

EVENTS FOOD

20 pieces per platter

\$65

- + **Glazed Saigon Wings** Sweet and spicy wings
- + **Mac and Cheese Croquette** (Vego) Tomato relish
- + **Vegetarian Spring Rolls** (Vegan) Sweet chilli sauce

\$85

- + **Karaage Fried Chicken** (GF) Kewpie mayonnaise, lemon
- + **Pies** Tomato sauce
- + **Sausage rolls** Tomato sauce
- + **Spinach and Feta Pastries** (Vego) Relish
- + **Salt and Pepper Squid** (GF) Aioli, lemon
- + **Cold rolls** (Vegan, GF) Vegetarian cold roll, Nuoc Cham sauce

\$100

- + **Chicken Satay Skewers** Satay sauce, peanuts, lemon
- + **Herb and Garlic Prawn Skewers** (GF) Lemon
- + **Pork Belly Bites** (GF) Chilli caramel
- + **Cheese Plate** (GFA, Vego) Brie, cheddar, blue, and Jarlsberg, Lavosh and fig
- + **Chipotle Chicken Soft Taco** Salsa
- + **Pulled Jackfruit Soft Taco** (Vego) Jalapeno salsa
- + **Pizza Platter** | Choices: Hawaiian, pepperoni, BBQ chicken, vegetarian, supreme

\$120

- + **Charcuterie Plate** (GFA) Prosciutto, Capicola, Caprese salami, double smoked ham, Mortadella, Olives
- + **Cheeseburger Sliders** (GFA) Beef pattie, cheese, pickle, tomato sauce, sesame seed slider bun
- + **Cheesy Mushroom Slider** (Vego, GFA) Roast Swiss brown mushroom, American cheddar, aioli, sesame seed slider bun

Sweet Platters

\$100

- + **Churros** Cinnamon sugar, Chocolate sauce
- + **Fruit Platter** (Vegan, GF) Fresh seasonal fruit
- + **Double Chocolate Brownie** Cream
- + **Strawberry Tarts** Shortbread pastry, crème patisserie, strawberries
- + **Portuguese Tarts** Baked egg tart in a crisp pastry

\$35pp for 2 hours of cocktail food service. For this option, you can choose two items from each price bracket of platters, excluding the sweet, which is a total of 8 choices.