



# **Diamond Bay Bowling Club In-House Catering**

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## **Finger Food 1**

**\$15.50/person**

**Minimum 6 pieces per person, 1 vegetarian option**

- Arancini Balls, beef, and tomato
- Chicken Tenderloins, crumbed seasoned and baked
- Spinach and Fetta Triangles, baked savory pastries
- 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.**

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## **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
- Seasonal vegetable pastries
- 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.**

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**Substantial Deluxe Canapes**

**\$25.00/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.

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

Non-Share available, above menus served on individual single use plates (staggered 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.

- Preferred caterers available, headed by renown chefs, prices start at \$55.00 per person