

Nixon's

FUNCTION CENTRE

Platters

A selection of hot and cold platters, including dipping sauces and other condiments.

- Asian type platters, dim sims/ samosa/spring rolls. Dipping sauces sweet chilli and soy sauce
- Pork and beef sliders
- Sushi
- Seafood platters- crumbed prawns/calamari/ prawn twisters- dipping sauces
- Marinated skewers/chicken wings etc.
- Selection of dips and crackers
- Antipasto plates
- Fresh sandwiches/baguettes
- Party pies/pasties/quiches
- Potato skins served with bacon, onion, sour cream and chives
- Bruschetta- grilled garlic ciabatta with blistered tomato, mozzarella and fresh basil
- Arancini Balls- mushroom, white wine and parmesan, with sundried tomato ranch dressing
- Salt and pepper prawns w/ wasabi aioli
- Stuffed mushrooms with fresh herbs, quinoa and parmesan
- Prawns wrapped in prosciutto with pesto aioli
- Mini hotdogs with tomato sauce and mustard
- Cheese platter- wedges of local Barossa cheese, dried fruits, crackers and pita bread
- Fruit Platter- selection of seasonal fruits
- Petit Fours- selection of small cakes and pastries

Generally a platter will serve 6-8 people as a meal or 8-10 as a starter/ light supper. Platters have between 30-50 pieces per platter. Cost per platter \$75