



Morning & Afternoon Tea Menu

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Mini quiche, with grilled baby spinach, cheese, tomato, and onion (V)

Party pies, cheese and bacon, pepper beef, meat and gravy

Amorish made sausage rolls, sausage mince seasoned with pan fried vegetables wrapped in flaky puff pastry

Frittata, fresh eggs, roasted Mediterranean vegetables, baby spinach(V)

Volovents, with cheese and bacon béchamel topped with cheese and grilled

Scrolls, home made scrolls, with cheese and relish (V)

Curry Puffs, chicken, and potato curry in short pastry, baked served with dipping sauce

Chicken drumettes, marinated chicken wing pieces, baked and served with dipping sauce.

Mini Roast beef and gravy rolls

Pastries, Spinach and ricotta and dipping sauce.

\$3.00 each, per person.

Sandwiches and wraps platters: \$60.00

Fillings:

- Chicken, avocado, and baby spinach with homemade mayo
- Curry egg, with cos lettuce and butter pickles (V)
- Italian mixed meats with Jarlsberg cheese and sun-dried tomato cream cheese
- Leg ham, home made cauliflower pickles and cheddar cheese

Antipasto platters: \$100.00

3 types of Italian cured meats, grilled eggplant, soft cheese, marinated mushrooms, cream cheese stuffed peppers, Sicilian olives, grissini sticks and fresh baguette slices (GF)

Cheese platter: \$100.00

3 local cheeses, hard, soft, and blue, apple and pear slices, dried fruit and nuts, 2 types of crackers. (V)

Dips and vegetable crudités, \$80.00 coconut yogurt and peri peri spiced carrot dip, and grilled eggplant and coconut yogurt dip, crudités-carrot batons, red capsicum, cucumber slices, celery sticks, cauliflower, snow peas with water crackers. (VG)

Dukkha and breads, \$70.00 3 types of bread seasoned and lightly toasted, home made Dukkha, olive oil and balsamic vinegar, garlic, and roast capsicum hummus. (VG)

Something sweet

Mini chocolate eclairs, \$3.00 homemade choux pastry filled with hazelnut custard and dipped in warm chocolate.

Lemonade scones, \$2.50 home made just before you need them, served with Chantilly cream and homemade fruit preserve.

Homemade cookies, \$2.60 Amorish kisses, macadamia nut, pecan and date, oats and coconut

Homemade muffins, \$3.00 blueberry and white chocolate, raspberry and coconut, diced apple and cinnamon (can be gluten free)

Banana bread \$2.50 spread with butter. (can be gluten free)

Orange and almond syrup cake \$3.50 served with fresh whipped cream (GF)

Fresh seasonal fruit platter \$60.00 fresh fruit cut and displayed on platter. (VG, GF)