

## Catering Packages (minimum 12 persons)

1 July 2017



Provided by the award winning Royal SA Yacht Squadron - Function and Venue Centre

### CHEF PLATTER MENU (minimum 12 persons)

#### Option 1 - \$22.00 per person

- Duo of dips with pita bread (V)
- Vegetarian pakarus (V)
- Selection of mini quiches including vegetarian options
- Cheese Platter with King Island brie, South Cape blue, Mersey Valley cheddar with quince paste, dried fruits and lavosh

#### Option 2 - \$27.00 per person

- Duo of dips with pita bread
- Chicken tandoori skewers with raita
- Vegetarian pakarus (V)
- Salt and pepper prawns
- Pulled pork sliders with apple relish

#### Option 3 - \$36.00 per person

- Duo of dips with pita bread
- Smoked salmon crostini with horseradish whip
- Pulled pork sliders with apple relish
- Chicken tandoori skewers with raita
- Selection of mini quiches including vegetarian options
- Cheese Platter with King Island Brie, South Cape blue, Mersey Valley cheddar with quince paste, dried fruits and lavosh

### ADDITIONAL PLATTERS (Each platter serves 12)

- Cheese Platter with King Island brie, South Cape blue, Mersey Valley cheddar with quince paste, dried fruits and lavosh **\$99**
- Brie served with quince paste, strawberries and French style bread **\$88**
- Antipasto platter with prosciutto, chorizo, marinated olives, roasted capsicum & humus **\$132**
- Prosciutto and melon **\$99**
- Duo of Dips with pita and olives **\$66**
- Smoked salmon with capers, lemon and crostini **\$99**
- Salt and pepper prawns - 2 pieces **\$66**
- Prawn twister with sweet chilli dipping sauce 2 pieces **\$77**
- Platter of assorted baguettes or wraps – half serve **\$53**, full serve **\$106**
- Pulled pork sliders with apple relish **\$66**
- Vegetarian pakarus (V) 2 pieces **\$66**
- Chicken tandoori skewers with raita **\$77**