

CATERING *and* EVENTS



At Plunge we delight in offering you a variety of menu options from a diverse range of cuisines. The Barrington Coast is a rich and diverse environment, and we have access to many local producers who are a part of the menu.

CANAPES

Based on a minimum of 50 people:

	Category A	Category B	Category C
\$34 p/p	3 selections	1 selection	•
\$44 p/p	2 selections	1 selection	1 selection
\$52 p/p	2 selections	2 selections	1 selection
\$61 p/p	3 selections	3 selections	1 selection
\$82 p/p	3 selections	2 selections	3 selections
\$91 p/p	3 selections	3 selections	2 selection
\$104 p/p	3 selections	3 selections	3 selection

Category selection are on the next page.

PLATTERS

Orders need to be placed 3 days prior to event for any platter / box options.

- Sandwich Platters \$105 per platter (10-12 people)
Traditional soft bread sandwiches include - Ham cheese tomato, curried egg with lettuce, chicken and salad, roast beef tomato and cheese. Vegetarian selections Included.
- Gourmet Sandwich Platters \$135 per platter (10-12 people)
Traditional soft bread sandwiches include - Ham cheese tomato, curried egg with lettuce, chicken and salad, roast beef tomato and cheese. Vegetarian selections Included. Also includes a selection of wraps and brioche rolls.

COMMUNAL DINING

Minimum of 25 people for communal dining.
Pick up only. Off-site options can be quoted on request.

Grande: \$93 per person

Grazing table of assorted cheese, fruits, nuts & charcuterie
2 x Slow cooked meat dish, chicken, pork or beef
Three seasonal salads
Hand held rolls for guests to go with meat and salad.

Abundant: \$75 per person

Grazing table of assorted cheese, fruits, nuts and charcuterie
Slow cooked meat dish, chicken, pork or beef
Two seasonal salads
Hand held rolls for guests to go with meat and salad

Piccolo: \$55 per person

Small grazing plate of assorted cheese, fruits, nuts and charcuterie
Home baked mini pastries
Assortment of gourmet cut sandwiches up to five varieties

Optional extras:

Additional meat cuts and seafood can be provided at further cost to guests. Add surcharge 20% Sundays/ public holidays

COCKTAIL BARTENDER/ MIXOLOGIST

Can be provided for a cost of \$55 per hour. Alcohol & glassware needs to be supplied by persons hiring Plunge for the event.
Consultation on style of beverage service is included in cost.

WAIT STAFF

Wait staff can be provided for a cost of \$45 per hour any event over 25 people will require minimum 1 staff member

INTIMATE DINING

Packages are by appointment only. Please [contact Plunge](#) if you would like to discuss a dining experience that is provided to you in your home or holiday accommodation.

CHEESE/DELI BOXES

- \$80 per box (4 – 6 people)
 - \$120 per box (6 – 10 people)
 - \$160 per box (10 –14 people)
 - \$220 per box (14 – 20 people)
- Includes a selection of local & international cheeses, charcuterie fruit, nuts and assorted crackers and sourdough.

CHEESE/DELI PLATTERS

- \$300 per platter (20 – 25 people)
- Includes a selection of local & international cheeses, charcuterie fruit, nuts and assorted crackers and sourdough.
Served on timber boards perfect for special occasions.

DESSERT BOXES

- Small - \$60 (6 people)
 - Medium - \$100 (10 people)
 - Large - \$200 (20 people)
- A wide selection of our homemade slices, cakes, pastries and tarts from our café accompanied with seasonal fruit

GRAZING TABLES

- \$400 for (30 people)
- Includes a selection of local & international cheeses, charcuterie fruit, nuts and assorted crackers and sourdough.
For offsite locations only.

We have compiled a canape menu which gives you options for gluten free, dairy free, vegan and vegetarian meals, please read below and email through your preferences.

CATEGORY A

- Assorted mini quiches
- Pork fennel and chilli sausage roll
- Spiced pumpkin and sunflower roll (V)
- Crushed potatoes with smoked salmon and horseradish dill cream (GF)
- Pumpkin sage and mozzarella arancini balls (V)
- Onion, thyme and goats cheese tartlets (V)
- Crushed potatoes with prosciutto and zucchini (GF)
- White bean dip on grilled focaccia bread (V)
- Falafel fingers with tahini dipping sauce (V)
- Marinated Olives (V)
- Tomato Gazpacho shots with croutons (V)
- Red lentil pate on crisp flat bread (V)
- Blinis with roasted miso mushroom and beetroot dip (V)
- Blinis with smoked salmon, dill, capers & crème fraiche
- Watermelon, prosciutto and fetta skewers

CATEGORY B

- 3 Cheese stuffed jalapeno (V)
- Whipped goats cheese and fig jam crostini (V)
- Steamed prawn wontons with mirin soy dipping sauce (GF)
- Salmon Pate on sourdough croutons
- Labneh with dukkah, chilli and parsley with flatbread. (V)
- Peas, fetta and mint toasts (V)
- Baked cumin cauliflower with tahini coconut yoghurt (V)
- Spinach and ricotta Gozleme (V)
- Fatayer lamb mince open pies
- Carrot and coriander fritters with coconut dipping sauce (V)
- Jackfruit taco cups with pico salsa (V)
- Mini Pappadums with assorted curry flavours & mango chutney (V)
- Haloumi dippers with chipotle mayo (V)
- Yorkshire puddings with rare roast beef
- Salt & pepper tofu (V)
- Heirloom tomato and leek tarts (V)

CATEGORY C

- Chorizo rolls with chimichurri
- Lamb Kofta wraps fresh herb salad & hummus (GF)
- Sticky pork lettuce cups (san choy bow) (GF)
- Asian chilli pork and broccoli rice noddle box (GF)
- Ginger sesame chicken skewers sate dipping sauce. (GF)
- Slow cooked lamb short rib with salsa verde (GF)
- Garlic paprika prawn and mango citrus salsa (GF)
- Paprika chicken tostadas w mango salsa
- Scallops barbequed with chilli garlic butter (GF)
- Jamaican Jerk marinated Pork ribs (GF)
- Thai style fish cakes with mirin sauce
- Spicy salmon and guacamole cones
- Crab & Lobster brioche rolls
- BBQ Argentinian Lamb cutlets (GF)
- Tempura whiting and chips box

