



----- **GRAZING TABLE MENU** -----

Glazed ham

Rare eye fillet

Smoked salmon mini quiche

Pumpkin mini quiche (v)

Mini chicken burgers

Mini sausage rolls

Fruit and berries

Asparagus wrapped in prosciutto

Chicken and mayo homemade sandwiches

Roquet, pear, asparagus & parmesan

Potatoes with a mint and mustard dressing

Coz leaves filled with mango, pomegranate, avocado and fetta

*Assortment of cheeses, dips, cured meats, breads, crackers, olives, sundried
tomatoes*

Mini baked cheese cakes, berried, fruits and edible flowers

*Mini sticky date and ginger puddings with a caramel sauce / cream /
berries*

Flourless chocolate & orange cake / cream



Catering Payment Terms

We require a 20% deposit payable a week in advance of the function.

Balance to be paid on day of function

Catering staff are charged at \$35.00 per hour. Minimum of 3 hours