






Party PLATTERS

Minimum of 8 platters per 50 guests

40 PIECES PER PLATTER

- Assorted nori rolls \$90
- Tomato and basil bruschetta tart \$80 
- Calamari parcels with a lime palm sugar glaze \$90
- Mini quiche lorraine, spinach and salmon \$80
- Goat's cheese and caramelized onion tart \$80 
- Homemade lamb, rosemary and mint sausage rolls \$90
- Mini pizzas Bocconcini, tomato and basil or prosciutto and rocket \$90
- A selection of mini gourmet pies lamb and rosemary, peppered beef and chicken Florentine \$90
- Chicken skewers, satay, teriyaki or green thai \$90
- Lamb skewers, moroccan, souvlaki or rosemary thyme and mint \$90 

DESSERT PLATTERS \$65 FOR 30 PIECES

- Sticky date with butterscotch cream
- Chocolate tart
- Lemon meringue tart

PARTY STARTER PACK \$45

Potato and corn chips, a selection of dips served with turkish bread & bread sticks.

CHEESE PLATTER \$85

A selection of three cheeses served with our raspberry fig paste, lavosh crackers and muscatels

FRESH FRUIT PLATTERS \$75

A selection of cut seasonal fruits served with a dark chocolate dip

the green rooms
events & function centre

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Vegetarian



Gluten Free