



CATERING MENU

BBQ

\$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*

Buffet

\$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 Note:

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