



Ready-to-serve Platters

\$100 platters

High tea sandwiches

-Each platter includes a selection of

Smoked salmon, cucumber & cheese, double smoked ham and gruyere cheese

Potato scones, cheddar, relish

Strawberry cockles

Portuguese custard tarts

Scones with jam and cream

Apple, rhubarb and sour cream cake, rhubarb compote

\$110 platters -

Vegetarian antipasto and frittata platter

Roasted mushrooms filled with gruyere and pine nuts

Asparagus, cherry tomato and basil quiches

Peking duck crepes

Double smoked ham and heidi gruyere quiches

Frittata and antipasto platter

Sweet corn and herb fritters, avocado, brie

Twice cooked ginger & sesame chicken drumettes, sweet chilli

Turkish carrot kofta with tomato and yoghurt dipping sauces

Roasted filled vegetables, ricotta and parmesan, roast tomato sauce

Chicken galantine, filled with sage and mushrooms, house chutney

Cream puffs

\$120 platters

Blue cheese and caramelised onion tarts, rocket pesto

Spinach & fetta boreks, pomegranate dipping sauce

Tortilla, boiled eggs, green olives, white anchovies, avocado

Black olive griddle bread, goats curd, preserved lemon

Duck and port pate, apple chutney, brioche

***one menu item per platter**

***each platter contains a minimum of 40 pieces**



Ready-to-serve Platters

\$120 platters – continued

Harris smoked salmon, blini, crème fraiche, chives

Hand made sausage rolls, tomato sauce

Seared beef fillet, mushroom pate, caramelised onion, sour dough croute

Speck, pea & sage arancini, mayonnaise

Thai chicken skewers, garlic & lemongrass sauce

Lamb and mint borek, tomato and pomegranate dipping sauce

Porcini & parmesan arancini, mayonnaise

Moroccan lamb & pinenut meatballs, olives & dill, yoghurt

Australian & imported farm house cheeses (500g total), fig & fennel croutes, dried fruit

Belgian chocolate and salted caramel tarts

Mini blueberry friands

Walnut madelines with fruit compote

\$140 platters

Glazed ham (1200g), cornichons, mustard, sour dough

4 doz Coffin Bay oysters, shallot dressing

Flourless Belgian chocolate and orange cake

Walnut candy and sugar crust cake, chantilly cream

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***each platter contains a minimum of 40 pieces**

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- Minimum order of 3 platters. Minimum order of 7 platters on Sundays and public holidays
 - Collection and delivery is between
 - 11 - 5.30 Monday to Saturday
 - 11 - 3 Sundays and public holidays
 - Delivery of platters is available for a fee with prior arrangement, in Adelaide central metro area.
 - Service staff, beverages and hire are not available with ready to serve platters
 - We guarantee quality and condition of the food on delivery. The client must ensure that food is stored correctly until consumption.
 - A \$5 deposit is required on each platter with lid. The deposit will be refunded on return to Two Brothers Catering
 - No cutlery or equipment is provided with platters