



## Offsite Catering Platters

### Sandwiches – white or multigrain \$6 per round

- Leg ham, swiss cheese, seeded mustard
- Roast chicken, avocado
- Rare roast beef, tomato chutney

### Sliders \$5 per item (Minimum 10 items per selection)

- Pulled pork, slaw, chipotle mayo
- Chicken, avocado
- Roast beef, caramelised onion
- Tomato, bocconcini, basil pesto

### Platters (25 items per platter)

1. Goats cheese tarts \$65
2. Gourmet party pies with tomato relish \$65
3. Homemade sausages \$65
4. Tandoori chicken skewers with cucumber yoghurt \$90
5. Smoked salmon and sweet corn pancakes with dill cream \$90
6. Lamb koftas, cucumber yoghurt \$90
7. Beef and ricotta meatballs, red tomato sauce, grated parmesan \$55

### Celtic Club Charcuterie \$90 (serves 8-10 people)

A selection of sliced charcuterie

- Pork and pistachio terrine
- Cornichons
- Olives
- Cheddar cheese
- Sourdough baguette

### Salads \$45 (serves 8-10 people)

1. Roast beetroot, quinoa, orange, fetta, aged balsamic vinaigrette
2. Potato, bacon, gherkin, seeded mustard, mayonnaise
3. Roast pumpkin, semi dried tomato. Toasted pine nuts, lemon olive oil
4. Shredded chicken, mint and coriander, vermicelli noodle, Thai dressing

### Fresh fruit platter \$55 (serves 12 people)

- A selection of seasonal fruits

### Sweet selection \$70 (serves 10-12 people)

- Baklava, lady fingers, Turkish delight, macarons