

# Penfolds Catering

## GRAZING STATION



**"Light graze" - \$22 PER PERSON**

**"Full graze" - \$32 PER PERSON**

*Grazing stations are a casual dining option that provide variety and choice for your guests. Impress your guests and consider starting your function with our "light graze" station, which is a smaller selection/variety of foods or merely serving it as your main meal with our "full graze" station which is a large selection/variety of foods*

Selection of local and imported cheeses  
Chicken parfait, duck pates, pork terrine  
Local smokehouse kabanos & dry hung chorizo  
Smoked & chilled chicken  
Selection of dry cured salami, prosciutto & Serrano ham  
Australia's top awarded 'wood smoked' ham shavings  
House-made date and walnut pate  
Quince jam  
Seasonal fresh fruits  
Dried fruits, muscatels & mixed nuts  
Char grilled mix vegetables  
Greek dolmades  
Marinated Australian olives  
Range of local baguettes & breads  
Lavosh crackers, rice crisps, grissini sticks & pretzels

**EXTRA - Add on a feature dish to your grazing station  
extras \$4 PER PERSON, PER SELECTION**

Mini pulled smokie beef brisket sliders, ranch slaw, pickle  
Sesame fried rice with vegetables, omelette, soy sauce  
Pumpkin, caramelized onion & feta tart  
Slow roasted lamb shoulder, basted in rosemary, garlic & oregano  
Ginger marmalade baked ham

Bio disposable plates, disposable cutlery & napkins are provided

### **Antipasto Platters Menu** **\$14 PER PERSON**

*Smaller antipasto platters served on tables for guests to help themselves.  
Add to a selection of finger foods, or serve on their own before your main meals*

Selection of cheeses  
Selection of dry cured salami, prosciutto & Serrano ham  
Selection of dips  
Marinated Australian olives  
Breads & crackers  
Fresh local fruits