

## SANDWICH & WRAP PLATTERS

\$15 p/p

(Minimum of 10 people)

Mix of vegetarian and meat based sandwiches and wraps \*\*+

## SALADS

Each Salad Serves 10 people

\$48 per salad

Chargrilled vegetable & quinoa salad w/goddess dressing

(vg, gf, df)

Creamy Potato & Bacon (gf)

Mixed mesclun, walnut, pear & parmesan salad (gf, v,+)

## FRUIT PLATTERS

Each Platter Serves 10 people

\$48 per platter

Mix of seasonal fresh fruit (gf, v,vg,df)

## SWEET PLATTERS

Each Platter Serves 10 people

\$48 per platter

Mix of bite size cakes and slices (v+\*)



# Mossy Catering Menu

## DIP PLATTER

Each Platter Serves 10 people

\$48 per platter

Raw vegetables, gluten free crackers & corn chips served with Hummus, Guacamole and Tzatziki dips (gf, v, +)

## COLD CANAPES

\$15 p/p

(Minimum of 10 people)

Polenta squares w/ caramelised onion & goat's cheese (gf, v)

Sourdough toasts w/ spiced eggplant chutney (vg, df, v)

Corn tortillas w/ guacamole (gf, vg, df)

Marinated veg & cream cheese pinwheels (v, \*)

Mix of cold and hot canapes \$38 p/p min 10 people

Mix of cold, hot & sweet canapes \$49 p/p min 10 people

## HOT CANAPES

Please note: menu is subject to minor changes pending availability of produce

\$23 p/p

(Minimum of 10 people)

Pulled pork sliders w/ pickled cabbage

Lamb kofta w/ minted yoghurt (gf)

Spinach & Mozzarella triangles w/tomato relish (v)

Vietnamese Pork Balls w/ hoisin dipping sauce (gf, df)

## SWEET CANAPES

\$15 p/p

(Minimum of 10 people)

Eaton Mess (gf,v)

Chocolate mousse (gf,v)

Lemon tart (v)

## DIETARY

vg – vegan / v – vegetarian / df – dairy free  
gf – gluten free / \* - gf upon request / + can be  
vegan upon request