

TOO UP CATERING

Canape – Lighthouse Package

This package is designed for a 1 to 2 hour event, and is suitable for a swift social

\$30 per person. Minimum 8 people

- Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
- Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Goat Curd, Tomato & Basil (veg)
- Prawn Zucchini Skewers with Lemon Salt (gf)
 For all packages, we include cocktail napkins & skewers as required

Canape – Porthole Package

This package is designed for a 2 to 3 hour event and is suitable for a light lunch \$40 per person. Minimum 8 people

- Crostini with Duck Confit & Cornichons
- Little Chicken Sandwiches with Tarragon and Chives
- Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
- Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
- Rare Roast Beef Brioche with Horseradish Cream & Cress

 hots
- Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
- Arancini with Pumpkin, Sage and Mozzarella (veg)
 For all packages, we include cocktail napkins & skewers as required



TOO UP CATERING

Canape - Anchor Package

Suitable for a 3 to 4 hour elegant afternoon or evening \$55 per person. Minimum 8 people

- Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
- Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
- Peking Duck Crepe with Hoisin and Cucumber
- Roasted Turkey, Cranberry and Brie Brioche
 -hots-
- Syrian Spiced Lamb Kofta with Tahini
- Beef & Guinness Pies with Tomato Relish
- Grilled King Prawn in Pernod & Garlic Butter (gf)

For all packages, we include cocktail napkins & skewers as required



TOO UP CATERING

Antipasto nibble platters

Price: \$25 per person A selection of:

Cured meats
Olives
Mozzarella

Grissini (**GF**)

Fresh Seafood Platters

Price: \$100 per person (minimum order of 6 people) \$90 per person additionally for more than 6 people. A selection of:

> Fresh local prawns Oysters

> > Crab

Moreton Bay bugs (GF)

Cheese Platter

Price: \$20 per person A selection of:

Quality Australian soft and hard cheese

GF & non GF crackers

Carrot and cucumber crudités

Seasonal Fruit Platter

Price: \$15 per person

 A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc



BBQ Menus 'Mates' BBQ (\$40 pp)

A range of delicious dips, lavosh and cornichons Marinated chicken skewers A selection of gourmet sausages A selection of salads
'Aussie' BBQ (\$60 pp) A range of delicious dips, lavosh and cornichons Angus fillet steak Fresh local prawns A selection of gourmet sausages A selection of salads
'Seafood' BBQ (\$60 pp) A range of delicious dips, lavosh and cornichons Tasmanian salmon steaks BBQ king prawns A selection of salads
Salad selection For group of up to 6, choose 2 salads For group of up to 7+, choose 3 salads Spicy pumpkin and couscous Beetroot, goats cheese and walnuts Classic Greek salad Garden fresh green salad Creamy aioli potato salad

(Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)



BBQ Menus 'Mates' BBQ (\$40 pp)

•	A range of delicious dips, lavosh and cornichons Marinated chicken skewers A selection of gourmet sausages A selection of salads
•	'Aussie' BBQ (\$60 pp) A range of delicious dips, lavosh and cornichons Angus fillet steak Fresh local prawns A selection of gourmet sausages A selection of salads
•	'Seafood' BBQ (\$60 pp) A range of delicious dips, lavosh and cornichons Tasmanian salmon steaks BBQ king prawns A selection of salads
	Salad selection For group of up to 6, choose 2 salads For group of up to 7+, choose 3 salads Spicy pumpkin and couscous Beetroot, goats cheese and walnuts Classic Greek salad Garden fresh green salad Creamy aioli potato salad

(Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)