



SAMPLE CATERING MENU

GRAZING TABLE

Drinks:

- Tea, coffee, juice, bottled water available throughout day

Morning Tea:

- Chia and Coconut Yoghurt Cups with Berries (Vegan & GF)
- Mini Avo Smash with Toasted Seeds (V)
- Ham & Cheese Mini Croissants
- Smoked Salmon & Ricotta Mini Open Bagels
- Semidried Tomato, Ricotta & Basil Frittata (V & GF)
- 2 x Fresh Fruit Platters (Vegan & GF)

Lunch:

- Vegetarian Wraps (Vegan)
- Lemon Thyme Chicken Baguette
- Ham, Cheese, Tomato & Pesto Sour Dough Sandwiches
- Moroccan Lamb Skewers with dipping sauce (GF)
- Green Salad (GF & Vegan)
- Mixed Grain Salad (GF & Vegan)
- Cheese & Crackers (V & GF)
- 2 x Fresh Fruit Platters (Vegan & GF)

Afternoon Tea:

- Chocolate Brownie (GF)
- Shortbread
- Orange & Almond Cake (GF)

All cups, plates, napkins, coffee cups, cutlery, coffee, tea, milk and sugar provided

COST PER HEAD:

\$32.00 excl GST

Payment Details:

Deposit of \$500 to be paid up front

50% of remaining costs to be paid 14 days prior to the event

Payment in full to be paid 7 days prior to the event

Cancellation Policy

If cancelling before 14 days prior to the event – lose 50% of deposit

If cancelling 14 days or less prior to the event – lose 100% of deposit

If cancelling 7 days or less prior to the event – no refund

Please enquire to Susie Parker at susieharrison@mac.com or call on 0416-006-372