

the social platter co.

FINGER FOOD & CANAPÉS

Our finger food and canapé items suit any function, happy hour or nibbles later in the night. If you are organizing an event then we would recommend the following as a guideline only:

3

items per person per hour
for the first two hours

8

items per person if your
function lasts three hours

10

items per person if your
function lasts four hours

We suggest these being spread across the duration of your event at different serving times. We would also suggest you order a full quantity of each item you choose for each guest. A bigger selection doesn't look more; it just creates food envy.

CLUB SANDWICHES & PINWHEELS

\$2.40 each

Pinwheels additional \$0.90c

Gluten-Free options available for an additional \$0.30c per

Egg & Ham

Cheese & Ham

Portofino Pate & Pastrami

Roast Beef & Piccalilli

Beef, Relish & Gherkin

Champagne Ham with House Relish

Smoked Salmon & Cream Cheese

Tomato, Lettuce & Ham

Seeded Mustard & Cheese with Pastrami or Ham

Smoked Chicken, Cranberry & Brie*

Cream Cheese, Cranberry & Brie*

Cream Cheese & Gherkin*

Coronation Chicken with Almond Flakes

Chicken Salad with Fancy Lettuce

Hot Pork, Tomato & Lettuce

Salami, Smoked Cheese & Tomato

Cheddar, Cream Cheese & Onion

Portofino & Roast Pepper

Tomato, Lettuce & Egg

Tomato, Lettuce & Cucumber

Peppered Cucumber & Beetroot Chutney

Hummus, Roast Pepper & Cucumber

SUSHI

\$2.60 each

Teriyaki Chicken

Salmon

Tuna

Vegetarian

SAVOURIES

\$2.60 each

Venison

Mince

Potato Top

Butter Chicken

Steak & Cheese

Peppered Steak

Spinach & Feta

GLUTEN FREE SAVOURIES

\$2.90 each

Steak or Sausage Rolls

(sold as a random selection)

VEGAN SAVOURIES

\$2.90 each

Chilli Bean

Sausage Rolls

*best as a Pinwheel



SHARING OUR LOVE
FOR FOOD AND COFFEE

BLINIS OR CROSTINI

\$3.60 each

Low Gluten Friendly options available for an additional 30c per

Smoked Salmon Mousse with Capers
Peppered Beef with Creamed Horseradish
Fried Chicken with Wasabi Mayonnaise
Lamb & Mint Pea Mousse
Harissa Paste with Rare Beef & Dukkah
Cajun Chicken with Salsa Verde
Smoked Chicken, Cranberry & Brie
Blue Cheese, Apple & Walnut
Blue Cheese, Pear & Walnut
Portofino Pate with Baby Gherkin
Tomato Pesto with Caper Berry
Harissa Hummus with Caper Berry & Crispy
Lentils
Moroccan Jackfruit with Salsa Verde
Blend of Cream Cheese, Garlic, Basil & Olives
Prosciutto & Blue Cheese
Prosciutto, Cream Cheese & Capers
Olive & Beetroot Chutney

ADDITIONAL

\$3.60 each

Flakey Pastry, Tomato, Feta & Pesto
Pastry Wrapped Asparagus, Prosciutto & Cheese
Thai Corn Fritters with Roast Pepper Salsa
Vegan Fritters with Roast Pepper Salsa
Potato Rosti with Sour Cream & Bacon Crisp
Kumara Rosti with Lamb & Minted Pea Mousse
Jalapeño, Cream Cheese & Bacon Bombs
Hot Dogs
Cheesy Sausage Rolls

KETO

\$3.90 each

all low gluten friendly options

Bacon Wrapped Sausage Rolls
Ham, Egg & Cheese Cup
Broccoli, Spinach & Cheese Frittata
Cauliflower Rosti topped with Capsicum
Salsa

TARTLET

\$3.90 each

Spinach & Feta
Spinach & Brie
Smoked Chicken, Cranberry & Brie
Cured Bacon & Danish Blue
Balsamic Beetroot & Feta
Smoked Salmon, Cream Cheese & Capers
Bacon, Tomato & Cheddar Cheese
Portobello Mushroom & Blue Cheese
Roast Pumpkin & Sour Cream
Roast Pepper, Pumpkin & Chickpea bound
with Chana Flour
Kumara & Walnut

ADDITIONAL

\$4.10 each

all low gluten friendly options

Roast Vegetable Frittata
Roast Vegetable Chickpea Frittata
Bacon & Egg Slab

ADDITIONAL

\$4.50 each

all low gluten friendly options

Satay Chicken
Cajun Chicken with Salsa Verde
Rare Peppered Beef with Riata Dressing
Chilli Beef Skewers with Riata Dressing
Sesame Beef Skewers in a Soy Marinade
with Riata Dressing
Sticky Pork Belly
Fried Chicken & Ranch Dressing
Garlic Prawns x 2 Wrapped in Prosciutto
Cherry Tomato, Mushroom & Courgette



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\$5.70 each

Gluten Free option available for an additional 50c per

ADDITIONAL

\$4.60 each

all low gluten friendly options

Chicken & Mushroom Filo
Spinach & Feta Filo
Mushroom Vol Au Vents
Sun-Dried Tomato Roulade
Japanese Lamb Ball with Panko Crust
Tagaroshi Chicken Bites
Spiced Falafel with Tzatziki
Lamb wrapped in Courgette with Pistachio Cream
Dipping Sauce
Yorkshire Pudding with Rare Beef & Horseradish
Cream
Baby Beef Cheek Pies with Rosemary
Pork Belly Bites with Apple Relish
Arancini Balls

BAO BUNS

\$4.80 each

BBQ Pulled Pork & Apple Relish
Beef Cheek with Onion Marmalade
Glazed Ham & Wholegrain Mustard
Shaved Lamb
Katsu Chicken
Apricot Chicken
Fried Chicken & Ranch Dressing
Teriyaki Chicken & Aioli
Chilli Bean, Smoked Cheese & Salsa
BBQ Jackfruit

TACOS

\$4.80 each

choose either hard or soft shell

Pulled Pork with Slaw & Chipotle Mayo

MINI BURGERS

\$4.80 each

Beef, Relish & Smoked Cheese
Tomato Pesto, Roast Pepper &
Smoked Cheese

ADDITIONAL

\$5.70 each

Low Gluten Friendly options available for an additional 30c per

Satay Chicken & Coriander Relish
Beef Cheek & Cheddar
Pulled Pork with Apple Chutney
Pastrami, Tomato & Mozzarella with Pesto
Smoked Chicken, Cranberry & Brie
Fried Chicken, Slaw & Ranch Dressing

STREET FOOD BOWLS

Served in bowls with forks to eat while you walk or talk

6oz. \$6.20 per selection

8oz. \$8.70 per selection

12oz. \$11.80 per selection

Teriyaki Chicken with Slaw & Garlic Mayo
Chicken Green Curry on Jasmine Rice
Maple Fried Chicken on Slaw
Chickpea Green Curry on Jasmine Rice
Honey Glazed Lamb on Kumara Mash
Beef Cheeks on Wasabi Mash
Garlic Rubbed Beef with
Horseradish Potato Gratin
Seared Salmon Citrus Salad (*an additional \$2.00 pp*)

SOLO GRAZE BOWLS

8oz. \$8.70 per selection

12oz. \$11.80 per selection

Graze Items with Meats & Cheeses
Vegetarian Graze
Vegan Graze
Gluten Free Graze



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SOCIAL SLICES

\$3.60 or \$6.20 per item

Fudge Slice
Oaty Caramel Slice
Tan Slice
Ginger Slice
Lolly Cake
Rosie Slice
Brownie
Lemon Slice
Cranberry & Apricot Slice
Keto Slice

SOCIAL MUFFINS

\$4.30 per item

Blueberry
Blueberry & White Chocolate
White Chocolate & Cranberry
White Chocolate & Raspberry
Pumpkin & Dark Chocolate
Apricot & Chocolate
Carrot Cake with Salted Caramel Cream
Gluten Free (*flavour of the day*)
Vegan (*flavour of the day*)

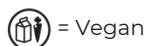
SOCIAL SWEETS

\$3.10 per item

Salted Caramel Truffles

\$4.10 per item

Creamed Lamingtons (*Raspberry, Chocolate or Passionfruit*)
Passionfruit Tartlet
Lemon Meringue Pie
Banoffee Pie
Scones with Raspberry Preserve & Cream
Profiteroles (*Chocolate Cream, Raspberry Cream, Salted Caramel, Cookies & Cream*)
Mini Chocolate Cakes
Chocolate Chip Cookies
Moist Fruit Cake



= Vegan



= Vegetarian



= Gluten Free