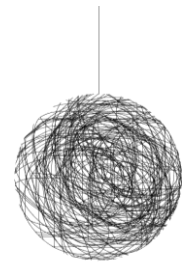


## Platter Menu 2019/2020

Menu items are subject to change



hotel  
richmond

### Party Platters \$60

Party style food, 20 items per platter. Each line item below is an individual platter. Platters are placed down for guests to help themselves.

Mini pies, pasties & sausage rolls w' Beerenberg tomato sauce  
Panko crumbed prawns w' citrus aioli  
Chefs petite vegetarian pizza (V)  
Chefs petite meat pizza  
Vegetarian spring roll w' house made sweet chilli sauce (V)  
Pumpkin & almond samosas w' raita (V)  
Empanada, sweet potato & cashew w' raita (V)

### Grazing Boards \$120

Suggested to be served on arrival, suitable for approximately 20-30 guests

**Antipasto Board** – A fresh selection of local cured meats, fior di latte, house pickles, marinated olives, soy roasted almonds, house made grilled focaccia

**Vegetarian Antipasto Board** - A fresh selection of cheeses, croquettes, chargrilled vegetables, house pickles, marinated olives, soy roasted almonds, house made grilled focaccia

**Gluten Free Board** A fresh selection of local cured meats, fior di latte, house pickles, marinated olives, soy roasted almonds, house made grilled focaccia, house made hummus and fried pita

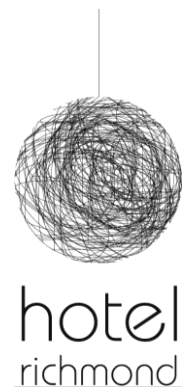
**Dessert Board** – Assortment of petit fours and selection of cheese with Fruits and all the trimmings

**Cheese Board** – A selection of three cheeses. A soft, hard and a blue cheese with crisp breads and appropriate garnishes.

**Dip Board** – House Made dips served with pita bread and crudités

### Mother of All Boards \$300

Caters for approximately 30 guests  
Combination of antipasto, dip and cheese boards to cater for many different tastes and dietary requirements



## Canape Menu 2019/2020

Menu items are subject to change

Minimum of 20 guests

### Canapes \$5 per item, per person

Hand prepared canape items, served to your guests by wait staff.

Rare roast beef on potato rosti w' horseradish aioli (GF)  
Mini beetroot tartlets w' goats curd & dill (V) (GF on request)  
Bruschetta w' roast tomato, tapenade & bocconcini (V) (GF on request)  
Japanese cured salmon w' wakami seaweed (GF)  
Arancini, pea, saffron, citrus aioli (V)  
Chicken tikka skewers w' raita (GF)  
Mediterranean vegetable frittata, basil pesto (V) (GF)  
Salt & pepper squid w' Asian slaw in mini bowls (GF on request)  
Pork & fennel meat balls, tomato sugo

Dark chocolate brownies w' chantilly cream (V)  
Raspberry & rosewater marshmallow w' toasted coconut (GF)(DF)  
Passionfruit curd tartlet w' kiwi compote (V)

### Substantial Canapés \$12 per item, per person

served in conjunction with canapés, these dishes are served in little boxes, bowls or on small plates to create a more substantial menu

Penne pasta w' arrabbiata, olives & parmesan (V) (GF)  
Mini cheese burger, cheddar cheese, pickles, mustard, Ketchup w' fries  
Mini southern fried crispy chicken burger, tomato, lettuce, jalapeno aioli w' fries  
Salt & pepper squid w' Asian slaw OR Fries  
Fish and Chips