

**City to Surf
Corporate Options
Sunday 21 March 2021**

Unserviced Platters (Cold Options)

SAVOURY OPTIONS

Three Cheeses \$150.00

A selection of three cheeses served with apricot relish, dried pears, roasted nuts, grapes, crackers and date/walnut bread

Antipasto (V, GF available on request) \$100.00

Lemon and thyme marinated olives, roasted capsicum, marinated mushrooms, semi dried tomatoes, grilled onion, roasted courgette, roasted nuts, artichokes, blanched beans with sliced honey seed bread

Breads and Dips (V, GF available on request) \$70.00

Sliced ciabatta, honey and seed, focaccia and crisp bread bark with pesto, roasted capsicum mayo, smoked butter and spiced nut dukkha

Smoked Salmon Side \$140.00

A whole side of our Tequila, dill and orange tea cured salmon, smoked over apple wood, served with crisp crostini, lemon, crème fraiche, capers, herbs.

Beef Yorkshire Puddings (V available on request) \$70.00

25x Peppered roast beef filled Yorkshire puddings with watercress and horseradish mayo

Vegetable Crudities and Dips (GF & V) \$70.00

Carrots, cucumber and celery sticks, cherry tomatoes, radish, blanched beans, and capsicum ready to load up with our dip selection of feta whip, green pea hummus, pesto, roasted capsicum mayo and spiced nut dukkha

SWEET OPTIONS

Mini Muffins \$80.00

10x Banana/passionfruit/coconut, 10x raspberry/almond fanciers, 10x white chocolate/berry, 10 x chocolate/walnut/coffee with butter.

Sliced Fruit Platter (VG/GF) \$70.00

Melons, pineapple, kiwi, strawberries, oranges, stone fruit with vanilla and honey yoghurt (all fruit subject to seasonality/market variability)

Sweet Delights \$140.00

10x Chocolate truffles, 10x lemon/passionfruit tarts, 10x white chocolate/vanilla custard profiteroles, 10 x raspberry/almond fanciers

Please note

- Where not stated platters have approximately 25 items or servings per platter
- Minimum order of 3 platters
- Items served on black disposable platters with paper serviettes.

BBQ CARTEL

Cartel Pork Ribs

Half slab of ribs \$24.00 per person OR Whole slab of ribs \$30.00 per person

- Premium Ribs with Stu's magic dust and a Thai Firebird sauce
 - Potato salad including a chive and mustard mayo, caramelized onion
 - Coleslaw with toasted seeds and Cartel ranch
 - Bread roll and gherkin
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Sliced Beef brisket

\$25.00 per person (150 gm of brisket)

- Brisket with a smokey rub and black Jack sauce
 - Potato salad including a chive and mustard mayo, caramelized onion
 - Coleslaw with toasted seeds and Cartel ranch
 - Bread roll and gherkin
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The pit platter

\$28.00 per person

- ¼ slab of ribs, 50gm of brisket, 50gm of pulled pork, smoked sausage
 - Potato salad including a chive and mustard mayo, caramelized onion
 - Coleslaw with toasted seeds and Cartel ranch
 - Bread roll and gherkin
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Baps

- Beef brisket (100gm) with a smokey rub and black Jack sauce and coleslaw \$10.00 each
- Chicken thigh (130gm) with Jerk spices, BBQ Pineapple and coleslaw \$12.00 each
- Three rashers of bacon, 2 eggs and tomato relish \$12.00 each

Sausages

Gourmet Sausages from the hotplate, tomato sauce, bread \$5.00

Please note

- Minimum order of 15 of each item per corporate
- All meals come delivered in disposable trays ready with disposable cutlery and napkins