

# Stress-free catering

## PLATTERS MENU

Our gourmet platters make parties so easy. Our range offers you a simple, no fuss option, plus delivered to your house or venue of choice. Impress your guests with our delicious chef's crafted platter range.

We recommend at least 10 pieces of food per person to cover a lunch or dinner meal period, however please contact one of our expert team members and we can help advise you.

### CHEESE BOARD

\$85.00 (approx. 10 portions)

Selection of three fine cheeses including Gorgonzola, vintage cheddar & double cream brie, served with fig paste, dried fruits & lavosh crackers.

### ANTIPASTO BOARD

\$85.00 (approx. 10 portions)

Selection of sliced cold and cured meats including, Pastrami, salami, ham, and Italian cacciatore sausage served with marinated olives, fetta, pickled vegetables, marinated mushrooms, Chef's arancini balls.

### MIDDLE EASTERN BOARD

(v) \$90.00 (approx. 10 portions)

Baba Ganoush & Hummus dips, pickled vegetables, flat bread crisps,  
12 x stuffed vine leafs  
12 x chickpea, pumpkin & zucchini fritters  
12 x labneh & tomato crostini with dukkha spice

### COLD ASIAN PLATTER

\$80 (52 piece platter)

10 x Gluten free Vietnamese rice paper rolls  
12 x mixed gluten free nori sushi rolls  
10 x salmon nigari with soy & wasabi  
10 x Spiced Asian beef egg rolls with chilli peanut hoisin  
10 x Fragrant Thai Chicken salad, ginger dressing, cucumber cup

### SAVOURY ARANCINI PLATTER

\$85 (50 piece platter)

Pre-cooked, this platter only requires re-heating before serving  
25 X Roasted Pumpkin, Kale & Parmesan arancini balls served  
25 X Kalamata olive pesto, goats fetta arancini balls (v)  
Recommend adding a side of roasted garlic aioli dipping sauce \$4

### SAVOURY QUICHI PLATTER

\$80 (50 piece platter)

Pre-cooked, this platter only requires re-heating before serving  
25 x smoked salmon & dill quiche tartlets  
25 x Mediterranean vegetables, pesto & fetta quiche tartlets  
Recommended adding a side of beetroot & balsamic jam \$5

### DIPS & THINGS PLATTER

\$80 (serves approx. 10 people)

Served with three freshly made dips, vegetable crudities, house made tortilla crisps, cherry tomato & bocconcini mini skewers, marinated olives & fetta.

### MINI OPEN DANISH SANDWICHES

\$75 (45 piece platter)

15 x smoked salmon with cream cheese & capers  
15 x roast beef with brie & caramelized onion  
15 x Prawns with avocado & spiced mango served on locally baked breads

### SEAFOOD ANTIPASTO BOARD

\$150 (approx. 10 portions)

Selection of fresh shucked oysters, marinated Fremantle octopus, smoked salmon with capers, peeled local prawns & chilli lime marinated calamari fresh lemon, condiment dipping sauces

### MENU KEY

(v) vegetarian (may contain egg, dairy products and/or honey)  
(vg) vegan (contains no animal products)  
(gf) gluten-free product

Minimum order of 4 food platters is required, prices exclude GST & delivery charges

Call **(08) 9209 3791** or email **info@griffincatering.com.au** to book.