

PLATTERS

Each platter is suitable for up to 10 guests (serving 30 pieces in total)

Petite Croissants \$165.00

- chive scrambled eggs, bacon, chutney
- tasty cheese, avocado, roma tomato [V]
- sautéed field mushroom, spinach, Swiss cheese [V]

Toasted Breakfast Panini \$165.00

- smoked salmon, roquette, dill cream cheese
- pork, leek sausages, spinach, tomato relish
- roasted tomato, basil, pesto, ricotta cheese [V]

Baked Mini Tartlets \$105.00

- crispy bacon, gruyere, chives
- feta, sweet potato, caramelised onion [V]
- smoked salmon, dill, lime zest

Black Tie's Signature Chicken Mix Sandwiches \$95.00

Ribbon Sandwiches with a selection of seasonal fillings \$105.00

Filled Artisan dinner rolls \$110.00

- double smoked gypsy ham, Maffra cheddar, bush tomato chutney
- poached tuna, lemon mayo, rocket leaves
- soft boiled egg, watercress [V]

Homemade sausage rolls \$105.00

- chicken, mushroom, marjoram
- spinach, ricotta, sumac [V]
- beef, shiraz, rosemary

Gourmet baby pies \$110.00

- king Island beef
- moroccan lamb and vegetable
- chicken, leek and camembert



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Antipasto tasting \$135.00

Platter of prosciutto, salami, salmon gravlax, marinated vegetables, olives, cheeses, dips and a selection of breads

Chef's selection of house baked cakes and slices \$105.00

Fresh segmented seasonal fruits, cinnamon honey yoghurt \$120.00

Australian cheeses platter of brie, blue and tasty with dried fruits, \$130.00
quince paste, crisp wafers

Beverages

Freshly brewed Vittoria coffee and a selection of Twinings Teas \$5.50pp

Juice selection (Orange, tropical, apple) \$5.00pp

Sparkling mineral water \$5.00pp

