



# Event Catering Menu

## Grazing Platters

### *Italian Antipasto Platter*

£125

Includes a selection of cured meats, cheeses, cherry tomatoes, caprese salad, sun blush tomatoes, roasted peppers, mixed olives & Italian breads

### *Greek Platter*

£100

Includes lamb koftas, honey feta cheese, marinated olives, creamy chickpea hummus, red pepper hummus, Greek salad, tzatziki, cherry tomatoes, cut crudites, cos lettuce & pita bread

### *Vegan Greek Platter*

£90

Includes sweet potato falafel, vegan koftas, vegan feta cheese, marinated olives, creamy chickpea hummus, greek salad, vegan beetroot tzatziki, cherry tomatoes, cut crudites & pita bread

### *Seafood Platter*

£150

Includes hot mackerel, smoked salmon, Norwegian gravadlax, prawn Marie Rose, salad of the day, caperberries, lemon wedges, artisan bread & butter

### *Scottish Cheese Platter*

£100

Includes a selection of Scottish cheeses, Scottish oatcakes, artisan cheese biscuits, red and white grapes and Arran chutney

Each platter serves 10 people

All prices are exclusive of VAT

