

**the social
platter co.**

Bespoke Menu - Social Style

MAINS ONLY

\$89.00 / person (fully serviced)

TWO COURSES

\$97.00 / person (fully serviced)

Note: Timings are suggested only

3.30pm

Grazing Table

The ultimate crowd-pleaser packed with cheeses, meats, seasonal fruits, house-made dips, breads, our own lavosh & knackerbrod crackers, and antipasto favourites like olives & caper berries. Finished off with our famous salted caramel truffles, it's the perfect mix of sweet, savoury & social.

4.30pm

Canapés served to your guests

Pulled Pork Bao Buns | Thai Corn Fritters with Tomato Salsa | Smoked Salmon Blinis

+ Allergy options (if any)

Includes bridal hamper & nibble selection for the bridal party

6.15pm

Dinner served social style on the tables...

Artisan Rolls

Pork Belly with Crackling Sticks & Apple Compote | Succulent Beef Cheeks with

Jus | Thyme Baked Chicken Thighs

Roasted Baby Potatoes | Sesame Glazed Carrots | Green Bean &

Cashews | Caesar Salad

2 Boards per round table, long boards for head table

7.00pm

Speeches / Cake cutting

7.30pm

Dessert served as a sweet buffet

White Chocolate & Raspberry Mousse Jars | Passionfruit Cheesecakes | Profiteroles with Chocolate & Salted Caramel Cream Centres

Tea & coffee to follow