

FUNCTION MENU

	cost per person	cost per platter	serves per platter
smoked salmon w/ dill crème fraîche on a water cracker (GF)	7	105	15
prawn skewers w/ garlic butter (GF)	7	140	20
veggie skewers glazed w/ brown sugar (GF) (VE)	4	80	20
housemade meatballs (pork & beef) in basil napolitana topped w/ parmesan	5	100	20
housemade eggplant balls in basil napolitana w/ vegan cheese (VE)	5	100	20
arancini balls – mushroom, spinach & sweet potato w/ tomato relish (V)	4	80	20
bruschetta – roma tomato, bocconcini, red onion & basil w/ balsamic glaze (V)	4	80	20
pulled pork sliders, coleslaw w/ chipotle aioli	5	50	10
grilled haloumi sliders, cos lettuce w/ lime aioli (V)	5	50	10
tator tots w/ cheesy béchamel sauce (serves 4) (V)	5	20	4
beer battered chips w/ lime aioli (V)	5	20	4
anti-pasto platter – cured meats, cheese, garlic bread, pita, olives, lavosh, dips	-	250	30
peach & mango cheesecake (V)	6	72	72
raw cocoberry cheesecake (GF) (VE)	5	60	60