

NEWCASTLE CITY HALL GRAZING MENU

Designed to provide variety, our creative and delicious grazing menu will suit many event styles as a casual business lunch or as a feature finish to your plated meal.

Note, there is a minimum of 20 guests required for this grazing menu.

Grazing Energy Break - \$17.50 per person

Our grazing energy break offers a morning or afternoon tea feast of seasonal fresh fruit, dried fruit, yoghurt and an assortment of delicious pastries

Add one of our energy break beverage bars

- Assorted juice selection - \$4.50 per person
- Nutty nana smoothies - \$8.50 per person
- Berrylicious smoothies - \$8.50 per person

Snacks & Dips Grazing - \$15.60 per person

Why not take a grazing break of crudités, dips, spiced gherkins, pickled onions & deli meat selection, including twiggy & cabanossi. Your grazing menu also includes a spread of fruit, Papa Al's artisan bread & crackers

Cold Table Lunch - \$31.00 per person

A gourmet table set with all the trimmings for an easy to feast lunch offering a selection of cold cut meats, cold roasted chicken pieces grilled haloumi, dolmade's, potato, egg & bacon salad, Greek salad, pasta salad, coleslaw, an assortment of Papa Al's fresh baked artisan rolls, sliced fruits & petit desserts

Mezze Grazing - \$31.00 per person

Mezze grazing is a traditional style of grazing offering a banquet of Hunter Belle cheese including Camambelle, Blue moon & Ol smokey cheddar all crafted by legendary cheese maker Jason Chesworth; served with quince paste, a fresh fruit selection, & @Urbanchef honey.

Wait there is more, for this premium grazing table we will also serve an assortment of cold cut meats, grilled vegetables, olives, dips, & to finish Papa Al's toasted artisan breads & crackers.

Grazing Dessert - \$29.00 per person

Decadent spread of sweets including chocolates, cakes, fresh fruits, confectionary & marshmallows with dipping chocolate. Then decorated with flowers & a variety of nuts, dried fruit & pretzels

