

GROUP CATERING MENU



Platters

- Hot chips **\$10**
- Fruit platter (seasonal) **GF V VG \$40**
- Danishes & pastries **V \$50**
- Trio of dips (guacamole, hummus, roast pumpkin and coriander) with warm pitta bread **V \$60**
- Assorted mini quiches **\$75**
- Cocktail pies, pasties & sausage rolls **\$75**
- Antipasto (2 cheese, 2 dips, cold & cured meats, olives, sundried tomatoes, crackers, and dried fruit) **\$75**
- Antipasto Vegetarian (2 cheese, olives, sundried tomatoes, roast veg, crackers, dried fruit) **V \$75**
- Cheese platters (4 local cheeses - tasty, brie, blue, smoked) with selection of crackers and fresh & dried fruit **V \$80**
- Wraps and baguettes - assortment of meat and vegetarian fillings **\$85**

All platters cater for 10 people

Max Classics

- Cheeseburger and chips **\$16**
- Salt and pepper squid with chips and tartare sauce **V \$20**
- Grilled Cajun chicken wrap with chips **\$16**
- Penne Primavera **V \$16**
- Chicken schnitzel with chips and salad (mushroom or gravy) **\$20**
- Grilled Cajun chicken salad **GF \$18**
- Margherita pizza **\$13**
- Sopressa, roast mushroom and olive pizza **\$14**

(GF pizza base available for **\$1 extra**)

Bookings under 30 people - 2 choices
Bookings over 30 people - 4 choices

Pre order required

Gluten Free **GF** Vegetarian **V** Vegan **VG**

Contact Us

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