



Afternoon Tea 2012

CANAPES

- California Rolls with an oriental dipping sauce
- Smoked salmon blinis with dill mayonnaise
- Spinach puffs
- Mushroom palmiers
- Potato Borekas

COCKTAIL / BEVERAGES:

- Iced Tea
- Soft drinks and juices served
- Daiquiris Mango
- Daiquiris Strawberry
- Tropical Punch
- White wine
- Mixed beers
- Sparkling wine

Barista service available – see extras options

ON THE BUFFET: SAVOURY

- Platter of Smoked salmon rosettes and smoked trout flakes
- Sushi platter

- Platters of thai fish cakes with sweet chilli aioli
- Platters of mini bagels and assorted dips OR Club sandwiches
- Vegetable crudite
- Tray of spanakopita- filo pastry layered with fetta and spinach
- Wok Station: Singapore Noodles in a box served from wok to guests

- Bruschetta

- Summer Salad - Fresh greens, peach slices, avocado, red onion, strawberry with candied nut topping
- Mini spring rolls with a dipping sauce

ON THE BUFFET: SWEET

- Cheese blintzes with berry coulis
- Chocolate Mousse Shots
- Scones with cream and jam
- Lemon Meringue pie shots / Caramel and choc ganache shots
- Cappaccino shots – chocolate mousse topped with white chocolate ganache
- Magnificent size seasonal fruit platter
- Cheese cake x 2 (chocolate / crumb / plain)
- Selection of mini cakes and tarts OR Vanilla slice slab
- Pancake station: serving pancakes with assorted toppings to guests
- Freshly brewed coffee and selection teas
- Coffee station with barista (optional see under)

Optional Extra

Barista

Specialty Coffee station

Our Barista Alio will be at your guests service preparing a full range of hot and cold beverages in front of your guests.

Cappuccino, Café latte, Short black, long black, espresso, hot chocolate

\$400 for one Barista or \$500 for two.

COST: Based on minimum 100 adult guests From \$58.50+GST
For guest numbers under 100 adult guests extra charges apply

***Important notice regarding food allergies**

Kimberley Gardens will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances however we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.