



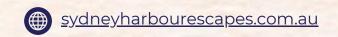
\$37.00 PER PERSON
Up to 100 Guests

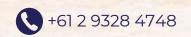
- Chicken and Beef Skewers
- Gourmet beef sausages
- Lamb Kofta
- Coleslaw
- Garden Salad
- Pasta Salad
- Fresh Pita bread and Bread rolls
- Tzatziki, tomato, BBQ & Mustard sauce
- Salad dressing

\$65.00 PER PERSON
Minimum 50 Guests

- Butter chicken and rice
- Beef Bourguignon and rice
- Peri peri chicken
- Vegetarian Lasagna
- Chicken Caesar Salad
- Greek salad
- Tabouli
- Potato Salad
- Vegetarian Curry Puffs







Platters and Grazing Tables

** One platter serves approximately 8 guests **

PLATTER # 1: CHEESE | \$175.00

Arrangement of Gourmet Italian Cheeses Served w/ Crackers

PLATTER # 2: MEAT | \$175.00

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats

PLATTER # 3: ANTIPASTO | \$190.00

Arrangement of Gourmet Italian and
Local smoked meats, salami and dry aged meats.

Served with pickled & dried fruits and vegetables, crackers and bred sticks.

PLATTER # 4: VEGGIES | \$150.00

Arrangement of Fresh Veggies & Assorted Dips

PLATTER # 5: FRUIT | \$150.00

Arrangement of seasonal fruits

GRAZING TABLE | \$1,000.00

Serves roughly 50 guests
Includes a mixture of each platter

Please Vote:

Allergies:

When booking food packages, you must notify us with all food allergies and dietary restrictions.

Celiac & Halal:

We unfortunately cannot cater to these needs

