



THE CATERERS

ph 8342 3550 fax 8342 4134

47 Lansdowne Terrace, Vale Park 5081

thecaterersteph@internode.on.net

thecatererlouise@internode.on.net

GRAZING TABLES

\$14pp

Cacciatore, sopressa, crusty bread,

Rocket and cashew dip, spiced pumpkin dip, grissini, cucumber, cherry tomatoes

Brie, cheddar, strawberries, grapes, dried pears and apricots, toasted almonds, lavosh

\$18pp

Cacciatore, sopressa, shaved ham, crusty bread, cornichons, green tomato pickle

Rocket and cashew dip, spiced pumpkin dip, grissini, cucumber, carrot, cherry tomatoes

Blue cheese, brie, cheddar, strawberries, grapes, dried pears and apricots, toasted almonds, lavosh

\$22pp

Sopressa, prosciutto, cacciatore, baguette, olives, green tomato pickle, Dijonnaise

Blue cheese, brie, cheddar, strawberries, grapes, dried pears, whole pears, whole apples, almonds, seed crackers, lavosh

Rocket & cashew dip, spiced pumpkin dip, artichoke dip, grissini, crudité – capsicum, celery, cucumber, carrots, cauliflower, asparagus

Chocolate raspberry brownies, little chocolate eclairs, raspberry jelly cakes

\$26pp

Sopressa, prosciutto, cacciatore, shaved ham, baguette, olives, green tomato pickle, Dijonnaise

Blue cheese, brie, cheddar, strawberries, grapes, dried pears, whole pears, whole apples, almonds, seed crackers, lavosh, crusty bread

Rocket & cashew dip, spiced pumpkin dip, artichoke dip, grissini, crudité – capsicum, celery, cucumber, carrots, cauliflower, asparagus

Chocolate raspberry brownies, little chocolate eclairs, raspberry jelly cakes, tiny pink meringues dipped in chocolate, fairy cakes

**If numbers are over 80, the shaved ham will be replaced with a whole slow roasted honeyed leg ham.*

Prices include a staff person to set and style the grazing table. Platters are to be returned to our shop after the event, otherwise a \$40 pick up fee applies.

Add on extras

Whole leg ham - \$190.00

Black or white table linen - \$18 per banquet cloth

*Minimum charges apply.

*Prices include G.S.T

* A deposit of \$250 is required to confirm the booking.

* Full payment is required prior to the event.

* Our kitchen uses nuts, dairy and gluten. Whilst all care is taken to accommodate dietary requirements, we accept no responsibility for any accidental cross contamination.