



## 2017 CONFERENCE

## PLATTER MENU

**FROM THE BAKERY****DANISH**

Crispy baked butter danishes including guava, custard and chocolate

\$60/ 15 pieces

**HOUSE MADE COOKIES**

Our exquisite range of continental and specially created cookies

\$60/ 20 pieces

**ASSORTED MUFFINS**

Blueberry, banana, poppy seed, oat and chocolate chip

\$60/ 15 pieces

**CHEF'S SELECTION OF MINI DESSERTS**

Sweet creations from our team of patissiers

\$47/ 12 pieces

**PETIT FOURS**

A delectable array of hand-crafted chocolate praline and miniature cakes

\$50/ 12 pieces

**CHOCOLATE DIPPED STRAWBERRIES**

Using the finest quality white and dark chocolate and local fresh strawberries

\$58/ 12 pieces

**FRENCH AND ITALIAN PASTRIES**

An assortment of prepared recipes using the finest ingredients

\$63/ 12 pieces

**PLATTERS****CRUDITÉS AND DIPS**

Fresh crisp vegetables served with hummus and baba ghanoush. Sufficient for 10 guests

\$52

**FINGER SANDWICHES**

Assortment of traditional finger sandwiches on white, wholemeal or multigrain

\$57/ 20 pieces

**SAVOURY**

Petite sausage rolls and pies including peppered beef, lamb and rosemary, chicken and vegetable

\$68/ 20 pieces

**ANTIPASTO**

Parma ham, artichoke, olives, grilled vegetables and feta cheese, focaccia and butter. Sufficient for 10 guests

\$10/ person

**CHEESE SELECTION**

A selection of Australian cheeses including brie, blue, camembert and cheddar with dried fruit and crackers Sufficient for 10 guests

\$10/ person

WHOLE FRESH SEASONAL FRUIT \$39/ 15 pieces