

GOURMET GRAZING TABLE

\$52.50PP

Indian Tandoori satay dip, beetroot dip and French onion dip with variety of crackers, breads, and crudites

World famous open Czech small bouquet breads with mixed toppings

Sour dough bruschetta topped with ripe tomatoes and basil and shaved parmesan

Variety of International smoked meats, hams & salamis

Blini pancake topped with creme fraiche and caviar

Cooked champignons salad

Grilled asparagus

Top end of best mixed cheese

Duck liver and Cognac Pate

Mini quiches

Stuffed eggs

Smoked sprats fish in olive oil

Chickpeas Egyptian falafels

Potato rosti with sour cream and smoked salmon

Marinated chicken fillet shashlik

Variety of olives

Baby bocconcini with prosciutto

Large variety of fresh fruits

Grilled halloumi cheese

Cajun potato wedges

Variety of fresh sour dough, rolls, white and black breads

Sauces and condiments

TERMS & CONDITIONS

Minimum guest numbers 60 Guests (Sun till Sat)

Children's prices Not applicable

Coffee/Tea - **\$3.90PP** Table linen - **\$15 EACH**

Vegetarian and gluten free options will be marked on the banquet.



Executive Chef Dali Navratil