



AMERICAN CRESWICK

CATERING SELECTIONS:

Ice Breaker

(approx. 50 pieces) \$ 140 / platter
A combination of spicy prawns, salt and pepper calamari sticks, Veg Gyoza, mini vegetable spring rolls and samosa with accompanying sauces

Party Pie Platters -

mini party pies and / or sausage rolls
(approx. 40 pieces) \$ 85
medium party pies (approx. 30 pieces)
\$ 100

Enticing Platter

(approx. 50 pieces) \$ 140
Beer battered flathead, prawn gyoza, chicken skewers chefs choice, vegetarian spring rolls and mini dim sims with accompanying sauces

Arancini with Aioli - \$95

Antipasto Mezza \$ 204

A selection of cured meats which may include prosciutto, chorizo, Salami accompanied by chargrilled zucchini, capsicum, eggplant, marinated olives, feta and Sun-dried tomatoes.
On salad greens with Grissini and Lavosh.

Assorted Ribbon Sandwiches

(approx. 30 Fingers) MINIMUM 2 PLATTERS.
A delicious selection of fillings - (Morning, Lunch and Afternoon only.) \$75 / platter
Gluten Friendly Platter (approx. 20 Fingers)
\$88 / platter

Sliders Platter –

(approx. 16 sliders) \$128 / platter
Chefs selection from BLT, American Burger, American Chicken

Individual cones Platter –

(approx. 20 cones)
Choice - fish and chips \$ 95 / platter
 calamari - \$115 / platter

Scones Jam and Cream

(approx. 16 pieces) \$ 60/ Platter

Cheese and Fruit Platter

\$ 240

Chef's selection of seasonal fresh fruit and gourmet cheese.

Hot Gluten Friendly Platter

(approx. 40 pieces) \$ 180
Chef's Choice .

MENU SELECTION IS SUBJECT TO AVAILABILITY

We reserve the right to substitute items when necessary.

Vegetarian=V Vegan = Vg Gluten Friendly = GF Dairy Free = DF

All dishes are prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot Guarantee our food will be allergy free.

Canapés

Minimum 30 pax

\$30/head

Spring roll
Croquettes / aioli
Arancini / mayo
Panko Prawns / tartare

\$50/head

Oysters Kilpatrick
Mini American beef burger
Cold smoked salmon/crème fraîche/
croustade
Satay chicken
Mini American southern chicken burger

Vegetarian options

Frittata Spring roll
Fried cauliflower
Crumbed mushrooms

\$55/head.

Bowls/boxed

Fish and chips/tartare
Korean beef/rice
Penne ragout /Parmesan
Duck salad/Cous Cous

BBQ option Minimum 40 pax

\$60/head

Minute steak
Burgers
Sausages

Potato Salad
Garden Salad
Grilled Vegetables

Fruit salad
Lemon Cheesecake

Selection of Breads
Condiments



Alternating Menu Choices

Minimum 30 pax @ \$75 per head

Entree - Select two options.

Arancini (veg) / saffron aioli.
Oysters Kilpatrick
Calamari / rocket / aioli
Fried Gnocchi/prosciutto/pecorino/
sage butter
Scallop on shell, Pea and feta
Vegetable dumplings, mushroom soy
Charcuterie plate.

Maincourse, select two options.

Mains served with Potato, Salad Greens.

Rigatoni/braised beef Ragu/Parmesan
Pork ribs /blueberry bourbon /coleslaw.
Pork belly/master stock/bok-choy/
sticky caramel.
Duck breast /lentil duple /chard
Eye of rump /potato purée /red wine
jus
Market fish fillet / Grenoblaise sauce.
Chicken breast / Ras El Hanout /
fermented chilli labneh

Dessert, select two options.

Portuguese tart, rhubarb compote,
Rose Labneh
Sticky date, butterscotch, vanilla ice
cream
Citrus tart, blueberries.
Meringue, lemon, curd basil
Chocolate Mud/berries/cream

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