

WAKE AND FUNERAL CATERING MENU

Menu 1 - Simple Morning / Afternoon Tea

- * Assorted Finger Sandwiches
- * Balsamic Beetroot, Victorian Goats Cheese, Garlic Spinach Tarts
- * Teriyaki Chicken, Picked Ginger, Tofu Rice Paper Rolls
- * Selection of Mini Pies including Lamb and Rosemary, Steak and Mushroom
- * Caramelised Lemon Tarts

Price \$17 Per Person

Menu 2 - Tea Break/Lunch Menu

- * Assorted Finger Sandwiches
- * Balsamic Beetroot, Victorian Goats Cheese, Garlic Spinach Tarts
- * Teriyaki Chicken, Picked Ginger, Tofu Rice Paper Rolls
- * Selection of Mini Pies including Lamb and Rosemary, Steak and Mushroom
- * Tandoori Chicken Drummettes w Minted Yoghurt
- * Sichuan Pepper and Salt Calamari w Lemon Aioli
- * Caramelised Lemon Tarts

Price \$24 Per Person

Menu 3 - Substantial Canapé Menu

- * Assorted Finger Sandwiches
- * Balsamic Beetroot, Victorian Goats Cheese, Garlic Spinach Tarts
- * Teriyaki Chicken, Picked Ginger, Tofu Rice Paper Rolls
- * Selection of Mini Pies including Lamb and Rosemary, Steak and Mushroom
- * Tandoori Chicken Drummettes w Minted Yoghurt
- * Sichuan Pepper and Salt Calamari w Lemon Aioli
- * Hickory Smoked Salmon, Shaved Fennel en Croute
- * Baked Tandoori Beef or Vegetable Samosas w Yoghurt Raita
- * Caramelised Lemon Tarts
- * Dark Chocolate Walnut Brownies

Price \$33 per Person



MEZZE AND SANDWICH PLATTER CATERING

1. Mixed Sandwich Platter - \$6.50 Per Person
Selection of Meat and Vegetarian fillings made with White and Wholegrain Breads
2. Ploughman's Platter - \$9.50 Per Person
Honey baked Ham, Lemon Thyme Roasted Chicken, Sopressa Salami, Cheddar Cheese, Eggs, Vine Tomatoes, Chutneys, Pickles, Mustards & Sourdough Loaf.
3. Meat Platter - \$12.90 Per Person
Lemon Roasted Whole Chickens, Tandoori Drumsticks, Thai Roasted Beef, Honey baked Ham w Mustard, Pickles, Minted Yoghurt
4. Seafood Platter - \$18.50 Per Person
Poached Whole Petunia Ocean Trout, Garlic Harbour Prawns, Coffin Bay Oysters, Hickory Smoked Salmon, Asparagus, Lemon, Aioli
5. Vegetarian Antipasto Platter - \$8.90 Per Person
Chargrilled Mediterranean Vegetables, Kumara, Roquette & Onion Jam Frittata, Marinated Sicilian Olives & Fetta, Grissini, Toasted Turkish w Beetroot Dip & Hommus
6. Australian Cheese Platter - \$8.50 Per Person
Selection of Australian Cheeses w Dried Fruit, Muscatels, Chilled Grapes, Water Crackers
7. Seasonal Fruit Platter - \$5.90 Per Person
The Chef's choice of Premium Sliced Fruits in Season w Goji Berry Syrup & Dried Fruits

Minimum Platter Size 10 People

Minimum Order \$220 plus Delivery Fee (Subject to location)

Additional Options

- * Wait/Bar Staff @ \$38 per hour (minimum 3 hour shift)
- * Chefs @ \$45 per hour (minimum 4 hour shift)
- * Unlimited Percolated Coffee and Brewed Tea @ \$3.50pp. Includes Crockery. (Requires 1 Wait Person)
- * Tropical Fruit Punch @ \$3.85pp
- * Standard Beverage Package @ \$20pp (3 Hour Duration) Beer, Wine, Sparkling, Water, Soft Drink and Juice. \$4 for every extra hour
- * Equipment Hire - Linen, glassware, crockery etc... Please enquire