

SODENS

— SINCE 1857 —

FUNCTION MENU

DELI PLATTER

\$95.00

Crisp Breads and Duo of Dips
Assorted Brie, Cheddar, Danish Cheese
Water Crackers
Cold Cuts of Meat
Marinated Olives
Pickled and Marinated Vegetables

MEAT LOVERS

\$110.00

Sweet Chilli Chicken Skewers
Chinese Pork Belly
Thai Beef Wraps
Satay Beef Skewers
Chicken Wraps
Chinese Chicken Balls rolled with Coriander, Chilli and Soy

PARTY PLATTER

\$110.00

Spring Rolls
Cocktail Kiev's
Mini Quiches
Cocktail Dim Sims
Roasted Kabana
Dipping Sauces

CANAPÉS

\$145.00

Persian Feta and Pumpkin Tarts
Prawn Mignons Wrapped with Proscuitto
Half-shell Scallops Maitre De Butter
Enoki Mushroom Wrapped in Peppered Beef
Parmesan and Smoked Salmon Arancini Balls
Honey Poppy Seed Sashimi Tuna Served with Wasabi Aioli
Haloumi and Tendril Crumbed Mushrooms

BEER AND NIBBLES PLATTER

\$85.00

Party Pies
Sausage Rolls
Wedges
Dim Sims
Pork Wontons
Curry Samosas
Dipping Sauces

SEASONAL FRUIT PLATTER

\$45.00

Selection of Locally Sourced Seasonal Fruit

SCONE PLATTER

\$45.00

Served with Jam and Whipped Cream

OCEAN AND EARTH

\$120.00

Marinated Skewered Prawns
Fresh Calamari
Lightly Crumbed Whiting Goujons
King Prawns
Wonton Wrapped Prawns
Seasonal Fruit
Homemade Caper Mayonnaise and Cocktail Sauce

SWEETS AND CAKE PLATTER

\$65.00

Chefs Selection of Cakes and Slices
Cheesecake
Chocolate Brownie
Pavlova
Carrot Cake
Banana Cake
Chocolate Cake
Coconut Rum Balls
Apricot and Pistacio Balls

BRUNCH PLATTER

\$90.00

Mixed Sandwiches
Chicken and Beef Wraps
Seasonal Fruit

TEA AND COFFEE STATION

\$30.00