



2012 Individual Platter Menu
For Standing Cocktail Functions

\$80 per platter (Mixed or Single Items)

Garlic & Jalapeño Cheese Breads (\$30 each platter)

Spinach Quesadillas (V)

Mozzarella & Feta Cheeses baked between two White Flour Tortillas, cut into wedges & served w/ a side of Sour Cream, Refried Beans & Guacamole

Salt & Pepper Squid

Passionfruit Jalapeño Sauce

Marinated Chicken Skewers

Marinated in Piri-Piri Chillies (mild), Garlic & Fresh Herbs

Chilli Prawn Torpedos

W/ Sweet Chilli Sauce

Cooked King Prawns

W/ Fresh Lemon & Chipotle Mayonnaise

Spicy Pork Chorizo & Mexican Meatballs

Served w/ Salsa Roja

Mini Gourmet Pies

Spiced Lamb, Chicken & Leek

Additional Items @ \$5.00 per item, per person

Spinach & Ricotta Rolls (V)

Mexican Potato Skins

Chilli Con Carne (Meat) & Guacamole & Salsa Fresca

Tempura Fish Cocktails

W/ Tartare Dipping Sauce

Potato, Chilli & Cheese Bites (V)

W/ Sweet Chilli Sauce

Beef & Chicken Empanadas

South American Style Golden Pastries filled w/ Beef OR Chicken, Onion, Capsicum, Tomato & Mushrooms w/ Salsa Fresca

Barramundi Twisters

W/ Sweet Chilli Sauce

Dessert Options

@ \$5.00 Additional Per Person

Mini Pavlovas

W/ Vanilla Cream & Seasonal Fruits

Mixed Mini Baked Cheesecakes

Original, Strawberry or Chocolate