Sweet Delights Picnics Light Lunch Menu

* Variety of cheeses
* Crackers
* Fresh seasonal fruits and veggies
* Dried Fruits
* Cold meats
* Dips
* Vienna loaf e.g. bruschetta and tomato or balsamic, bruschetta
* Pesto’s e.g. sundried tomato and basil
* Sundried tomatoes
* Nuts
* Pretzels
* Pastry Sticks
* Olives/antipasto mix
* Homemade sweets e.g. rum balls, cupcakes, meringues, slices…
* Liquorice
* Chocolates

These generally change and each grazing table will be different to the last. We usually use the above items on each table but some may be factored out for a different item. This also depends on available stock from our suppliers. The above is just a an example menu for customers to have an idea on the types of foods we have to offer.

Extras (not included in set lunch price, additional fee)

* Homemade sausage rolls **$22 per dozen**
* Mini Quiches **$15 per dozen**
* Asparagus with smoked salmon **$10 for 6**
* Roasted cherry tomatoes stuffed with marinated fetta **$9 for 1 punnet**
* Boiled eggs with caviar **$25 per dozen**
* Fresh wraps choose fillings e.g. cold chicken, salami, ham, salads **$35 for 10**
* Sandwiches choose fillings e.g. cold chicken, salami, ham, salads **$30 for 10**
* Fresh garden salad topped with mango, walnuts and cold chicken **$25 for a large bowl \*Mango will be swapped for a different fruit depending on the season**
* Salmon Canapes- **$14 per 8 canapes**
* Prosciutto w, pastry puffs **$12.50 per dozen**
* Glazed Donuts **$4.5 each**
* Seafood on the rocks **Message us to discuss pricing**
* Extra breads **$5.5 per loaf**

Grazing Table Extras

* Fresh flowers **$35 per bunch**
* Greenery **$26**
* Photography $120 **1 hour hire**