



Grazing Platters

Mixed Sandwiches Platter (10 rounds) **\$98.00**
The sandwich fillings may include ham and salad; egg and mayo; chicken & avocado; smoked salmon, cream cheese and cucumber

Fruit Platter (Medium size for about 5-8 pp) **\$45.00**
Fruit platter includes varieties of seasonal fruits, such as pineapple, watermelon, honeydew, cantaloupe, grape, strawberry, orange, etc. (Large - \$65.-)

Cheese Board (5-8 pp) **\$85.00**
Cheese board consists of two varieties of cheese, cured meats, marinated olives, dried fruits & nuts, cornichons, accompanied by crackers and crusty bread

Nigiri & Sushi Platter **\$135.00**
Fresh salmon, seared salmon and prawn Nigiri and Sushi with mixed fillings, i.e. teriyaki chicken, tuna mayo and carrot, vegetarian, smoked salmon and avocado, etc. cut into bite-sized portions

Sushi Platter – Small - \$30.-
 (25 bite-size portions)

Sushi Platter – medium - \$60.-
 (55 bite-size portions, up to 5 fillings)

Sushi Platter – Large - \$85.-
 (88 bite-size portions, up to 8 fillings)



Date Scone/Plain Scone with cream and jam **\$3.50**
Muffin – Blueberry & coconut **\$3.50**
Muffin – Raspberry and white chocolate **\$3.50**
Muffin – Bacon, cheese & chive **\$3.50**
 (Minimum of 10)

Individual Meal Boxes (minimum of 6 per item)

Chicken Salad - grilled chicken, corn, tomato, carrot, cucumber, Spanish onion and lettuce with ginger, soy and sesame dressing or sweet chili mayonnaise **\$18.50**

Teriyaki Chicken on Rice – Japanese style chicken on rice (choice of brown or white rice) served with broccolini, spring onion, pickled ginger, Teriyaki sauce & Japanese mayo and sesame seed **\$18.50**

Chicken Karaage on Rice – Japanese style fried chicken on rice (choice of brown or white rice) served with shredded cabbage, spring onion, pickled ginger, Teriyaki sauce & Japanese mayo and sesame seed **\$18.50**

Beef Hokkian Noodle Stir-fry – stir-fried Hokkian noodle with beef, snow pea, onion, red capsicum, carrot, broccolini, cabbage **\$18.50**

Salmon Poke Bowl – smoked salmon, edamame, seaweed, avocado, carrot, cucumber, crispy sweet potato chip, served on brown rice with soy & sesame dressing and Japanese mayonnaise **\$22.-**

Prawn Cocktail – cooked prawns, avocado, tomato, cucumber. Lettuce, carrot, spring onion, parsley, coriander, lumpfish caviar with cocktail sauce **\$22.-**