

**Antipasto \$40.00**

Selection of cold meat, cheeses, olives, marinated & pickled vegetables, toasted focaccia & grissini and beetroot dip

**Dips & Crudités \$40.00**

Stuffed mushrooms, cucumber wedges, celery & carrot batons and Chef's selection of dips

**Salt & Pepper Squid \$40.00**

With lemon tartare

**Australian \$50.00**

Gourmet party pies, sausage rolls and pasties, with tomato relish and barbeque sauce

**European \$55.00**

Filo wrapped spinach & fetta triangles, mini bruschetta and mini gourmet pizzas

**Chicken Satay \$55.00**

With curry and spicy plum soy sauce

**Seasonal Fruits \$60.00**

**Baguettes \$60.00**

Chef's selection of fillings

**Asian \$65.00**

Dim sims, spring rolls, szechuan squid and samosas with sesame soy dressing and sweet chilli sauce

**Cheese \$70.00**

Tasmanian brie, Dutch smoked and matured cheese with dried fruit and crackers

**\*\*Please note:**

Each platter caters for up to 8 people and you must cater for all of your guests.

The above prices do not include wait staff.

Wait staff come at an additional cost of \$35.00 per staff member, per hour (minimum 2 hours)

Number of wait staff required is at managements discretion.

These prices are subject to change.

These packages are valid from November 1st 2010 until October 31st 2011.