

ANU Union Function Menus

Platters

Minimum order of over \$250

Antipasto Platter – Vegetarian

\$145.00 - good for a nibble for 25-30 Guests

Baby Bocconcini with Pesto
Seared Asparagus
Sun Dried Tomatoes
Chargrilled Zucchini
Stuffed Button Mushrooms
Roast Capsicum
Green Olives stuffed with Almonds
2 x Vegetarian Dip pots
Housemade Pate
Stuffed Vine Leaves with a Selection of Turkish Bread
Water Crackers & Gluten Free Rice Crackers

Antipasto Platter - with some meats

\$155.00 - good for a nibble for 25-30 Guests

Baby Bocconcini with Pesto
Seared Asparagus
Sun Dried Tomatoes
Chargrilled Zucchini
Stuffed Button Mushrooms
Roast Capsicum
Green Olives stuffed with Almonds
Prosciutto & Rockmelon
Salami
Housemade Pate
Stuffed Vine Leaves with a Selection of Turkish Bread
Water Crackers & Gluten Free Rice Crackers

Ploughman's Platter

\$185.00 - good for a nibble for 25-30 Guests

Traditional Corned Beef
Prime Leg Ham
Sliced Turkey Breast
Pickled Onions
Cheddar Cheese
Gherkins and mixed Leaf with Bramston's Pickles
Beetroot Relish & Sweet Mustard Pickle
Petit Gourmet Rolls
Crusty Bread, Sour Dough & Gluten Free Rice Cakes

Dip Platter – Vegetarian.

\$75 - good for a nibble 10-15 Guests

Hummus, Guacamole & Roasted Capsicum Dips with Turkish Bread & Rice Crackers -

Dip Platter

\$80 - good for a nibble 10-15 Guests

Smoked Trout with Dill
Corn Dip, Guacamole with Turkish Bread & Rice Crackers

Australian Cheese & Fresh Fruit Platter with Water & Rice Crackers

\$125. For 10 – 15 guests

Hot finger food platters

\$200 for 60 pieces

Select any 60 pieces from the following options:

Vegetable Samosa - *Vego*
Crumbed Chicken with Mango & Sweet Chilli Salsa - *GF/DF*
Homemade Sausage Rolls with Tomato Relish
Risotto Bites with Lemon Mayo – *GF/Vegetarian*
Selection of Petite Pies with Tomato Sauce
Beetroot & Chickpea Falafel with Tahini - *GF/Vegan*
Thai Salmon Cake with Asian Sauce - *GF/DF*
Variety of Vegetarian Quiche - *Vego*
Chicken Drumettes with Honey Soy - *GF/DF*
Pork Meatballs with Plum Sauce - *GF/DF*
Spinach & Feta Rolls with Tomato Relish - *Vego*

Buffet

Minimum of 50 guests

Golden Roast Buffet

\$55 per person

- 3 Succulent Spit roasted Meats (Choose from: Beef, Chicken, Hot Ham, Lamb, Pork, Turkey breast)
- 8 Salads / Vegetables (Choose from: Tossed garden salad, roast pumpkin, roast potatoes, mixed veg, baby beans, baby carrots, beetroot salad, coleslaw, creamy pasta, creamy potatoes, pineapple)
- 4 Freshly baked Desserts (Choose from: Vanilla cheese, blueberry cheesecake, carrot cake, chocolate mud cake, fresh fruit salad, Orange poppy seed – GF, Apple blueberry crumble, lemon cheesecake, Pavlova,)
- Condiments (French sticks cut & buttered, gravy, mint jelly, mustard, salt & pepper, sour cream).