



Platters in the Park

MIXED SANDWICH PLATTER freshly made mixed wraps and sandwiches with a range of delicious fillings 10 rounds	100
BAKERY BOARD assorted mini muffins, danishes, friands (gf), macarons (gf) & scones with jam & cream 50 pieces	160
HOME BAKED MIXED SLICES bite sized selection of chocolate walnut brownies, salted caramel slice (gf) and lemon coconut pistachio slice 50 pieces	80
SEASONAL FRUIT PLATTER a range of fresh seasonal fruit caters 10 to 12 people	100
MINI QUICHE & FRITTATA (v) home baked mini quiche roast capsicum, cherry tomato, ricotta and mixed vegetable frittata (gf) 50 pieces	155
KOFTA PLATTER (gf) spiced Mediterranean lamb meatballs served with herb yoghurt 50 pieces	165
SAUSAGE ROLLS homemade sausage rolls served with tomato sauce 50 pieces	165
VEGETARIAN SAVOURY SCROLLS (v) spinach, feta & pine nut scrolls 50 pieces	165
SKEWER PLATTER (gf) herb & garlic chicken skewers with salsa verde 50 pieces	165
ARANCINI (v) mushroom, spinach & mozzarella arancini 50 pieces	150
SLIDERS Mini cheese burger, black angus beef, Swiss cheese, tomato, lettuce, house made pickles - or - Slow roasted lamb, feta, rocket, tzatziki 7.50 per item minimum of 20 each	
ANITPASTO HAMPER selection of cold meats, homemade quiche, two house made dips, assorted cheeses & Turkish bread, marinated olives, vegetables & feta, dried fruit, nuts & crackers caters 2-3 people	70

| At least 4 days' notice required | Minimum order of two platters applies |
| Half size platters available of some items |

| Food can be presented in takeaway hamper boxes or returnable platters |
| Deposits of \$10 per platter, which is refunded upon return of platters |

| Platter are for external catering only & not available for consumption in café |
(v) Vegetarian, (gf) gluten free
We cannot 100% guarantee the exclusion of nuts, gluten, dairy or seafood

Platters in the Park Catering – Oct 2023
