

MENU ADD-ONS

Canapés **\$4 per person**
Chef's choice of canapés via tray service for 30 minutes.
Perfect for mingling before your guests are seated.

Antipasto Share Platter Serves 8-10 **\$90 per table**
Prosciutto, Soppressa Salami, Smoked Chicken, Grilled Eggplant,
Zucchini and Capsicum, Marinated Mix Olives and Fresh Bocconcini

Vegetarian Antipasto Share Platter Serves 8-10 **\$80 per table**
Crudités with Hummus, Baba Ghanoush, Marinated Grilled Eggplant,
Zucchini, Capsicum and Mushrooms, Marinated Mixed Olives,
Fresh Lebanese Bread

Mezze Share Platter Serves 8-10 **\$80 per table**
Marinated Feta in Herbs and Chilli with Extra Virgin Olive Oil,
Traditional Dolmades, Marinated Anchovies, Marinated Green Olives,
Tzatziki, Beetroot Dip and Fresh Pita Bread

Seafood Share Platter Serves 8-10 **\$160 per table**
Mooloolaba Tiger Prawns, Coffin Bay Oysters and Tasmanian
Petuna Smoked Salmon Served with arrays of Condiments
(Mary Rose Sauce, Fresh Lemon And Capers And Dill Crème Cheese)

Individual Seafood Plate **\$25 per person**
Lakes Entrance Blue Swimmer Crab and Avocado Mousse,
Coffin Bay Oysters (2pc) and Tasmanian Petuna Smoked Salmon
with Capers, Dill and Spanish Onion

Hot Seafood Share Platter Serves 8-10 **\$90 per table**
Salt and Four Peppercorn Calamari, Saffron Aioli

3-Tier Dessert Share Stand Serves 8-10 **\$90 per table**
Chef's Selection of 3 Mixed Desserts, 10 items per tier

Seasonal Fruit Share Platter Serves 8-10 **\$60 per table**
Watermelon, Pineapple, Rockmelon, Honeydew, Grapes, Strawberries

Cheese Platter Serves 8-10 **\$90 per table**
Brie, Cheddar, and Blue, Muscatel, Dried Fruits,
Quince Paste, Crackers and Bread

Any requests for vegetarian or special dietary requirements can be catered for.