



creative
CATERING

AWAPUNI FUNCTION CENTRE

GOURMET **PLATTER** SELECTION

Each platter serves approximately 10 people

Served buffet style

Tray service available at an additional cost

ANTIPASTO PLATTER

Feta, olives, brie and blue cheese, handmade Chef's dips, salami, chorizo and grilled vegetables served with crostini

\$95.00 plus GST

PLOUGHMAN'S PLATTER

Shaved ham, colby cheese, gherkins, pickled onions, sliced vine tomatoes, house pesto, chefs dip, olive oil and balsamic served with a bread selection

\$75.00 plus GST

OCEAN PLATTER

Not available offsite

(Hot)

Whole prawns with thousand island dressing, fresh mussels in a coriander and tomato broth, salt and pepper fried calamari, grilled scallop mornay, tempura coriander and chilli gurnard served with lemon aioli

\$90.00 plus GST

MEAT AND GRILL PLATTER

Lamb chops, beef kebabs, lamb, mint and honey sausages and pork ribs with house-made sauce and mint jelly

\$85.00 plus GST

BREAD PLATTER

Selection of fresh and toasted breads served with basil pesto, hummus, dukkha and olive oil,

\$70.00 plus GST

CHICKEN PLATTER

Tempura chicken bites, chicken satay skewers, glazed chicken nibbles, smoked chicken bruschetta and hot chicken galantine

\$80.00 plus GST

Menus and pricing are subject to change. Please check for updates two months prior to your event

Dairy Free (DF) Vegetarian (V) 99% Gluten Free (GF)

2016