

1 HOUR CONTINUOUS FOOD SERVICE 28- pp

we recommend a selection of 1 COLD / 3 HOT canapés (8 pieces p/person) per person

2 HOURS CONTINUOUS FOOD SERVICE 38- pp

we recommend a selection of 2 COLD / 4 HOT canapés (12 pieces p/person) per person

COLD SELECTION

ASSORTED SUSHI ROLLS (gf) (v available)

ASSORTED HANDMADE COLD ROLLS
& DIPPING SAUCE (gf) (v available)

BRUSCHETTA (v)
with Roma tomato and basil

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with double cream brie and vanilla and honey
marinated apricot

MINI TARTLETS (v)
with semi dried tomato, olive and basil pesto

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spicy tomato and jalapeño salsa

CHILLI MARINATED PRAWN TAILS
with Thai spiced yoghurt, pita bread

HOT SELECTION

ARANCINI (v)
pesto and mozzarella

STEAMED VEGETARIAN DUMPLINGS (v)

CULSHAW'S CHIPS (v)
with aioli

SKEWERED LEMON PEPPER
SEASONED CHICKEN (gf)
with sweet chilli

MINI WARM ROASTED VEGETABLE
& OLIVE TART (v)

VEGETARIAN CURRY SAMOSA
with yoghurt

MOROCCAN SPICED LEMON
SKEWERED LAMB
(gf available)
with soy dipping sauce

ARTISAN COCKTAIL MEAT PIES
with tomato sauce

COCKTAIL VEGETARIAN PASTY (v)

HONEY & SESAME TEMPURA PRAWNS

SPICY BEEF MEATBALL (gf)
with Neapolitan sauce

CHICKEN & LEMONGRASS WONTON

PULLED MARINATED PORK SLIDERS

MINI CHEESEBURGER
Beerenberg tomato chutney

DESSERTS

65- per platter

MINI APPLE CRUMBLE TARTS
with fresh cream

CHOCOLATE DIPPED STRAWBERRIES

LEMON CURD TARTLET

INDIVIDUAL DARK CHOCOLATE
& COFFEE TARTLETS

SEASONAL FRUIT PLATTER

All platters are designed to feed approximately
10-15 people

CAKE SERVICE

If you wish to provide your own celebration cake,
following charges will apply

Cupcakes no charge

To present your cake on a platter
for your guest's self-service 2.5- per slice

UPGRADES

Selection of homemade dips and
pita breads 55- per platter

Selection of gourmet cheese
and crackers 75- per board

Antipasto board with dips
and breads 85- per board

All boards and platters are designed to feed
approximately 10-15 people

* Pricing applicable until 30th June 2023

* For responsible service of alcohol all guests attending
must be catered for, with the exception of children under
the age of 10 years of age

* Guests with dietary requirements will be catered for
separately if we have been advised 7 days prior to your
event, any dietaries given on the day may not be catered
for accordingly

* Menu items are subject to availability