

Morning and afternoon tea menu**Sweet**

*Fruit and butter milk scones with strawberry preserve and cream
Freshly baked assorted mini Danishes
Mixed finger sweets
Sweet mini muffins
Assorted cakes and slices
Mini Brioche with jam and butter
Fresh seasonal fruit platter (GF, V)
Selection of home baked cookies
Mini Éclairs*

Savory

*Mini croissants with double smoked champagne ham and Swiss cheese
Mini bagel with smoked salmon, Spanish onion and capers
Traditional finger sandwiches with assorted fillings, includes (V)
Selection of Tasmanian cheeses with dried fruit, wafers and crackers(V)
Assorted gourmet quiches includes (V)
Chef's daily Frittata selection, includes (GF,V)
Mini sausage rolls with smokybbq sauce
Mini gourmet pies with tomato sauce
Filo triangles with spinach and feta cheese*

Asian

*Vietnamese rice paper rolls with dipping sauce (GF,V)
Sushi with soy sauce and pickled ginger (GF)
Indian samosas with sweet soy sauce (V)
Vegetarian mini spring rolls with sweet soy sauce (V)*

<i>3 items</i>	<i>\$ 12.00 per Person</i>
<i>4 items</i>	<i>\$ 16.00 per Person</i>
<i>5 items</i>	<i>\$ 20.00 per person</i>

Food only – minimum numbers apply

For beverage option please refer to our beverage menu

We reserve the right to substitute a product with an equal product if there should be a supply shortage of the listed product.

For a menu tailored to your event, please speak to a Josef's Catering consultant. Prices are GST inclusive