

# The Lord Alfred

- EST 1867 -

## PLATTERS

- Upgrade options to canapé selection
- Platters serve 10-12 people
- Prices are per platter

## SEAFOOD PLATTER DELUXE – \$85

Hot seafood cocktail finger foods | dipping sauces

## CHEESE – \$75

Local and imported cheeses  
dried fruits | quince paste | crackers\*

## COCKTAIL – \$65

Hot cocktail finger foods | dipping sauces

## CHARCUTERIE – \$65

Cured meats | char-grilled vegetables  
warm marinated olives | truss tomatoes  
duck liver pâté | fresh breads

## AMERICAN PLATTER – \$55

Pulled pork and slaw sliders |  
country fried chicken and creamy slaw  
sliders | mini kransky hot dog rolls  
mustard | ketchup

## SUSHI – \$55

Freshly made sushi | rice paper rolls  
dipping sauces

## GREEK – \$45

Garlic naan | breads | greek dips

OPTIONS AVAILABLE: \*GLUTEN FREE

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## GLOBAL JOURNEY FOOD STATION PACKAGES

### **Selection of 2 Global Journey food stations**

\$39.00pp

### **Choice of 4 Global Journey food stations**

\$75.00pp

#### **ASIA**

- Freshly shucked oysters with a selection of Asian sauces

#### **MEXICO**

- Chilli beef con carne tacos filled with avocado salsa, lettuce and grated cheddar cheese

#### **GREECE**

- Slow cooked lamb shoulder with tabouleh
- Garlic flat bread with tzatziki and hummus

#### **AMERICA**

- Cheese burger sliders with pickles
- Mini kransky hot dog with shoe string fries, mustard and ketchup

#### **SPAIN**

- Chicken and chorizo paella

#### **THAILAND**

- Thai green chicken curry with fragrant jasmine rice

#### **ITALY**

- Cured sliced meats
- Selection of cheeses with warm marinated olives and fresh made crackers

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## **STANDARD SELECTION – \$25PP**

**Choice of 2 cold and 2 hot standard canapés**

## **EXTRA SELECTION – \$35PP**

**Choice of 3 cold and 3 hot standard canapés**

## **SUBSTANTIAL SELECTION – \$45PP**

**Choice of 3 cold, 3 hot and  
2 substantial savoury canapés**

## **STANDARD CANAPÉS**

### **COLD**

- Devilled eggs filled with Japanese mayonnaise, herbs and spices (V) (GF)
- Bruschetta, tomato and basil with bocconcini, on toasted bread with balsamic dressing
- Gin cured market fish of the day blini and a Spanish onion cream cheese
- Teriyaki chicken on a wonton crisp with avocado salsa and a soy chilli mayonnaise – can be (GF)
- Antipasto stack (V) (GF)

### **HOT**

- Spiced lamb kofta skewers with baba ghanoush & tahini yoghurt (GF)
- Crumbed haloumi with a spiced pumpkin hummus (V)
- Coconut king prawns with a pineapple chutney\*
- Beef mignon skewers with a béarnaise sauce
- Crumbed jalapenos stuffed with cheddar cheese and apricots accompanied with sweet chilli aioli

## **SUBSTANTIAL CANAPÉS**

### **SAVOURY**

- Crumbed wings with a honey glaze and mango salsa\*
- Chicken and chorizo paella
- Slow cooked lamb shoulder with tabouleh
- Garlic flat bread with tzatziki and hummus
- Salt and pepper squid with aioli and lemon wedges

(\*GF OPTION AVAILABLE UPON REQUEST)

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