



# HARBOUR SPIRIT

## CATERING MENU



\$65.00 PER PERSON

### CANAPÉ MENU INCLUDED

- Spring Rolls vegetable with sweet chilli sauce (v) (vg)
- Gourmet savoury pastries beef & pea, ricotta vegetarian
- Bruschetta tomato with crumbed fetta on ciabatta (v)

### CHARCUTERIE GOURMET GRAZING BOARDS INCLUDED

- Antipasto platter gherkins, artichoke, sun dried tomato, olives (v) (vg) (gf)
- Turkey cold cut, cranberry Sauce (gf)
- Cold meat platter includes prosciutto, Danish salami, leg ham, silverside (gf)
- Cheese Platter, fetta, blue vein, brie, gouda, Swiss dried fruits, Crackers (v) (gf)
- Rocket & pear salad with balsamic dressing & shaved parmesan (v) (gf)
- Garden salad with Italian dressing (v) (vg) (gf)

### SUBSTANTIAL GRAZING STATION MENU INCLUDED

- Lightly herbed crumb chicken & salsa (gf)
- Medley of roasted Mediterranean vegetables with herbs (v) (vg) (gf)
- Roasted Cauliflower and broccoli drizzled with evo vinaigrette (v) (vg) (gf)
- Lasagna Beef, Lasagna Vegetarian
- Thai sweet chili chicken (gf)
- Stir fried rice & seasonal vegetables (v) (gf)
- Fresh King Prawns with lemon cocktail sauce

### DESSERT INCLUDED (CHEF'S SELECTION)

- Delicious Dessert Chefs selection – Mousse, tarts, slices
- Platter - Fruit Salad – seasonal fresh fruit platters (v) (vg) (gf)