

**Melbourne Cup Cold Buffet 2015**

**Minimum 20 people**

Double Smoked Leg Ham with an orange and maple syrup glaze

Sliced Roast Beef with a Mustard & Herb Crust served with a spicy tomato chutney

Marinated Chicken Breast Coated with lemon pepper seasoning

Roast Pumpkin, spinach and sundried tomato couscous salad

German Style Potato Salad with egg, leg ham, chives & homemade mayonnaise

Garden Salad with mixed lettuce, tomato, cucumber, capsicum, Spanish onion  
With Balsamic Dressing

House made Mini Walnut & Chocolate Heart

Individual Mango Mousse Pails

Bread Roll & Butter

\$25.00 per person

**All food served in disposable catering boxes**

**Extra**

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5 per person

**Please also refer to delivery fee and terms & conditions for additional information  
and/or charges**

## **Melbourne Cup 2015 Shared Platter Menu**

Minimum 20 people

**With Seafood \$55 per person**  
**Without Seafood \$45 per person**

### **Antipasto (Vegan/GF)**

Grilled Asparagus, eggplant, zucchini, capsicum  
Slow roasted beetroot dip and Hummus Dip  
Fresh Turkish Bread

### **Seafood Platter**

Smoked Salmon  
Fresh Oysters with chilli and lime salsa  
Prawns  
Green Lip Mussels

### **Gourmet Meat Platter**

Cajun Spiced Beef  
Mint and Garlic lamb  
Lemon Pepper Chicken  
Prosciutto

### **Salads (Vegan/GF)**

Cherry Tomato and Basil Quinoa Salad  
Rocket, Parmesan and Pine nut Salad

### **Petit Forte Dessert Platter**

Mini lemon Meringue Pie  
Chocolate Dipped Strawberry  
Mini Fruit and Custard Tart  
Brownie topped with Caramel Ganache

### **Fruit and Cheese Platter**

**All food delivered in disposable catering boxes**

### **Extra**

Disposable plates and cutlery \$2.50 per person  
Crocery and cutlery \$5 per person

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