

PORT OFFICE HOTEL

OUTCATER MENU

OUTSIDE CATERING

\$100.00 Per Platter

ANTIPASTO PLATTER

Chef's selection:

Cheese
Roasted eggplant & capsicum
Marinated red onion
Chorizo sausage
Lavosh crisp bread
Olives
Roasted eggplant & capsicum
Marinated mushrooms
Fresh dips

SUSHI PLATTER

Chef's selection:

Chicken, beef vegetarian & seafood

PREMIUM CHEESE PLATTER

Chef's selection:

Hard, soft & blue cheese portions
Fresh Fruit
Assorted nuts & muscatels
Lavosh crisp bread

GOURMET SANDWICH PLATTER

Chef's selection:

Smoked salmon, cream cheese & chives
Egg, lettuce & chives
Roasted chicken, avocado & cheese
Leg ham, salad and Tasmanian mustard
Roast beef, cheese, lettuce & horseradish cream
Rocket, tomato, cheese, grated carrot, cucumber & onion

CUSTOMISED COLD PLATTER

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

WORKING LUNCH PACKAGE

\$35.00 per person

Hot roast chicken platter
Bacon & mushroom penne pasta
Butternut pumpkin, thyme & meredith soft curd risotto
Caesar salad OR Greek salad
Asian marinated beef salad
Salted chilli baby squid

HOT & COLD PLATTERS ALSO AVAILABLE - PLEASE REFER TO CANAPE PLATTER MENU'S

CONDITIONS

*Delivery Surcharges apply to all outside catering orders - fee charged determined on distance from venue
Minimum numbers for Working Lunch Package is 20 pax*