

Coco Platter Menus

Silver Platter Menu

\$120 each

- **Cheese Platter** - Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh Berries and Crackers, Lavosh, Nuts and Dried Fruits
- **Fruit Platter** - Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries
- **Variety Sweet and Dessert** – Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert
- **Ribbon Sandwich** – Mixed Fillings with Mesclun including Chicken Mayo, Ham Tomato, Cucumber and Cheese Tomato (v)
- **Assorted Sushi** – Salmon, Avocado, Teriyaki, Tempura Prawn Cucumber, Tofu and Tuna on Assorted Nori
- **Vegetarian Antipasto and Dipping(V)**- Hummus Dipping, Spiced Olives Dipping, Grilled Eggplant, Vegetables, Marinated Olives, Pickles, Flat Bread and Crisp such as Grissini, Lavosh or crackers

Gold Seafood Platter Menu

\$350 each

- Fresh Shucked Oysters and Lemon Wedges (GF) 24pcs
- Salmon Sashimi with Soy Sauce , Wasabi Paste
- Grilled Scallops on Shell with House dress-ing 10 pcs
- Tail on Vanamei Prawns Cocktail with Lem-on 2Kg
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli , Mesclun and Chopped Chives
- Balmain Bugs Halves , grilled with Garlic butter and Herbs 10pcs

Platinum Seafood Platter Menu

\$500 each

- Fresh Shucked Oysters and Lemon Wedges (GF)24pcs
- Salmon Sashimi with Soy Sauce, Wasabi Paste
- Grilled Scallops on Shell with house dressing 10pcs
- Tail on Vanamei Prawns Cocktail with Lemon 2kg
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli , Mesclun and Chopped Chives
- Balmain Bugs Halves , grilled with Garlic butter and Herbs 10pcs
- Whole Grilled Scampi with Garlic Butter and Herbs 10pcs