

# Platters

## ORATORIO OF PLATTERS

### Favourites

Turkey & cranberry bites  
Chickpea & pumpkin patties  
Quiche Lorraine  
Vegetable samosa  
Oregano & pepperoni risotto balls

### Vegetarian

Chickpea & pumpkin patties  
Pumpkin, spinach & ricotta puffs  
Lentil & sweet potato balls  
Three bean baskets  
Corn & hummus puffs

### Quiches

Chicken & leek  
Tomato & mushroom  
Ham & asparagus

### Fancy Pies

Free-range chicken & camembert  
Grass-fed peppered beef  
Flinders Island minted lamb  
Robbins Island wagyu beef

### Italian

Pork & sage bruschetta  
Olive & mushroom bites  
Oregano & pepperoni risotto balls  
Three bean baskets  
Chicken, ham & rosemary puffs

### Spicy Mediterranean

Mediterranean quiche  
Smoked salmon & chilli pizza  
Harrisa sausage patties  
Chilli peas & mint puff with rice  
Oregano & pepperoni risotto balls

### French

Quiche Lorraine  
Ricotta, semi dried tomato  
& blue cheese turnover  
Chicken, asparagus & mushroom puffs  
Ratatouille baskets  
Lamb, Dijon mustard & sage triangles

### Deep Fried Party Delights

Spicy chicken bites  
Mini cocktail spring rolls  
Mini samosas

**\$115.00** per platter

## SUPER SIZED GOURMET FINGER FOOD PLATTER

Spinach & fetta mini pastries  
Bacon & sundried tomato mini pastries  
Beef mini rolls  
Pumpkin & ricotta mini rolls  
Beef & caramelised onion mini pies  
Bite size meatballs

Butter chicken tartlets  
Spinach & fetta mini fillos  
Quiche lorraine mini quiches  
Caramelised onion & camembert mini quiches  
Smoked salmon & dill mini quiches

*Serves 18 guests*

**\$230.00** per platter



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# Platters

## PLATTERS FOR TENORS

### Dips & Things Platter

Assorted dips with savoury biscuits, corn chips, crudities & pitta bread

**\$85.00**

### Mixed Nut Platter

An assortment of nuts & dried fruit

**\$85.00**

### Gourmet Cheese Platter

International & Australian cheeses, crackers, dried fruit & nuts

**\$130.00**

### Fried Seafood Platter

Calamari, prawns, & fish fillets with homemade seafood sauce

**\$120.00**

### Mixed Platter

Cheese, kabana, salami, onions, olives, pickles & savoury biscuits

**\$110.00**

### Fresh Fruit Platter

Seasonal fresh fruit

**\$105.00**

### Fresh Fruit & Gourmet Cheese Platter

Seasonal fresh fruit, international & Australian cheeses

**\$130.00**

### Skewered Marinated Prawns Platter

Fresh prawns marinated, grilled then skewered for your convenience

**\$130.00**

### Cold Meat Platter

Assorted cold meats

**\$120.00**

*Serves 10 guests*

### Small Gourmet Cheese Platter

International & Australian cheeses, crackers, dried fruit & nuts

**\$90.00**

### Small Dips & Things Platter

Assorted dips with savoury biscuits, corn chips, crudities & pitta bread

**\$60.00**

### Small Fresh Fruit Platter

Seasonal Fresh Fruit

**\$85.00**

*Serves 5 guests*



# Platters

## SANDWICHES, BAGUETTES, WRAPS & ROLLS

*Assortment of*

Ham, salami, tuna, smoked salmon, cheese, egg, turkey, roasted vegetables or pesto

### Includes

Standard salad accompaniments

<b>\$8.00</b>	per sandwich
<b>\$8.00</b>	per half wrap
<b>\$8.50</b>	per half baguette
<b>\$9.00</b>	per gourmet roll
<b>\$9.80</b>	per whole Turkish bread

*Platters available on request*

## OTHER GOURMET OPTIONS

¼ Roast chicken and salad plate **GF**

Vegetable frittata and salad plate **GF V**

Home-made quiche & salad plate

Falafel & salad plate **DF V**

Home-made pie & salad plate

Cold meat & salad plate **GF**

**\$15.00** per plate

## COCKTAIL BREADS

*Please choose three*

Smoked turkey with cranberry sauce & cos lettuce

Homemade peppered cheese with cherry tomato & cucumber

King prawns with cocktail sauce

Smoked salmon, mayo & capers

BBQ pork with hoisin sauce & water chestnuts

Peking duck with cherry tomato & shallots

Camembert with strawberries

Chicken Caesar bites

Spicy tomato salsa topped with crumbled fetta

**\$115.00** per platter

*Serves 10 guests*



# Platters

## GOURMET PLATTERS

Vegetarian Risotto Balls

**\$130.00**

Thai Chicken Cakes

**\$120.00**

Cocktail Chicken Satays

**\$130.00**

Marinated Chicken Wings

**\$120.00**

Homemade Spinach & Fetta Scrolls

**\$130.00**

Thai Fish Cakes

**\$120.00**

Three Choice Tartlets

**\$130.00**

Prawn Purses with Chilli

**\$120.00**

Homemade Bacon & Cheese Scrolls

**\$130.00**

Chicken Tandoori Rolls

**\$115.00**

Salt & Pepper Prawns

**\$130.00**

Roasted Mediterranean Vegetable Frittatas

**\$115.00**

Grilled Prawns with Tequilla Mayonnaise

**\$130.00**

Spicy Vegetarian Puffs

**\$115.00**

Homemade Cocktail Sausage Rolls

**\$115.00**

## GOURMET SWEET PLATTER

**Les Tartes Passion**

Apricot almond

Apple vanilla

Pear chocolate

Lemon curd

Chocolate praline

**\$130.00**

