

Finger Food Menu

Gourmet Food Platters

Antipasto Platters:

Salami, Virginian Ham, Kabana, Olives, Sundried Tomatoes, Cheese, Pickles, Breads and Crackers
(Serves 20)

Cheese & Dip Platters:

An assorted of Australian cheeses with a trio of dips and assorted crackers & bread.
(Serves 15)

Cold Meat Platters

A selection of cold cut meats including Ham, Salami, Cabana, Chicken and Silverside/Roast Beef
(Serves 20)

Cold Cut Vegetable Platters:

Carrots, Celery, Mushrooms, Cucumber, Cherry Tomatoes with Aioli or Cucumber Dipping Sauce
(Serves 15)

Seasonal Fruit Platters (to serve any number of guests)

Seasonal Fruit Platters with Nuts and seeds (to serve any number of guests)

Turkish Bread with Trio of Dips.

Choose from Hommus, Eggplant, Tzatziki, Sundried Tomato, Caviar Salad or French Onion Dips served with Vegetable Crudités and Turkish Bread Wedges
(Serves 15)

Seafood Sensation:

Platter consisting of Prawn Cutlets, Smoked Salmon, Fish Goujons and Crumbed or Lemon Pepper Calamari Served with Lemon Wedges and Seafood Cocktail Sauce
(Serves 10)

Sweet Tooth Platter

A wide selection of freshly baked cakes, cookies, slices and muffin (10 guests) OR (20 guests)

Cheese and Fruit Platters

A selection of Australian cheeses served with Fresh Seasonal Fruits, crackers and breads
(10 guests) OR (20 guests)

Freshly Baked Platters of Muffins or Scones

Freshly baked Muffins or Scones available in a variety of flavours and size
(to serve any number of guests)

***Please note that we are prepared to design menus to suit any requirement, culture and budget**

Delivery of Service

Our menu has the ability to provide a flexible approach with real value for money options. Please note meal prices for the following options are for Monday to Friday. Provision of meals on Saturday will incur a surcharge of 20%:

Continental Breakfast (to serve any number of guests)

Provision to all guests of the following items will be made:

- Selection of breakfast cereals including All Bran, Sultana Bran, Special K, Porridge, Just Right, Weetbix and Wheaties (minimum 6 varieties)
- Choice of jam, marmalade or vegemite
- Two slices of bread (white, whole meal or multigrain) per day
- Fresh or tinned fruit
- Tea, coffee and sugar
- Milk – low fat or full cream
- Margarine/Butter

Hot Cooked Breakfast (to serve any number of guests)

Choice of eggs, bacon or sausages, tomatoes (when in season), mushrooms or choice of baked beans or spaghetti plus

- Two slices of bread (white, whole meal or multigrain) per day
- Tea, coffee and sugar
- Milk – low fat or full cream
- Margarine/Butter.

Full Breakfast - Combination of Continental and Cooked Breakfast

(to serve any number of guests)

Morning and Afternoon Tea (to serve any number of guests)

Morning and afternoon tea to be provided to guests and shall consist of a choice of Twinings tea and Brewed coffee along with baked goods including cake, biscuit, scones or slices requested by Centre Management

Main Meal – Lunch

(to serve any number of guests)

To be served in the function room unless there are special circumstances.

Lunch will consist of a two course meal including a main meal and dessert (unless otherwise agreed – Three course meal can be arranged upon request)

The main meal shall always include a minimum of three vegetables unless a salad/s is requested. Colour and presentation shall always be of paramount importance.

Beverage Packages

Tea and Coffee Station

Option 1 Provision of instant coffee, tea, sugar, milk, stirrers, and disposable cups and a Hot Water Urn will also be provided

Option 2 Provision of brewed/filtered coffee, premium teas, sugar sticks and milk set up with china cups, saucers, teaspoons and hot water urn or tea pots

Cold Drinks Choice of Apple OR Orange Juice, Still OR Sparkling Mineral Water and Lemonade OR Lemon Squash

Alcoholic beverages can be supplied at reasonable rates also.

Service Staff

If you require service staff for your event, the hourly rates differ depending on the day of service.

To avoid any surprises please confirm actual charges for wait staff when making your booking.

Need some advice...

We are more than happy to create a menu to suit your requirements and budget, Please call Ph. **9379 5954** for enquiries, bookings or more information.

***Thanking you,
From the Gannawarra Team***