

# firecracker event.

PLATTER PICK UP / DROP OFF



## PLATTERS

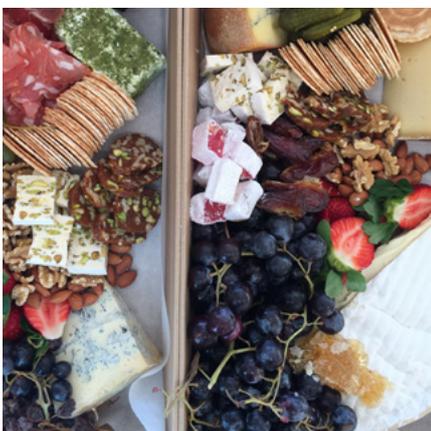
**Grazing Box / Canapes / Sweets**  
**Breakfast / Morning Tea / Lunch / Afternoon Tea**

Platter Pick Up is arranged from our Thornbury Kitchen. Platters start from \$80 each.

Platter Drop Off (delivery by Firecracker Event): \$400 minimum spend + delivery fee

Delivery fees:           \$35 fee within 5km of our Thornbury Kitchen  
                                  \$55 for CBD or within 5 - 10km of our Thornbury Kitchen  
                                  Beyond 10km TBC

*Please note all platter orders under \$400 will require pick up from our Thornbury Kitchen. Orders include biodegradable plates, cutlery and napkins. We require 48 hours notice prior to each order.*



**GRAZING BOX** set up your very own Firecracker grazing table

From \$150 each (inc GST)

Feeds 10 - 15 guests

Full of local and international cheese and cured meats, fruit, vegetables, nuts bread and biscuits.

Sample box: delice or d'affinois, cloth cheddar, swiss cheese, shadows of blue, prosciutto, pastrami, salami, fresh fruit, vegetables, pickles antipasto and sliced bread.

**SAVOURY PLATTERS**

\$135 each (inc GST)

We recommended seven canapé platters to accommodate 40 guests over two hours

**COLD**

50 x Mini bagels with chicken mix or smoked salmon

40 x Pea and mint torte (GF, V)

40 x Tofu and mushroom rice paper rolls (GF, VG)

50 x Mini baguettes with avocado, kale and pepitas

30 x Beetroot and eggplant fritters

30 x Oysters - coffin bay or Sydney Rock (seasonal)

40 x Charcoal 'bark' with quark, radish and smoked salmon

**HOT**

50 x Popcorn chicken with aioli (GF)

50 x Vegetable spring rolls (GF, VG)

50 x Porcini and truffle arancini (GF, V)

40 x Deep Fried cauliflower (VG)

30 x Peking duck pancakes

**SWEET PLATTERS** We recommended two - three canapé platters to accommodate 40 guests

\$88 each (inc. GST)

50 x Mini nutella donuts

30 x Pieces chocolate brownie with raspberries (GF)

30 x Lemon curd tarts with fresh raspberries

25 x Individual chocolate mousse (GF)

25 x Individual vanilla panacotta (GF)

25 x Mini carrot cake

OR 1 x mixed platter includes:

15 x Individual chocolate mousse (GF)

15 x Chocolate brownie

15 x Lemon tarts

**SAMPLE:**

For a cocktail party for two hours for 40 guests - we would recommend:

2 X GRAZING BOX \$300

4 X SAVOURY PLATTERS \$540

1 X SWEET PLATTER \$80

Total (pick up) = \$920 / \$23 per person

**BE YOUR BREAKFAST BEST** the perfect Firecracker addition to any workshop, hens day, birthday or special morning event

Feeds 20 - 24 guests from \$350 (inc. GST)

Feeds 25 - 30 guests from \$495 (inc. GST)

Mini croissants and danishes

Vegetable fritatta (GFO, V)

Seasonal fruit platter with fresh fruit, dried fruit and nuts

Individual muesli cups with house-made Firecracker CRUNCH

& coconut yoghurt (GF, VG)

Juice and mineral water

### **MORNING TEA ME / AFTERNOON TEA**

Feeds 20 - 24 guests from \$275 (inc. GST)

Feeds 25 - 30 guests from \$410 (inc. GST)

Chocolate raspberry brownie (GF)

Individual lemon tarts

Mini croissants and danishes / Small cheese plate

Seasonal fruit platter with fresh fruit, dried fruit and nuts

Juice and mineral water

ADD ONs

Large fruit platter from \$120 (inc. GST)



**LUNCH** from conferences to garden parties, these lunch options have got any event covered

### **SS&S - SANDWICHES, SALAD & SWEET**

Feeds 15 - 20 guests from \$480 (inc. GST)

Feeds 21 - 30 guests from \$725 (inc. GST)

#### **Mixed Sandwiches**

#### **Two - Three Salads**

Chefs slection (considerate of dietary requirements)

#### **Sweet Treat**

Bliss balls or lemon tarts

### **NO CARB PACK**

Feeds 15 - 20 guests from \$520 (inc. GST)

Feeds 21 - 30 guests from \$750 (inc. GST)

#### **Protein**

Chicken schnitzels (GF)

Veggie frittata with tomato chutney (GF)

#### **Two - Three Salads**

Chefs slection (considerate of dietary requirements)

#### **Sweet Treat**

Bliss balls or lemon tarts

#### **ADD ONs**

Large fruit platter from \$120 (inc. GST)

