



GRIFFIN
Catering & Events

PLATTERS & BOARDS MENU



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CHEESE BOARD

\$100 (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

\$120 (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)

\$120 (approx. 10 portions)

Baba Ghanoush & Hummus dips, pickled vegetables, flat bread crisps

12 x Stuffed vine leaves

12 x Chickpea, pumpkin & zucchini fritters

12 x Labneh & tomato crostini with dukkha spice

CHARCUTERIE SPECIALTY SMALL GOODS BOARD

\$POA

European small goods Featuring Foie Gras, iberico jamon, a selection of fine cured salamis, meats & pates accompanied with artesian breads, crostini's, extra virgin olive oil and condiments

DIPS & THINGS PLATTER

\$100 (serves approx. 10 people)

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

SAVOURY ARANCINI PLATTER

\$150 (50 piece platter)

Pre-cooked, this platter only requires re-heating before serving

25 x Roasted Pumpkin, Kale & Parmesan arancini balls

25 x Kalamata olive pesto, goats fetta arancini balls (v)

Recommend adding a side of roasted garlic aioli dipping sauce \$4

Prices do not include GST



SAVOURY QUICHI PLATTER

\$150 (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

Recommend to add a side of beetroot & balsamic jam \$5

MINI OPEN DANISH SANDWICHES

\$125 (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

HOT PLATTER

\$160 (50 piece platter)

12 x Pork & fennel sausage rolls

12 x Hot chicken winglets

14 x Duck spring rolls

12 x Beef brisket pies

Served with condiment dipping sauces & garnishes

COLD ASIAN PLATTER

\$160 (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

SUSHI PLATTER

\$100 (50 piece platter)

Mixed mini California rolls with selection of

flavours including cucumber & avocado, fresh prawn, crispy chicken, salmon with soy, wasabi & pickled ginger

Prices do not include GST

SEAFOOD ANTIPASTO BOARD

\$180 (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

OYSTERS PLATTER

\$90 (24 pieces)

Served with lemon, lime & tabasco

We source the best oysters around town we get them live unopened and will shuck them on the morning of your event so to ensure you get freshest. Or alternatively we can shuck them live at your event and create an oyster bar with a selection of fresh condiments





CONTACT INFORMATION

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