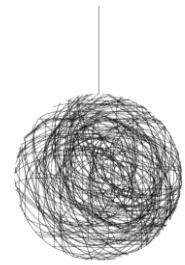


## Platter Menu 2019/2020

Menu items are subject to change



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### 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, house pickles, marinated olives, marinated vegetables and grilled ciabatta

**Vegetarian Antipasto Board** – House made arancini, vegetarian frittata, house pickles, marinated olives, marinated vegetables and grilled ciabatta

**Dessert Board** – Assortment of petit fours and selection of cheese with fruits and sweets to satisfy all your cravings

**Cheese Board** – A selection of cheeses, served with quince paste, fresh fruit, and a variety of lavosh

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

(Gluten free bread and crackers can be added to any board for \$10)

### Mother of All Boards \$300

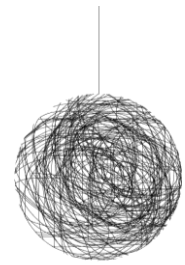
Caters for approximately 30 guests  
Combination of antipasto, dip and cheese boards to cater for many different tastes and dietary requirements

(Gluten free bread and crackers can be added to any board for \$10)

## Canape Menu 2019/2020

Menu items are subject to change

Minimum of 20 guests



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### 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)

Bruschetta w' roast tomato, tapenade & bocconcini (V)

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

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 vermicelli salad