

Ambiance

Ambiance Menus

Option:1 \$35.00 p/p

Selection of Mini Quiche

Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

Option:2 - \$45.00 p/p

Selection of Mini Quiche

Selection of Sliders

Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours+

Option 3: - \$75.00 p/p

Selection of Sushi with soy

Peking Duck Pancakes

Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

Handmade Savoury Tarts

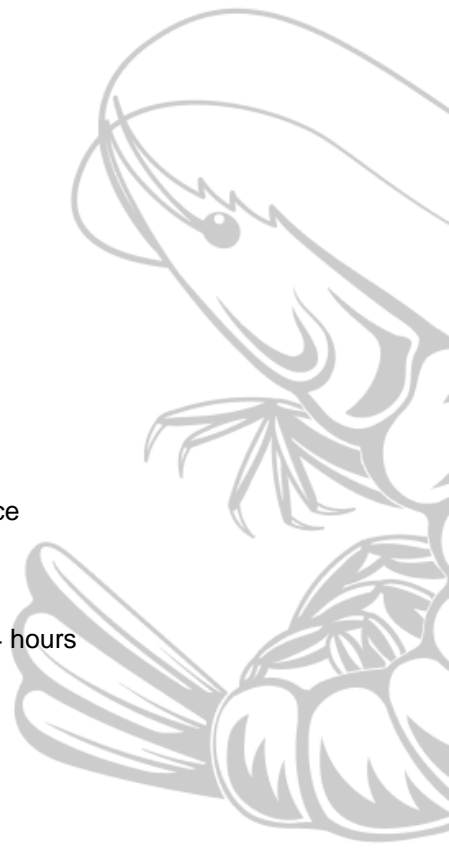
Mini Prawn Cocktails

Taco del Pollo- Snack sized Taco shells with grilled marinated chicken with Salsa and Zesty

Guacamole

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours



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Option 4: - \$65.00 p/p Casual Harbour Buffet Menu

Mediterranean Chicken Pieces

Fresh Tiger Prawns served with Lemon Wedges and Seafood Dipping Sauce

Select 3 of the below:

Traditional Greek Salad

Garden Salad

Roasted Cauliflower Salad

Creamy Potato Salad.

Fattoush Salad

Roasted Vegetables

Cauliflower Cheese Bake

Selection of Fresh Bread Rolls served with Butter Portions.

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

Option 5: - \$68.00 p/p Casual Harbour BBQ Menu:

Starter – Fresh Tiger Prawns

BBQ – Grilled Salmon drizzled with Olive Oil and Lemon

Marinated Grass Fed Rump Steak

Select 2 of the below:

Traditional Greek Salad

Garden Salad

Roasted Cauliflower Salad

Creamy Potato Salad.

Fattoush Salad

Roasted Vegetables

Cauliflower Cheese Bake



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Selection of Fresh Bread Rolls served with Butter Portions.

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

