

Harbour Spirit

CATERING PACKAGE



 **\$65 PER PERSON** 

CANAPE 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)

