

## Melbourne Cup 2018

### Platter Options

Platters cater for 10 guests

**Thorough Breads Platter** 70

*1 round per person*

Assorted Triangle Sandwiches

**Stud Delights Platter** 85

*1 round per person*

Gourmet Wraps with Assorted Fillings

**Punters Antipasto** 90

Cured Continental Ham & Salamis, Chorizo Sausage, Olives, Pickled Vegetables, Frittata (gf)

**Stops the Nation Sushi Roll Platter** 70

*40 pieces*

Teriyaki Chicken, Smoked Salmon, Tuna, Rolled Omelette (gf)

**Trifecta of Breads, Crudités & Dips** 60

Toasted Turkish, Ciabatta, Tortilla Breads, Vegetable Crudités, Spicy Creamy Tomato, Roast Beetroot Hummus Dips (v)

**Front Runner Chicken Platter** 90

*20 pieces*

Smokey BBQ / Lemon Herb Chicken Pieces

**Maiden Meat Platter** 100

Presentation Platter of Roast Beef, Leg Ham, Salami, Chicken Breast, Cheese (gf)

**Photo Finish Fruit Platter** 70

Assorted Seasonal Sliced Fresh Fruits

**Stewards Choice Cheese Platter** 70

Assorted Cheese & Crackers, Dried Fruits, Nuts

**Race Day Cold Collection** 110

Ham & Seeded Mustard Cream Cheese Roulade  
Beetroot Risotto Cake, Fig & Cardamom Chutney,  
Balsamic Syrup (v, gf)  
Pastry Shell filled with Chicken, Poached Asparagus,  
Rocket Salad  
Nori & Wasabi Pastry topped with Tuna Mayonnaise (gf)

**Cold Jockey Classics** 110

Fennel Pastry with Shaved Roast Beef  
Vietnamese Chicken, Avocado, Mint Salad  
Rice Paper Roll (gf)  
Smoked Salmon & Asparagus Quiche  
Sweet Potato, Red Onion, Spinach Frittata (v, gf)

**Dead Heat Favourites** 110

Succulent Beef Stroganoff Pie  
Chicken, Roast Sweet Corn, Cheddar Sausage Roll  
Spiced Lamb Kofta with Minted Yoghurt (gf)  
Baby Potato loaded with Carrot, Tomato, Scallions,  
Cheese (v, gf)

**Hot Winners Delights** 110

Mango Curry Chicken Pie  
Wild Mushroom, Tomato, Haloumi Risotto Ball (v, gf)  
Chicken Breast Satay Skewer (gf)  
Pork, Apple, Cheddar Sausage Roll

**Buffet Options**

**Buffet Bonanza** 25

*Minimum 10 guests*

Assorted Rolls with Butter Portions  
Presentation Platter of Roast Beef, Leg Ham, Salami, Chicken Breast, Cheese (gf)  
Red Wine Poached Pear, Asparagus, Brie Quiche (v)  
Tossed Garden Salad with Creamy Herb Dressing (v, gf)  
Roast Pumpkin, Chic Pea, Tomato, Fetta with Chilli & Cumin Seeds (v, gf)  
Seasonal Fresh Fruit Platter (v, gf)

**Trophy Buffet 27**

*Minimum 10 guests*

Assorted Rolls with Butter Portions  
Chicken braised with Capsicum, Tomato, Garlic, Herbs (v, gf)  
Sliced Roast Topside Beef, Red Wine & Mushroom Sauce  
Steamed Spring Garden Vegetables  
Potato, Leek Gratin with Cheese Crust  
Tossed Garden Salad with Creamy Herb Dressing (v, gf)  
New York Style Baked Raspberry, White Chocolate Cheesecake  
Seasonal Fresh Fruit Platter (v, gf)

**Bookies Buffet 35**

*Minimum 10 guests*

Assorted Rolls with Butter Portions  
Grilled Fillet Steak, Creamed Parsnip, Mushroom Cream  
Crispy Skinned Barramundi, Vegetable Ribbons, Tomato Cream Sauce (gf)  
Baked Chicken Involtini – Breast filled with Bocconcini, Sem dried Tomato wrapped in Prosciutto, Tomato Cream (gf)  
Roasted Garlic, Rosemary, Kibbled Pepper Potatoes (v, gf)  
Tossed Garden Salad with Creamy Herb Dressing (v, gf)  
Double Chocolate Mousse with Raspberry Coulis  
Seasonal Fresh Fruit Platter (v, gf)

**Salad Selections 40**

*Serves 10 guests*

Tossed Garden Salad with Creamy Herb Dressing  
Roast Pumpkin, Chic Pea, Tomato, Fetta with Chilli & Cumin Seeds  
Greek Salad, Red Wine Vinegar, Oregano, Olive Oil Dressing  
Asparagus, Roasted Vegetables Pasta Salad, Red Pepper Pesto  
Roast Kumara, Potato, Egg, Spring Onion, Seed Mustard Mayo  
Cous Cous, Parsley, Tomato, Red Onion, Snow Pea Salad

***Minimum Food Order \$350***

***Prices exclude Staff, Cutlery, Crockery & Delivery***

**Keep that Winning Spirit feeling going with a  
Sundowner Platter Delivery, the WOW factor of  
Paella freshly cooked before your eyes or an amazing  
Grazing table display.**

*From \$11.00 per person*