



Rustic Antipasto Grazing Table – Stand Alone

- Cheese wheels
- Prosciutto and melon rolls
- Mammoth olives
- House made dips
- Salami
- Chorizo
- Baby vine tomatoes roasted in olive oil and Italian herbs
- Assorted roasted nuts including Brazil, walnuts, almonds, pistachios
- A selection of dried fruits including figs, dates, apricots, cranberries
- Marinated artichokes
- Char-grilled vegetables including zucchini, eggplant, mushrooms and capsicum
- Freshly cut vegetables; carrots, celery, capsicum
- Grapes, pear, grapefruit and strawberries
- Assorted breads, grissini, lavosh, rice crackers and water crackers

Rustic Antipasto Grazing Table – Added Canapes

- Potato rosti with avocado salsa and fresh prawn
- Beetroot and fetta quichettes
- Peking duck Pancake
- Rice paper rolls with Asian vegetables and dipping sauce
- Bruschetta with assorted delicious toppings

The above menu can be supplied for \$35 per person including GST. Minimum 35 guests. Minimum numbers on Sunday and Public Holidays apply. Includes set-up, platters, tongs. Price does not include table, linen or food service.