



OPTIONAL EXTRAS

PRE-DINNER NIBBLES

Basic Cold Nibbles -\$6.50 pp

Assorted crackers, kabana, cheese, dips
and vegetable crudities

Gourmet Cold Nibbles \$8.50 pp

Assorted crackers, kabana, salami, cheese,
olives, semi-dried tomatoes, dips and
vegetable crudities

Grazing Table \$750.00

Assorted cheeses, assorted crackers, kabana,
salami, vege crudities, stuffed olives, semi-dried
tomatoes, breads, deli meats, relish & dips, fresh
fruit, dried fruit, nuts & chips

Canapes \$5.00 pp

Smoked salmaon & avocado and Ricotta &
sun-dried tomatoes

Basic Hot Nibbles \$8.50 pp

Vegetarian spring rolls, vegetarian samosas,
mini chicken dim sims, flame grilled meat
balls, cocktail fish

Vegetarian Hot Nibbles \$9.00 pp

Vegetarian spring rolls, vegetarian samosas,
vegetarian dim sims, cocktail quiche

Gourmet Hot Nibbles \$12.00 pp

Peking duck spring rolls, prawn twisters,
chicken kiev balls, cocktail quiche

Hot Seafood Nibbles \$15 pp

Crumbed scallops, prawn cutlets, cocktail
fish, crumbed calamari and chips with
lemon and tartare sauce

Nibble Boat 1pp Pick 2 \$9pp

Vegetarian spring rolls & crunchy noodle salad
Cocktail fish & chips with lemon & tartare
Chicken goujon caesar salad
Beef or vege nachos with guacamole & sour
cream

Loaded potatoes with savoury mince or bacon,
cheese, sour cream and chives

Gourmet Boat 1pp Pick 2 \$12.50 pp

Italian lamb cutlet with crunchy noodle salad
Creamy garlic prawns and rice
Slider duo - Cheeseburger & Chicken Parmi
Peking duck spring roll with beetroot slaw
Prawn cocktails

Alt Drop Entree Pick 2 \$15pp

Creamy garlic prawns served on a bed of rice
Peking duck spring roll with beetroot slaw
Southern fried chicken with BBQ american slaw
Beef or vege nachos with guacamole & sour
cream

Salt and pepper calamari salad
Crispy fish tacos with aioli
Italian herb rubbed lamb cutlets with crunchy
noodle salad

Kids menu - \$12.50 pp

Chicken goujons or fish cocktails with chips &
tomato sauce



OPTIONAL EXTRAS

DESSERTS

Basic dessert 1pp pick 2 \$7.50pp

Individual pavlova, berry cheesecake, chocolate cake, carrot cake, white choc & raspberry cake, banana cake. All served with fresh cream and fruit.

Main dessert 1pp pick 2 \$9pp

Individual pavlova, french vanilla cheesecake, chocolate mud cake, apple danish, apricot danish, sticky date pudding, apple crumble. All served with fresh cream and fruit or custard.

Gourmet dessert 1pp pick 2 \$11pp

Chocolate gateau, citrus tart, cappucino cheesecake, hummingbird cake, tuxedo cake, cherry cheesecake, banana caramel torte, carrot gateau, lemon meringue pie, mango macadamia cheesecake, caramel sin torte, apple crumble, caramel sticky date pudding.

All served with fresh cream and fruit or custard

Mini dessert share platters \$9pp

Assorted cakes, slices, pastries and treats in petite size to share and sample!

Seasonal fruits \$6 pp

Assorted seasonal fruits such as watermelon, rockmelon, pineapple, oranges, kiwi fruit and strawberries.

All desserts served on disposable plates or you can upgrade to crockery - \$1.50 pp

MENU ADDITIONS AND UPGRADES

Gold Cutlery and Charger Plates

Upgrade to gold cutlery or charger plates on any menu. \$1pp per piece. Knife, fork, spoon and various styles of charger plates available.

Linen Napkins

Upgrade to linen napkins on any menu. \$1.50pp. Various colours available.

Dinner Rolls

Upgrade from baguettes to dinner rolls on any menu. \$1pp.

Buffet Upgrade

Have your favourite buffet menu served as family dining share platters or meal drop. \$7pp.

Potato Upgrade

Switch your jacket potatoes for potato bake. \$2pp.

Meat Upgrade

Upgrade one of your meats to ham off the one or barramundi fish. \$4pp.

Additional Meat

Add another meat to your menu. Lamb, Beef, Pork or Chicken. \$5pp.

Add a wet dish

Choose italian beef lasagne, vegetarian lasagne, slow cooked beef and red wine, curried chicken, apricot chicken, butter chicken or satay chicken. \$5pp.

Swap to a wet dish

Switch one of your meat options to a wet dish. \$3pp. See above dishes.