

SAN MICHELLE MENU

FINGER FOOD MENU \$30 per head

Starters

Chips, nuts, dips and crackers

Followed by

Spring Rolls

Mini dim sims

Mini meatballs

Spiced Chicken Drummettes

Chippolata sausages in freshly baked rolls

Platter of Fresh Prawns

Cheese Platter

Tropical Fruit platter with grapes, dried fruit and crackers

Tea and coffee

Cheese cake

DELUXE FINGER FOOD MENU \$35 per head

Starters

Nuts and chips

Hot

Assortment of mini quiches

Meatballs with dipping sauce

Crab dip served with crusty bread

Honey soy chicken drummettes with dipping sauce

Mini dim sims and spring rolls

Fresh from the barbecue

Satay chicken skewers

Little chipolata hot dogs with onion marmalade

Cold

Cheese platter with fruit, crackers and nuts

Platter of fresh prawns with dipping sauces

Sweet

Served with tea and coffee

Platter of fresh, seasonal fruit

Chocolate coated strawberries

Mini mud cakes and Mini pavlovas with cream and seasonal fruit

SEAFOOD BUFFET \$45 per head

With original starters plus

Tassi oysters

Large bay prawns

Sand crab (broken to manageable pieces)

Moreton Bay bugs

Fresh bread rolls

Garden salad

Pasta salad

Potato salad or Shoestring potato chips

Roast chicken for those unfortunates!

Tropical fruit platter: Water and rock melon, pineapple, strawberries and Kiwifruit.

Sweet

Served with tea and coffee

Chocolate coated strawberries

Mini mud cakes or tiny lemon tartlets

Mini pavlovas with cream and seasonal fruit

THE FULL BUFFET \$60 per head

Starters

Quality Chips, Nuts, Crackers

Spring Rolls, Mini Dim Simms ,Prawn cutlets with dipping Sauces

Cheese platter with fruit, nuts and crackers.

Crab dip with crusty bread

Main

Quality 4 Star Export Fillet Beef (straight from the barbecue to the plate)

Platter of Fresh Prawns

Platter of Plump Tasmanian Oysters

Fresh Garden Salad with avocado

Tasty Russian Potato Salad

Spicy Pasta Salad

Platter of Fresh Tropical Fruits

Fresh Bread Rolls and butter

Desserts

Served with tea and coffee and a selection of :

Chocolate coated strawberries

Mini mud cakes or tiny lemon tartlets

Mini pavlovas with cream and seasonal fruit