## CATERING MENU for MOXIE

2022 - 2023 Catering Menu

MOXIE

### Grazing Platters

MINIMUM SPEND OF \$400 OR A SURCHARGE OF \$80 APPLIES EACH PLATTER SERVES 6-8 GUESTS



ANTIPASTI

\$150

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



- **SEAFOOD PLATTER**
- \$150

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



#### **SWEET BITES**

\$115

Selection of chocolate brownie squares, cakes and pastries with strawberries



#### CHEESE BOARD

\$150

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



#### SUSHI PLATTER

\$135

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



FRESH FRUIT PLATTER \$115

Platter of delicious seasonal fresh fruit

# BBQ Packages



SILVER BBQ PACKAGE \$35 PP MINIMUM ORDER \$525 (15 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**



MINIMUM ORDER \$150 (15 PAX)

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



GOLD BBQ PACKAGE \$45 PP MINIMUM ORDER \$675 (15 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

