CATERING

On-site Grazing Table

$25 PER PERSON*^

- Selection of sliced meats
- Selection of cheeses
- Smoked salmon gravlax
- 1 x Vegetable salad
- 1 x Frittata
- Dolmades
- Olives
- Asparagus wrapped with prosciutto
- Lavosh, crackers, breads and rolls
- Seasonal decorative fruits
- House-made dips

Wooden props, accessories, foliage and linen as required

**On-site Grazing Tables are minimum 40 pax*
^$250 delivery & pick up fee

GRAZING TABLE EXTRAS

- Salmon gravlax cup, dill, saffron mayonnaise
$5.50 each
- Poached ocean trout cup, crème fraiche, pickled cucumber and sesame
$5.50 each
- Moroccan chicken cup, harissa, lemon, beets and dukkah
$5.50 each
- Roast beef slider with rocket, onion relish and horseradish
$7.00 each
- Mini arancini mushroom or spinach and ricotta or chicken or veal
$4.00 each
- Turkey, brie, cranberry and spinach slider
$7.00 each

All of the above are served room temperature and have a minimum of 20 pieces each.

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