



**GRIFFIN**  
*Catering & Events*

**PLATTERS & BOARDS MENU**



# PLATTERS & BOARDS

## GOURMET PLATTERS & BOARDS

### 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 Tomato, caramelised onion, spinach & 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 Sausage rolls

12 x Buffalo chicken wings

14 x Arancini

12 x Jumbo brisket spring rolls

Served with hot sauce, tomato relish & peanut hoisin

## **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

## **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.

Prices do not include GST

## **COLD ASIAN PLATTERS**

### **BIG ASIAN PLATTER**

\$150 (66-piece platter)

12 x Crispy chicken sushi roll pieces

12 x Cooked tuna, Avocado sushi roll pieces

21 x Thai chicken salad cucumber cups

11 x Smoked salmon avocado rice paper roll

10 x Five spiced omelette, pickled carrot rice paper roll

Served with gluten free condiments including soy sauce, peanut hoisin & coconut, Nuc Man Vietnamese dipper & pickled ginger

### **SMOKED SALMON POKE BOWL**

\$69.00 per box 6 x 500g portions

Slices of smoked salmon & avocado topped with toasted sesame seeds, vermicelli noodles, pickled carrot & cucumber, ice burger lettuce, fine cut cabbage, fresh lemon, miso & ginger dressing

### **VEGETARIAN URAMAKI PLATTER**

\$48 Total 36 pieces of Uramaki (inside out rolls)

12x Tofu Inari and cucumber

12x Vegetarian

12x Cucumber and avocado

Served with gluten free soy sauce, wasabi and pickled ginger



## **PREMIUM SUSHI PLATTER**

\$62 (38-piece platter)

6 pieces of California Futomaki roll, 6 pieces of vegetarian Futomaki roll, 4 pieces of tobiko roll, 4 pieces of Maki rolls (2x filled with fresh Tasmanian Atlantic salmon, 1 x fresh Australian cucumber and 1 x pickled radish), 1 seafood inari, 1 seaweed inari, 9 fresh salmon nigiri, 2 prawn nigiri, 2 Unagi nigiri , 2 tamago nigiri

Served with gluten free soy sauce, wasabi and pickled ginger

## **MAKI SUSHI ROLLS**

\$65 (80 pieces of small bite sized Maki rolls)

40 pieces of fresh Tasmanian Atlantic salmon

20 pieces of fresh Australian cucumber

20 pieces of pickled radish

Served with gluten free soy sauce, wasabi and pickled ginger

## **RICE PAPPER ROLLS**

### **SMOKED SALMON & AVOCADO RICE PAPER ROLL PLATTER**

\$55 (12 whole rolls) | \$95 (24 whole rolls)

Mint, ice burg lettuce, vermicelli noodles

With - Peanut, Hoisin & coconut dipper - Tamarind chilli & lime dipper - Miso & ginger

### **PRAWN & CUCUMBER RICE PAPER ROLL PLATTER**

\$55 (12 whole rolls) | \$95 (24 whole rolls)

Mint, vermicelli noodles, ice burg lettuce

With - Peanut, Hoisin & coconut dipper - Tamarind chilli & lime dipper - Miso & ginger

### **BBQ SPICED CHICKEN RICE PAPER ROLL PLATTER**

\$55 (12 whole rolls) | \$95 (24 whole rolls)

Carrot, herbs, vermicelli noodles, ice burg

With - Peanut, Hoisin & coconut dipper - Tamarind chilli & lime dipper - Miso & ginger

### **FIVE SPICED OMELETTE RICE PAPER ROLL PLATTER**

\$45 (12 whole rolls) | \$80 (24 whole rolls)

Pickled carrot, mint, vermicelli noodles, iceberg

With - Peanut, Hoisin & coconut dipper - Tamarind chilli & lime dipper - Miso & ginger

Prices do not include GST

### **PEKING DUCK PANCAKE ROLLS**

\$65 (30 pieces)

Hoisin duck, cucumber, carrot & spring onion

With - Peanut, Hoisin & coconut

### **ROASTED PUMPKIN & AVOCADO RICE PAPER ROLL (Vg)**

\$45 (12 whole rolls) | \$80 (24 whole rolls)

Mint, carrot, ice burg, vermicelli noodles

With - Miso ginger dipper - Tamarind chilli lime dipper

### **TOFU & PICKLED CUCUMBER RICE PAPER ROLL (Vg)**

\$45 (12 whole rolls) | \$80 (24 whole rolls)

Mint, carrot, ice burg, vermicelli noodles

With - Miso ginger dipper - Tamarind chilli lime dipper



**CONTACT INFORMATION**

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