



CATERING MENU *for* INCEPTION

2022 - 2023 Catering Menu

INCEPTION

Grazing Platters

EACH PLATTER SERVES 6-8 GUESTS



ANTIPASTI **\$150**

Shaved cured meats, olives, dips, cocktail tomatoes and cucumbers with apricots, bread and crackers



CHEESE BOARD **\$150**

Selection of Australian Cheeses with Quince, dried fruits, fruits, crackers and dips



SEAFOOD PLATTER **\$150**

Oysters, peeled king prawns and Tasmanian smoked salmon served with traditional accompaniments



SUSHI PLATTER **\$135**

Nigiri & Sushi rolls with salmon, tuna, kingfish, prawn and condiments



SWEET BITES **\$115**

Selection of chocolate brownie squares, cakes and pastries with strawberries



FRESH FRUIT PLATTER **\$115**

Platter of delicious seasonal fresh fruit

INCEPTION

BBQ Packages



SILVER BBQ PACKAGE *\$35 PP*

MINIMUM ORDER \$350 (10 PAX)

Charcuterie Board

Selection of cheeses, dips, cold meats, olives, fruits and dried fruits served with gourmet crackers

Main course

Selection of premium sausages (GF)
Chicken skewers (GF)

Colourful greek salad with homemade dressing (GF)

Fresh bread rolls and butter

FRESH PRAWNS *\$10 PP*

MINIMUM ORDER \$100 (10 PAX)

Add Fresh Prawns to your Silver or Gold BBQ package for an additional \$10 per person



GOLD BBQ PACKAGE *\$45 PP*

MINIMUM ORDER \$450 (10 PAX)

Charcuterie Board

Selection of cheeses, dips, cold meats, olives, fruits and dried fruits served with gourmet crackers

Main course

Premium mince patties (GF) served with BBQ onions, tomatoes, lettuce, cheese and a selection of condiments

Marinated chicken fillets (GF) served with tomato chutney

Rocket, pear and parmesan salad with balsamic glaze (GF)

Fresh bread rolls and butter

Dessert

Chocolate brownies

Fresh Fruit platter

