

Savoury

Mini pies	2.5
- Beef & stout - Chicken	
- Creamy Leak - Mushroom	
Mini quiches	2.5
- Ham & Cheese	
- Spinach & Tomato	
Tomato & mozzarella skewers <i>gf</i> (seasonal)	3
Fresh fish croquettes w/ coriander mayonnaise	3
Devils on Horseback <i>df / gf</i>	3.5
Cherry Tomato (seasonal) <i>gf</i> Stuffed w/ goat's cheese & basil pesto	3
Coconut coated Haloumi <i>gf</i> w/ an apricot & cumin sauce	3
Lamb croquettes <i>df</i> w/ an aubergine puree	3
Pan fried Prawns <i>gf</i> w/ fennel cream	3.5
Salmon Ceviche <i>df / gf</i> w/ dill and fresh lime	3.5
Brie cheese w/ white truffle oil on toasted brioche	3.5
Mini brioche buns w/ smoked salmon mousse	3.5
Mini beef carpaccio <i>gf</i> w/ basil pesto & parmesan cheese	3.5

Canapés

Chicken & Mushroom pate <i>gf*</i> w/ fig jam	3
Mini bruschetta <i>df</i>	2
Parma Ham <i>df / gf*</i> w/ olive tapenade	3
Smoked Salmon <i>df / gf*</i> w/ horseradish mayonnaise	3.5

Platters

Breads & dips Chef's selection of specialty breads & freshly made dips	25
Antipasto Platter Antipasto style platter of meat & mediterranean vegetables (vegetarian upon request)	40
Motel Cheeseboard Motels selection of cheeses & accompaniments	30

Sweets

Mini lemon meringue pie	3
Mini chocolate tartlet	3
Earl grey tea infused crème brulee	2
Orange and almond cake <i>df / gf</i>	3
Mini dark chocolate mousse <i>df / gf</i>	2
Raspberry macaroons <i>df / gf</i>	3

df = dairy free | *gf* = gluten free | *gf** = gluten free upon request

Please be aware that there is a minimum order quantity of 20 units for each item ordered from the catering menu