



# Pearl

## CATERING MENU

### SUSHI PLATTER

**\$65 PER PLATTER (28 PIECES)**

*All-natural ingredients*

*Sushi Rice, Seaweed, Salmon, Tuna, Crispy Chicken & Vegetables*

*Served with Soy Sauce, Wasabi & Ginger*

*Including Mixture of Nigiri & Nori Rolls*

### DIP & CRUDITE PLATTER

**\$70 SUITABLE FOR 10-15 GUESTS TO GRAZE**

*Chef's selection of 3 dips from our kitchen range*

*Served with crunchy vegetables*

### ANTIPASTO PLATTER

**\$79 SUITABLE FOR 10 GUESTS TO GRAZE**

*Selection of dips, olives, cured meats, char grilled veggies*

*Marinated cheeses, olives & more*

*Served with biscuits*

### QUINOA FALAFELS PLATTER

**\$70 PER PLATTER (20 GENEROUS SIZE)**

*Quinoa, Cumin, Coriander, Shallots, Besan Flour, Lemon Juice, Carrot*

*Chickpeas, s&p to season. Served with a tangy tahini dressing*





# CATERING MENU

## CHEESE PLATTER

**\$70 SUITABLE FOR UP TO 15 GUESTS TO GRAZE**

*Chef's choice of cheese with crackers*

## TERIYAKI CHICKEN SKEWERS

**\$70 PER PLATTER (20 PIECES)**

*Chicken tenderloins*

*Teriyaki sauce*

*Black & White Sesame Seeds*

## SEASONAL FRUIT SKEWERS

**\$45 PER PLATTER (12 PIECES)**

*May change with seasons*

*Strawberries, kiwi fruit, oranges, watermelon, pineapple & honey dew*

## BBQ MENU

**\$30 PER PERSON**

*Pork Sausages with tomato relish*

*Satay Chicken with Peanut Sauce*

*Creamy Potato Salad with Egg*

*Rocket, Potato, Parmesan Salad*

