TRAMBOAT MENU

Mediterranean Platter – Antipasto of Italian meats, Cheese, Dip, marinated Olives, Sundried Tomatoes, with Crackers & Cheese sticks.

Canapés — Assortment of Canapés with a selection of gourmet toppings such as Smoked Salmon with Capers, Prawn & Caviar, Gherkin & Relish, baby Tomato and Basil Pesto.

Japanese Platter – Sashimi, Sushi & California rolls with a soy dipping sauce

Fresh Prawn platter served with a lime and Aioli dressing

Served Hot

Egg and Bacon gourmet Quiches

Turkey infused with Cranberries & wrapped in parcels

Filo cases stuffed with Chicken and Wild Mushroom

Herbed Oregano & Pepperoni Crusted Risotto Balls

Oven baked Chicken skewers marinated in Curry and Mango

Oven baked Chicken skewers marinated in Honey and Soy sauce

Roast Pumpkin, Pine nut & Greek Fetta topped Potato Rostis

Pastrami & Tomato relish topped Potato Rostis

<u>DESSERT FINGER FOOD</u>

An assortment of dessert chocolates

Delicious Coconut Wild berry, Apricot/Almond, and Chocolate Oat Biscuit slices

All of the above Menu is included. Menu subject to changes