

## Christmas Delivery Menu

*Minimum of 10 guests applies for each menu item*

- ◆ **Seafood Platter** – prawns, salmon rosettes with capers and horseradish cream, fresh Tasmanian oysters **\$13.95** per person
- ◆ **Cold meat platter** – honey glazed ham, Cajun chicken pieces, sliced salami, roast beef served with assorted condiments and dinner rolls and butter – **\$8.80** per person
- ◆ **Antipasto platter** – Kalamata olives, continental meats, roast capsicum, frittata, dolmades, feta cheese, smoked salmon, balsamic onions, sliced breads, assorted dips – **\$10.95** per person

### ◆ **Cold canapé box** – **\$110**

Each box includes 40 canapés ready to serve with afternoon drinks.

- Chicken Caesar salad in pastry cup
- Lamb bruschetta with olive relish
- Prosciutto wrapped bocconcini
- Olive, feta and tomato tart (V)
- Feta and olive stuffed bell peppers (V)

### ◆ **Salad buffet** – presented in disposable bowls: **\$7.95** per person

- Garden salad with snow pea sprouts, tomato and balsamic
- Caesar – cos, prosciutto, turkish croutons, eggs, parmesan, smoked dressing
- Baby beetroot, feta salad, mustard greens, herbed sour cream dressing
- Roast artichoke, marinated mushrooms, vine ripened tomatoes, crushed pecan nuts
- Greek salad with kalamata olives and feta

### ◆ **Fresh fruit & cheese** – four farmhouse cheeses w crackers & sliced fruits – **\$7.70** per person

### ◆ **Cakes buffet** – served with whipped cream and berry coulis – **\$7.95** per person

◆ Please fax **3211 2844** or email [catering@cuisineoncue.com](mailto:catering@cuisineoncue.com) your requirements on or before Friday 2<sup>nd</sup> November.

### ◆ **Hot canapé box** – **\$110**

40 canapés oven ready in foil pack with heating instructions.

- Chicken macadamia ball & mint yoghurt
- Peppered goats cheese kusundi tart (V)
- Beef and burgundy gourmet pie
- Spinach and feta filo (V)
- Goats cheese pesto pizza bites (V)

