittata Platter- 40 items - \$70 (gf)

Bite sized pieces of pumpkin, zucchini, cheddar and herb Frittata

Tasmanian Grazing Platter \$105

Tasmanian cheeses, Antipastos, Baked breads, Charcuterie meats, relishes, pickles, Fruit, crackers, grissinis, dips

Charcuterie Platter \$100

Sliced Crispy Prosciutto, Hungarian Salami, Shaved ham of the bone, Chargrilled Spanish Chorizo sausage, Tomato chutney, Duck liver parfait, Turkish bread

Seafood Platter \$110

Fresh local oysters, prawns, mussels, smoked salmon, scallops with lemon dill mayonnaise and chilli dressing

Cold Canapés Platter 1 (50 items) \$98

Beetroot and rhubarb pastry cup with crème fraiche, Tasmanian brie crisp bread with fig & ginger chutney, Japanese nori rolls with wasabi and teriyaki sauce, Classic chicken caesar salad in a pastry cup, Caramelised onion, cheddar and herb frittata

Cold Canapés Platter 2 (50 items) \$98

Rice paper roll, Smoked Tasmanian salmon pinwheel, King Island Blue Cheese in a red wine pear and walnut tartlet, marinated tomato, basil and bocconcini skewer, Smoked chicken and avocado cup

Cold Canapés Gluten Free Platter (50 items) \$98

Rice paper roll, Marinated tomato, basil and bocconcini skewer, Pumpkin and Fetta Frittata, Japanese Nori Rolls, Smoked Tasmanian salmon and creme fraiche crepe



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HOT PLATTERS

Classic Hot Box (50 items) \$80

Miniature beef pies, sausage rolls, mixed quiches, spring rolls and samosas

Gluten Free Hot Box - (50 items) \$98

Roasted onion and chickpea falafel, Thai Fish cakes, Tandoori Chicken skewers, Satay Lamb skewers, Marinated prosciutto wrapped chicken

Hot Canape Box 1(50 items) \$98

Tandoori chicken skewers, Spinach and Fetta fillos, Sundried tomato and basil risotto balls, spicy Thai Fish Cakes, Crispy Tempura Prawns with fresh lime mayonnaise

Hot Canape Box 2 (50 items) \$98

Lamb and roast capsicum skewers, Corn fed chicken wrapped in prosciutto, Harissa lamb gourmet mini pie, Prawn and Ginger spring rolls, Ham and Brie Quiche

Vegetarian Hot Box (50 items) \$98

Wasabi and cauli cheese pies, Spiced pea & potato samosas, Sundried tomato & basil risotto balls, Spinach Fetta triangles, Roasted vegetable, Roma tomato & ricotta tartlets, Singapore style spring rolls, falafels

Vegan Hot Box (50 items) \$98

Vegetable dumplings, Roasted Vegetable Skewers, Singapore style spring rolls, Spiced pea & potato samosas, Roasted onion and Chickpea falafels



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HOT NOODLE BOXES

24oz noodle boxes (MIN OF 20 OF 1 TYPE) \$17ea

Trevally with lemongrass, lime, ginger & coconut rice (gf)

Chicken with leeks, thyme & bacon in a cream sauce on rice (gf)

Mild thai chicken curry with jasmine rice & fresh coriander (gf)

Basil marinated lamb with roasted bintje and olive rouille (gf,df)

Spinach and ricotta tortellini with a Mediterranean ragout (v)

Beef and mushroom in a red wine ragout with jasmine rice (gf)

Tandoori butter chicken with basmati rice & minted yoghurt (gf)



COLD NOODLE BOXES

24oz noodle boxes (MIN OF 20 OF 1 TYPE) \$17ea

Thai beef salad with glass noodles & chilli ginger dressing (gf, df)

Moroccan spiced lamb, baby spinach and cous cous salad with mint raita (gf)

Quinoa and grilled haloumi salad (v)

King prawn caesar salad with crispy garlic croutons

Basil chicken pasta salad with roasted tomatoes

Potato and dill salad with smoked salmon (gf)

