

Platters Catering The Gusto Co

Platters Hot

\$55 per Platter plus GST

(All platters are based on 30 each items count unless otherwise stated)

Arancini balls

Mini quiches

Mini meat balls

Spicy potato wedges (60 each)

Battered chicken bites (40 each)

Peri peri mini sausages

Platters Cold

\$50 per Platter plus GST

(All platters are serve 15 people unless otherwise stated)

Vegetarian antipasto platter: chargrilled eggplant, capsicum and zucchini, semi dried tomatoes and olives.

Antipasto platter: Assorted antipasto meats, perisian fetta and cornichons

Cheese platter: Camembert, Gouda and Parmigiano- Reggiano.

Bread and crackers: Baguette, Turkish, lavosh crackers and grissini bread sticks (serve 30 people)

Sweet and Sour Platters: Fig chutney, peach and ginger chutney, picked veggies and capers (served 30 people)

Fruit Platter: Grapes, strawberries, mango, watermelon and kiwi fruit (served 30 people)

Platters Sweets

\$45 per Platter plus GST

(All platters are serve 20 people unless otherwise stated)

Churros (South American style crispy dough, rich in flavors and soft inside. Served with chocolate sauce)

Carrot cake (serve 30 people)

Apricot crumble cake (serve 30 people)

Caramel slice (serve 30 people)

Lemon slice (serve 30 people)

Red velvet cake (serve 30 people)