



# Nutmeg & Pepper

Specialising in DIY Catering and Themed Parties

## **ALTERNATE DROP MENU \$65 PP (ex GST)**

**Includes: 1 Starter of Either the Arrival Platter or 3 Finger Food Canape (NB:Seafood additional \$6 pp ex GST) Plus Choose 2 Selections from our Alternate Drop Menu**

Alternate Drop Menu comes with a Shared Seasonal Vegetable Platter or Organic Garden Salad & Rustic Potatoes Placed in the middle of the table or Silver served on request (additional cost for Silver Service)

250g Killarney Rib Fillet topped with Organic Roasted Capsicum & Caramelised Onion Sauce GF  
Individual Victorian Lamb Rump infused with Dijon & Organic Garlic napped with Red Wine Jus GF  
Slow Cooked Free Range Pork Belly Salted with our Orange & Caraway blend GF

Free Range Chicken wrapped with Prosciutto in a Sage Butter GF  
Corn Fed Free Range Chicken Wellington lightly napped with our Pink Champagne Hollandaise

Oven Baked Tasmanian Salmon Filled drizzled with Citrus Glaze GF  
Local Caught Market Fish lightly baked and served with a Vanilla & Dill Butter Sauce GF option available

Organic Roasted Vege Medley topped with an Organic Roasted Capsicum & Caramelised Onion Sauce GF/DF/V/VGN  
Lebanese Eggplant Au Gratin with Dukkah Spices and a Duo of Sauce GF/DF/V/VGN  
Organic Pumpkin & Fetta Skewers laced with a Herb, White Wine Sauce GF/V  
Broccolini & Roasted Tomato Hot Pot drizzled with Fig Glaze GF/DF/V/VGN

You can choose any two of the above.

We provide a full GF Menu to ensure a pleasant event for all...but we can provide a bread service on request as well.

Vegan and Vegetarian Options may be ordered as an add on to Alternate drop with the same pricing per person.

Price includes Staff for Food Service only.