



## Catering Menu

### Finger Food Option: (minimum 40 people)

**\$14.00 per person with complimentary Tea/Coffee**

**Club Sandwiches**

**Sausage Rolls**

**Savouries**

**selection of sweets**

**(Gluten Free please add \$4.50 per person)**

### Ham or Beef Station (either 25 or 50 people)

**\$14 per person**

**Half glazed Ham or Roast Beef (25 people)**

**Fresh Rolls**

**Mesclun, cucumber, tomato and coleslaw plus condiments**

### Conference Room Option (minimum 20 people)

**\$14.00 per person**

**Club Sandwiches**

**Sausage Rolls**

**Fresh Fruit Platter (available seasonally, replaced with spring rolls)**

**selection of sweets**

**(Gluten Free please add \$4.50 per person)**

## Platters

**Mini Spring Rolls (40) \$40.00**

**Seasonal Fresh Fruit Platter \$60.00**

**Fresh Scones with Jam and Cream (40 halves) \$50.00**

**Selection of Mini Pies and Quiches (40) with Tomato Sauce \$60.00**

**Fish Bites with aioli and tartare (20) \$45.00**

**Meatballs with dips \$40.00**

**Grazing Board (cheese, meats, crackers, fruit and dips) \$120.00**

**Selection of slices - POA**

**Lolly Station (orange balls, chocolate fish and jelly Beans) \$70.00**

**Petit Four – French, bite sized sweets for a special occasion (48 pieces) \$120.00**