

# KEEPING THE TROOPS FUELLED

Nothing maintains morale at conferences, meetings, workshops or on team building days more than good food!

Keep your conference or event troops fuelled by using our own in-house catering or you can do it yourself and BYO using SEEONEE's kitchen or private BBQ.

Alternatively you can always share the love by heading out to support some of our favourite local eateries (or cellar doors), with Crafers, Stirling, Aldgate, Bridgwater and Urailda all within a 10-minute drive.



Following are example menus for you to consider. However, if there is something specific you're looking for, please get in touch and we'll do our best to accommodate your request.

Our caterers are highly experienced with the most complex dietary requirements.

Please note pricing listed is for mid-week events. A small surcharge may apply on weekends.

# SAMPLE MENU

\$37 per person, minimum 20 people

## MORNING AND AFTERNOON TEA:

Please choose one for morning tea and one for afternoon tea:

Danish pastries assorted

Raspberry and white chocolate muffins

Lemonade scones with Beerenberg jam and whipped cream

Giant homemade choc chip cookies

Gourmet party pies; curry chicken, rosemary and lamb, pepper beef

Mini ham and cheese croissant with caramelised onion

Seasonal fruit platter

## LUNCH:

Please choose one:

Gourmet wraps and baguettes (variety of fillings)

Vegetable Frittata and salad

Assortment of Lobethal Bakery pies, sausage rolls and pasties with fresh garden salad

Adelaide Hills leg ham and cheese croissants with caramelised onion and rocket salad

Warm chicken salad with roast capsicum, mixed lettuce, cherry tomatoes and baby cucumbers

Soup kettle of potato and leek or pumpkin, served with hot crusty bread

Bagels with smoked salmon, cream cheese and dill or ham, cheese and tomato chutney

## HOT MEAL OPTIONS: add \$3.50 per person

Roast beef or chicken with warm veggie salad, roast potatoes and gravy

Creamy chicken and leek pie, green salad and selection of breads

Woodhouse's famous lasagne and Greek salad

Roast porchetta, apple sauce and warm veggie salad

**BREAKFAST** or **DINNER** menu and pricing available upon request





# PLATTER SELECTIONS

Requires a minimum of 10 people, charged at \$14 per head, per platter.

**Charcuterie Platter:** Local Adelaide Hills cured meats, olives, Udder Delights cheddar cheese, pesto and pickled veg plus crackers and bread

**Antipasto Platter:** Marinated veg, olives, smoked salmon, cured meats, fresh fruit and dried fruits plus crackers and bread

**Dips Platter:** Three gourmet dips, vegetable batons, crackers and pita

**Cheese Platter:** Three Udder Delights cheeses, dried fruit, quince paste, crackers and lavosh

---

**Dessert Platter:** \$4.20 per item, per person.

Choose from: Italian donuts, sticky date cupcakes, choc-dipped strawberries, banana caramel tarts, lemon tarts, mini pavlovas with berries and cream

**Seasonal Fruit platters** can be arranged, P.O.A





# GRAZING TABLE MENU

6 items \$31 per person, minimum 20 people  
8 items \$41 per person, minimum 30 people  
10 items \$51 per person, minimum 40 people

Gourmet party pies - curry chicken, rosemary and lamb, pepper beef

Mini ham and cheese croissants w caramelized onion

Smoked salmon & horseradish cream crostini

Meatballs and tomato chutney

Prawn and avocado salsa

Yorkshire pudding with rare beef

Arancini - pea, zucchini, mint

Bruschetta Chorizo tarts

Eggplant parmigiana

Vegetable Frittata

Caponata tarts

Vitello Tonato

Assorted sushi

Tuna pots

\*Tuna Sashimi

\*Cured Duck breast

\*\$1.50 surcharge pp

## BEVERAGES

Soft drinks and juices provided on request

