

Private Charter VAGABOND COCKTAIL

Roaming platters & food stations of delicious hot and cold finger food

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

FINGER FOOD SELECTION

Select six of the following items

Mini middle-eastern falafel bites served with hummus (v)

Mini vegetarian curry puffs served with yoghurt dressing (v)

Traditional vegetarian Indian samosas with fresh herb yoghurt sauce (v)

Crispy Vietnamese spring rolls with sweet chilli sauce (v)

Spanakopita – Traditional Greek spinach and ricotta cheese pastries (v)

Assorted mini quiche (v option included)

Spiced lemongrass Thai fish cakes with sweet chilli sauce

Buffalo chicken wings with creamy blue cheese dressing

Chargrilled beef balls with smoky BBQ sauce (gf)

Mini chicken dim sims with sweet plum sauce

Chicken breast goujons and classic aioli

Crispy fish bites served with tartare sauce

Vegetarian empanada with mild roast pepper dip (v)

Australian beef pies and classic sausage rolls served with tomato sauce

Spicy chicken & corn empanada with mild roast pepper dip

Classic bruschetta with tomato and basil (v)

Mini chicken Greek souvlaki served with tzatziki sauce (gf)

Chunky potato wedges served with sweet chilli sauce and sour cream (v)

Vegetarian money bags with a sweet chilli dipping sauce (v)

FOLLOWED BY

Freshly percolated coffee and a selection of herbal teas (V) Vagabond Chocolates

Dietary requirements catered to upon request. Speak with your friendly event coordinator.

Min. 72 hours' notice required.

