



**duck duck goose** catering

## menu options **finger food**

**Sushi Platter** A selection of handmade sushimi and norimaki \$10.50

**Sandwich Platter** A selection of assorted sandwiches and wraps \$6.50

**Mezze Plate** A selection of housemade dips, local marinated olives, fresh tomato coriander salsa and housemade pita \$7

**Cheese and Fruit Platter** Consisting of excellent cheeses, wafers, grissini, prosciutto, fig and walnut paste and seasonal fruits \$10.50

**Antipasto Plate** A robust and generous platter piled with chargrilled vegetables, salami, freerange ham, haloumi, hickory smoked tomatoes, olives, marinated artichokes, baked garlic and rilletes served with flat breads \$12

**Seafood Antipasto** Fresh oysters, salmon gravlax, sushimi, scollop and green papaya salad, tiger prawns, and potted crab, all served with murray river rock salt, fresh lemon, aioli, fresh baguette and butter \$14

**Whirling Dervish Platter** A turkish plate with homous, dolmades, taboulei, pitachio nuts, local olives, persian feta, vine wrapped spiced lamb, chargrilled eggplant dip, sweet potato and brazil nut balls, all served with warm turkish bread \$12

**Platter of mini tarts and totilla rolls** \$9.50

**Turkish Dessert Platter** Turkish delight, baklava, halva, chocolate caramel slice, pistachios, and orange syrup madelines \$9.50

**Dessert Platter** Sweet tarts, slice and biscuits, all homemade \$8.50

**Prices are per person. Minimum of 15 people. Price does not include any staff wages.**

**Platters will be dropped off at the event.**