

Catering Menu

Finger Sandwiches

Minimum order of 10 pieces per filling

Egg & Herbs	
Victorian Leg Ham & Cheddar	\$2.50
Tarragon Chicken & Watercress	\$3.50
Mexican Chicken	
Tuna, capers & Dill	
House Cured Salmon & Chive Cream Cheese	\$4.00



Dip platter	\$40.0
Crudit� of Seasonal Vegetables with choice of two RHCL Dips	
Smoked Eggplant & Chilli	
Tomato & Capsicum	
Spiced Yoghurt	
Dukkah Cream Cheese	
Tzatziki - Greek Dip	

Seasonal Fruit Platter	\$40.0
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Salads	\$5.00 per person (100g serve)
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Chicken Waldorf salad with grilled chicken, grapes, candied walnuts, grated apples, mesclun finished with sherry mayonnaise dressing

Smoked beetroot & tri colour quinoa salad w/ baby carrots, pomegranate, steamed green beans, slivered almonds, wild rocket, Woodside goats curd & sweet harrisa sauce

Rocket & pear salad with shaved fennel, toasted almonds, parmesan & balsamic dressing

Finger Food

Canapés

\$4.50 each

Minimum order of 10 pieces per choice

Mini Quiche with Asparagus & Goats Milk Feta

Mini meat quiche

Spanish Potato & Chorizo Tortilla

Italian Style Frittata

Sweet roasted butternut pumpkin, Moss Vale Blue cheese, wild rocket, onion marmalade & caramelised pistachio tart

Rice paper rolls

Tasmanian Smoked Salmon Lettuce Wraps with Chive Cream Cheese

Pizette with prosciutto St Daniele rocket & Meredith's goat's milk feta

Chicken liver & Port Parfait on toasted baguette

Saucisson Sec & Fior de Latte Bites

Prosciutto San Daniele & Grissini Sticks

Homemade country style terrine on baguette with pear & raisin chutney

Warm Options

\$4.50 each

Crispy polenta bites with mushroom & Taleggio

Spinach & Feta Filo Bites

Arancini of Seasonal Mushrooms with Spring onions, peas with tomato and chilli relish

Mac & Cheese croquettes with jalapeños & aioli

Hot Substantial options

\$6.00 each

Mini Chicken schnitzel with Swiss gruyere cheese, cos lettuce, tomato & capsicum relish

Mini black Angus burger, American cheese, relish & garnish

Richmond Hill cafe & larder

Cheese & Charcuterie Platters

3 x 30g cheese pp (Soft, hard & blue)	\$10.00 pp
3 x 50g cheese pp (soft, hard & blue)	\$15.00pp
Chicken & Port wine parfait	\$10.00 per 200g
Country style pork terrine	\$10.00 per 200g



Cured Meats

Prosciutto, salami (prices vary but start at \$6 per 100g)

Extras

RHCL Lavoche	\$8.00 per packet
Whole Baguette (sliced)	\$4.50 each
Quince Paste	\$4.00 per 50g

Daily home made sweet treats – Available from \$3.50 per piece

Samples

Strawberry & Hazelnut cake , Friands, sweet & savoury muffins, banana bread slice