



## PLATTER MENU OPTIONS

### Option 1 – Cold Platters

Gourmet Cocktail Clubs of Assorted Fillings Including:  
Pastrami, Cream Cheese, Smoked Chicken, Pestos & Guacamole

Sushi Platter of Teriyaki Chicken, Prawn & Avocado, California Rolls & Asian Vegetables with Dark Soy, Wasabi & Pickled Ginger Pieces

Cajun Style Chicken Drumettes with Tomato & Fresh Basil Salsa and Sour Cream

Antipasto Platter: Cured Meats, Aged Cheddar, Marinated Mushrooms, Gherkins, Smoked Tomato & Char grilled Bruschetta with Balsamic & Olive Oil Shots

Continental Bread & Dip Selection: Rosemary & Garlic Turkish Wedges, Cajun Pita Toasts, Olive Bruschetta & Grissini with Dips: Hommus, Sundried Tomato & Cream Cheese, Roasted Tomato Salsa, Baba anoush with Olive Oil & Balsamic Shot Bowls

French Bread Ovals topped with Cream Fraiche & a Selection of Fillings:  
Smoked Chicken, Camembert & Proscuttio, Avocado & Melon

### Option 2 – Hot Platters

Moroccan Spiced Chicken & Turkish Apricot Skewers with Mango Salsa

Lamb Koftas with Minted Cucumber Riata Dipping Sauce

Flame Grilled Meatballs with Chili Plum Sauce

Mixed Asian Platter of Handmade Vegetable Spring Rolls, Beef & Potato Samosas  
Accompanied with Sweet Soy & Coriander Dip

Peperonate Quiche with Pinenuts & Gruyere Cheese

Chargrilled Vegetable with Tahini Dipping Sauce

**\*\*each platter contains 30 items sufficient for 5 guests\*\***