



MOST POPULAR MENU SELECTIONS FOR MEETINGS

DELUXE BREAKFAST MEETING MENU

\$24 per person

Individually plated corn and zucchini fritters topped with poached egg and H&H Catering's signature homemade tomato chutney

Table share seasonal fruit platter

Tea & Coffee station

MORNING/AFTERNOON TEA MENU

\$15 per person

Homemade sausage rolls with dipping sauce

Assorted sweet muffins

Homemade scones with jam and cream

Seasonal fruit platter

Tea & Coffee station

CORPORATE LUNCH MENU

\$30 per person

Sandwich and wrap platters including chicken, smoked salmon & vegetarian variations

Assorted mini gourmet pies with lamb & rosemary, chicken & vegetable and pepper beef fillings

Seasonal fruit platter

Tea & Coffee station



MEETING SELF SERVE PLATTERS

MORNING & AFTERNOON TEA PLATTERS - \$7.00pp (choose 2)

Assorted homemade muffins

Assorted Danish pastries

Lemonade scones with jam & cream

Chocolate shortbread fingers

SEASONAL FRUIT PLATTER - \$7.00pp

Selection of fresh seasonal cut fruit

CHEESE & FRUIT PLATTER - \$10.50pp

Assorted selection of Australian cheeses accompanied with fresh and dried fruit and crisps

ANTIPASTO PLATTER - \$10.00pp

Gourmet selection of choice deli meats, dips & spreads, olives and breads

SANDWICH PLATTER - \$9.75pp

Finger cut sandwiches with assorted fillings. Based on 1.5 sandwiches per person.

GOURMET SANDWICH PLATTER - \$12.75pp

Selection of assorted sandwiches and wraps including chicken, smoked salmon and vegetarian variations.

WARM SAVOURY PLATTER - \$10.50pp (choose 2)

Assorted mini quiches

Assorted gourmet pies including pepper steak, chicken & vegetable, lamb & rosemary

Meatballs with H&H Catering's signature tomato chutney

Flaky spinach & cheese triangles

Ham & cheese cocktail croissants