

the pink! Menu

CATERING Platter Menu

All Platters Are Designed To Feed 10 People

Frank Farina – Seasonal Fruit Platter \$40

Sally Pearson – Tomato and Basil Bruschetta with Toasted Croutons \$50

Susie O'Neill – Dip Platter, Chefs Choice of 3 Fresh Homemade Dips with Fresh Bread \$60

Greg Norman – Selection of Finger Sandwiches - \$70

Joel Parkinson – Cheese Board with Fresh & Dried Fruit with Nuts and Crackers \$70

Allan Border – Cured Meats and Marinated Vegetables Anti Pasto - \$80

Artie Beetson – Party Pies, Sausage Rolls, Mini Quiches, with BBQ and Tomato Sauce - \$80

Michael Voss – Mini Chicken Dim Sims, Peking Duck Spring Rolls, Vegetarian Samosa's, Chicken Satay Skewers with Sweet Chili Sauce and Satay Sauce - \$90

Kieren Perkins – Cheese Burger Slider and Chicken Karaage Sliders - \$90

Matty Hayden – Battered Calamari, Fish Goujons, Tempura Prawns, Barramundi Spring Roll with Tartare Sauce and Sweet Chili - \$100

John Eales – Chorizo and Feta Empanadas, Pulled Pork Arancini, Lamb Kofta Skewers, Mini Beef Spring Rolls, Party Pies with Sweet Chili Sauce and Garlic Aioli - \$110

Wally Lewis – Italian Style Beef Meatballs, Pulled Texan Beef Arepes, Chicken Satay Skewers, Spinach, Feta and Mushroom Empanadas, with Satay Sauce and Ranch Dressing. This Platter is Gluten Free - \$110

Dick Johnson – Mini Dagwood Dogs, Sausage Rolls, Spinach and Feta Spanakopita's, Wedges, Party Pies, BBQ Chicken Wings with Tomato Sauce and Ranch Dressing \$120

Jeff Thomson – Crumbed Fish Goujons, Chicken Satay Skewers, Pulled Texan Beef Empanadas, Cheese Burger Sliders, Jalapeno Poppers, Mini Beef Dim Sims with Garlic Aioli, Satay Sauce and Sweet Chili - \$130

