



# GRAZING *platter*

**\$20**

per person

Minimum of ten people

## *Bases*

### **CHOOSE THREE**

Cured meats

Selection of cheeses

Pate

Smoked fish

Seasonal fruits

## *Salads*

### **CHOOSE TWO**

Pear, parmesan, balsamic and spinach

Mixed Leafs, fennel and orange

Buckwheat, pomegranate, walnut and peppers

Couscous, apricots, coriander and Moroccan spices

## *Proteins*

### **CHOOSE THREE**

Roasted lemon pepper chicken

Line caught market fish

Roasted sirloin

Honey mustard glazed ham

Roasted turkey breast filled with cranberry stuffing

## *Veggies*

### **CHOOSE TWO**

Seasonal greens in a lime and sesame butter

Roasted root veggies in balsamic with rocket pesto

Asian greens in soy and ginger sauce

## *Desserts*

### **SELECTION OF CHEF'S MINIS**

Pavlova, chocolate brownie, sticky toffee pudding, tiramisu and chocolate truffles

Please notify us of any allergies and/or dietary restrictions.  
Vegetarian, vegan and gluten-free options available

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