

Diamond Bay Bowling Club In-House Catering

Finger Food 1

\$16.60/person

Minimum 6 pieces per person, 1 vegetarian option

- Arancini Balls, beef, and tomato
- Chicken Tenderloins, crumbed seasoned and baked
- Crumbed Cauliflower, Air fried or oven baked
- Cocktail Beef Pies

Beautifully presented on beds of seasonal greens served with delicious and generous portions of homemade humus, wasabi mayonnaise, Peri Peri mayo dipping sauce and of course tomato and BBQ sauce.

Finger Food Deluxe

\$19.50/person

Minimum 7 pieces per person, 2 vegetarian options

- Arancini Balls, beef, and tomato
- Chicken Tenderloins, crumbed seasoned and baked
- Homemade Falafels, baked
- Crumbed Cauliflower, Air fried or oven baked
- Gourmet King Island Beef mini pies

Beautifully presented on beds of seasonal greens served with delicious and generous portions of homemade humus, wasabi mayonnaise, Peri Peri mayo dipping sauce and of course tomato and BBQ sauce.

Substantial Deluxe Canapes

\$28.00/person

Minimum 10 pieces per person, 1 vegetarian options, 1 Vegan option

- Arancini Balls, beef, and tomato
- Arancini Balls, porcini mushroom and mozzarella (or goats cheese and caramelized onion)
- Chicken Tenderloins, crumbed seasoned and baked
- Homemade Falafels, baked
- Seasonal vegetable pastries
- Gourmet King Island Beef cocktail pies
- Gourmet Free Range Chicken and Leek cocktail pies
- Fresh fruit, grapes, watermelon, apples, oranges (min 3 options dep on season)

Beautifully presented on beds of seasonal greens served with delicious and generous portions of homemade humus with Cajun spices, wasabi mayonnaise, Peri Peri mayo dipping sauce, tomato relish sweet/spicy BBQ sauce.

Kids Party 1

\$16.60/person (adult or child) minimum 8 serves per person

- .Homemade Cocktail Sausage Rolls oven baked (all beef)
- Homemade Tempura Chicken Nuggets oven baked or Air fried
- Popcorn (individual packets)
- Cheezels (or Twisties, Plain Chips etc)
- Cut Seasonal Fruit (apples, watermelon, berries etc)
- Mixed individually wrapped chocolates (Inc: Mars Bars, Milky Way, Flake etc)

Seasonal Fruit Platters: \$40.00 (5-10 pax), \$60.00 (10-20 pax), \$80.00 (20-40 pax)

Vegetable Platters: \$40.00 (5-10 pax), \$60.00 (10-20 pax), \$80.00 (20-40 pax)

Charcuterie board: \$60.00(5-10 pax),\$80.00 (10-20 pax),\$100.00 (20-40 pax)

All menus served on share platers with napkins, and spoons for sauces.

Non-Share available, above menus served on individual single use plates (stagged services, so each person would for example receive 3 individual plates throughout the event), and additional cost of \$4.00 per person, for plates and staffing.

Other menus and catering options available.