

# PORT OFFICE HOTEL

## COCKTAIL PLATTERS

COLD PLATTERS

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### CRUDITE, BREAD & DIPS PLATTER

**\$60.00**

*Chef's selection:*

3 X house made dips, sourdough bread and a selection of vegetable sticks

### ANTIPASTO PLATTER

**\$60.00 Small OR \$100.00 Large**

*Chef's selection:*

Cheese

Olives

Semi-dried tomatoes

Roasted eggplant & capsicum

Marinated red onion

Mushrooms

Chorizo sausage

Dips

Lavosh crisp bread

### SUSHI

**\$60.00 Small (40 pieces) OR \$100 Large (80 pieces)**

*Chef's selection:*

Chicken, seafood, beef & vegetarian

### PREMIUM CHEESE PLATTER

**\$100.00**

*Chef's selection from the following:*

Hard, soft & blue cheese portions

Fresh & dried fruit

Assorted nuts & muscatels

Lavosh crisp bread

### CUSTOMISED COLD PLATTER

**\$90.00**

*Chef's selection from the following:*

Caesar salad cups

Cured salmon & crème fraiche en croute

Duck pate w/ green tomato chutney

Piccolo peppers stuffed w/ goats cheese

Beef mignons w/ dijon mustard

Roast vegetable frittata

Rare roast beef & horseradish en croute

*Each Platter caters to approx 8-10 guests*