

On the Side

Try these stylish tables for a scrumptious filler to complement your Wedding Feast!

Rabbit
& Co

CATERERS



ANTIPASTO TABLE

\$8.50 per person

An abundant selection of everything delicious such as:

Artisan Salumi, Jamon and Spanish Cured Meats; Chargrilled and Marinated Vegetables; Frenchy Brie w House-made Quince Compote; Port Glazed Walnuts w Stilton; Pickles; White Anchovies with Fennel Seeds; Confit Garlic; Marinated Local Olives; Grissini; Crostini and Fresh Sourdough; House-made Boozy Pate + Italian Tapenades

PERSIAN GRAZING

\$7.50 per person

House-made Lubne, Marinated Olives; Hummus with Toasted Garlic; Warm Pita Pockets; Burnt Aubergine with Lemon + Pomegranate; Pureed Beetroot w Yogurt + Za'atar; Fattoush Salad w Sumac; Spiced Lamb w Mint and Orange Salad; Broadbean + Mint Falafels; Maha Cauliflower w Walnut Dip

OYSTER AND PRAWN BAR

\$10.50 per person

A celebration of the South Coast. Simply presented on ice, simply Sensational.

***Upgrade** to 'Market Bar' with items such as, Seared Tuna w Sesame, House-Smoked Salmon and BBQ Chilli Calamari. We are happy to tailor menus to your fancy, just ask!

MIDNIGHT FEASTERS

\$5.50 per person

A Beautiful Maple Glazed Supper Ham served with House-Baked Rolls; Aged Cheddar; Pickles; Mustards + Homemade Relishes

CHEESEY SUPPER

\$9.50 per person

A Selection of Top Quality Cheeses w Fresh + Dried Fruit, Rosemary Flatbread and Homemade Poppy Seed Sables.

What a Celebration!

