

# PLATTERS

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**Platters can be added to any catering package & are suitable to serve up to 10 people each, unless stated otherwise.**

**If you would like to select platters only for your function, a minimum order of one platter for every 10 people is required. Pricing is per platter.**

- Antipasto (D,N,S) \$165.00
- Beef or chicken satay (N,GF) (30 pieces) \$165.00
- Cheese selection served with lavosh (D) \$165.00
- Crisps & nuts (N) \$28.00
- Dips & crudités (GF) \$88.00
- Hot Asian trio (N,S) (30 pieces) \$165.00
- Hot pastries (D) (30 pieces) \$165.00
- Baguette (D,S,N) (30 pieces) \$130.00
- Sushi selection (S) \$165.00
- Assorted cold canapés (D,S,N) (36 pieces) \$99.00
- Assorted hot canapés (D,S,N) (24 pieces) \$99.00
- Salt & pepper prawns with lemon lime aioli (S) (24 pieces) \$165.00
- Assorted mini muffins (D,N) (15 pieces) \$66.00
- Assorted Danish pastries (D,N) (15 pieces) \$66.00
- Sliced seasonal fresh fruit (GF) \$66.00
- Chef's selection of mini desserts (D,N) (30 pieces) \$165.00

Some hot platter items may not be available based on venue kitchen facilities. Additional equipment may be required for service of these items.

Tray Service for platter menu:  
Minimum 3.5hrs / \$47.00 per hour, per staff member.

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TEA BREAKS

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LUNCH

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NETWORKING  
LUNCH

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CANAPÉS

**PLATTERS**

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DINNER

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BEVERAGES

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OTHER CHARGES

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MENU NOTES

