

# TheGleneigClub

## VENUE PLATTER SELECTION FORM

Units	Savoury Selection	Cost
	Platter – Vilis Pies, Pasties & Sausage rolls with Tomato Relish (36pce)	\$60
	Platter – Chef’s Selection of House made Pizzas (32pce)	\$60
	Platter – Waffle Fries with Tomato Sambal and Aioli	\$50
	Platter – Wedges with Sweet Chilli and Sour Cream	\$50
	Platter – Chips with Tomato Sauce and Aioli	\$45
	Platter – Spring Rolls, Dim Sims & Samosas (36)	\$60
	Platter – Dips Board with Crudités and Grissini	\$65
	Platter – Moroccan Spiced Lamb Skewers with Tzatziki (24) – GF	\$70
	Platter – Pumpkin, Fetta and Spinach Tarts with Rocket (24)	\$60
	Platter – Chicken or Beef Satays with Peanut Sauce (30)	\$65
	Platter – Panko Crumbed Dipping Prawns with Aioli (28)	\$80
	Platter – Native Salt & Pepper Squid with Lemon Aioli (60) – GF	\$65
	Platter – Spinach & Ricotta Pastizzis (24)	\$55
	Platter – Mini Beef Burgers & Relish (20)	\$75
	Platter – Honey & Soy Glazed Chicken Spare Ribs (36) – GF	\$65
	Platter – Thai Inspired Chicken Spoons with Soy (24) – GF	\$70
	Platter – Smoked Salmon Roulade with Cucumber (18) – GF	\$70
	Platter – Mini Quiches with Relish (36)	\$55
	Platter – Steamed Japanese Gyoza with Ponzu (24) – GF	\$65
	Platter – Pumpkin, Pine Nut & Baby Spinach Frittata (32) – GF	\$55
	Platter – Double Smoked Ham, Tomato and Cheese Frittata (32) - GF	\$55
	Platter – Beef Capriccio with Lemon & Mustard (18)	\$70
	Platter – Sashimi Tuna with Black Sesame & Mushroom Soya (18) - GF	\$85
	Platter – Cajun Prawn Lollipops with Lime Aioli (24)	\$65
	Platter – Yellow Squash, Zucchini & Tofu Skewers with Sundried Tomato Aioli (18) - GF	\$65
	Platter – Texas BBQ Meatballs (18)	\$60
	Platter – Cocktail Franks with Tomato Sauce (40-50) - GF	\$50
	Platter – Arancini Balls served with tzatziki and tomato relish	\$75
	Platter – Assorted Sandwiches	\$60
	Platter – Chefs Selection Cheese Board	\$80

Units	Dessert Selection	Cost
	Platter – Chocolate brownies with ivory ganache – spoon (24pce)	\$45
	Platter – Churros with chocolate dipping sauce – Spoons (24pce)	\$45
	Platter – Mini muffins an assortment of mini muffins (32pce)	\$60
	Platter – Seasonal fresh fruit - gf	\$60
	Platter – Lemon curd tartlets (36pce)	\$65
	Platter – Petit cakes (36pce)	\$75

**Note: We advise one platter between Ten (10) guests**