

## CATERING MENU

Finger Food $\$ 4.00$ per piece (olus cst)
Arancini balls
Chorizo Empanada
Curry Puffs
Harrissa prawns
Vegetable samosa
Mini vegetable quiche
Stuffed mushrooms
Falafel
Prawn dumplings
Vegetable Dumplings
Vegetable spring rolls
Tandoori chicken skewers
Salmon fish cakes
Ricotta and spinach puffs
Jalapeno cheese poppers
Rice paper rolls
Something More... $\$ 12.00$ per item
Fish and chips with house made tartare sauce
Teriyaki chicken with fried rice
Pumpkin and cashew risotto
Beef Udon noodles
Platters $\$ 85.00$ each
Selection of cold meats, pickled vegetables and cheese
Selection of dips served with olives and
crusty bread
Selection of fried Asian style finger food

## Dessert roaming platters \$75.00-\$95.00

Mini gelato cones
Chocolate brownies
Mini lemon and pistachio cakes
Flourless orange cake
(many more just ask)

High tea options available (2.30-5pm)
Scones jam and cream
Finger sandwiches
Selection of cakes and slices
Hot and cold options available
Sit Down Lunch/Dinner 50/50 option
2 courses $\$ 45.00$ / 3 courses $\$ 52.00$

Cakes - Birthday, engagement and wedding cakes made instore - see our cake gallery www.graciousgrace.com.au (please don't bring your own cake)

Drinks - drinks available on consumption at bar prices or ask about our drink packages

Other stuff.... Function times are 2 hour slots Time extensions are available There is a minimum food spend of $\$ 1500$ to have exclusive use of the venue
Bar tabs are to be settled on the day Dates cannot be held without a deposit Deposits are non-refundable
No party poppers, sparklers etc decorations are to be taken with you
You only have access to the venue 15 minutes before your event to decorate, you can drop decorations off the morning of your event

