

# Celebrate at



BAR I RESTAURANT I ACCOMMODATION

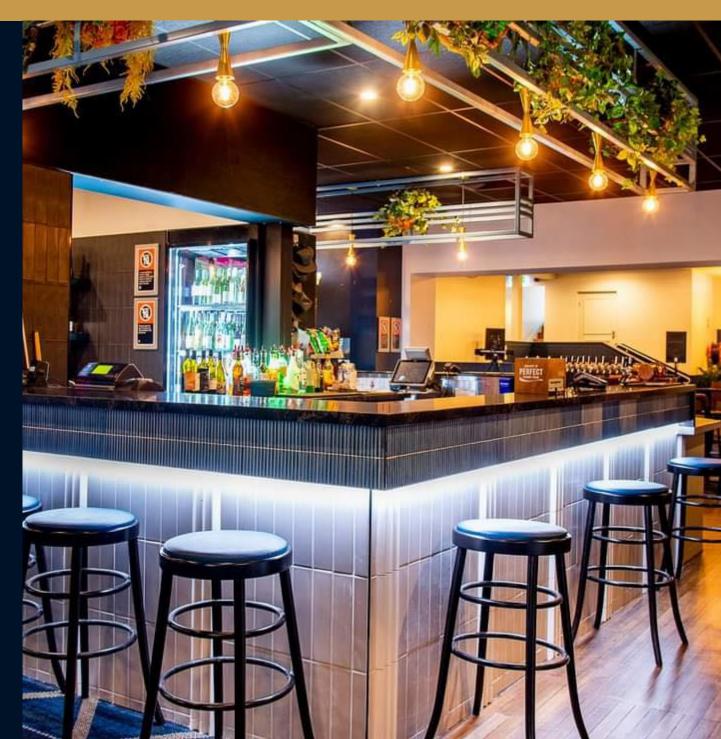
(02) 4933 6566 458 High Street, Maitland www.imperialmaitland.com.au fb.com/imperialhotelmaitland instagram.com/imperialmaitland

# **CELEBRATE AT IMPERIAL**

Celebrating over a drink will never go out of fashion.

We are about recalling tradition and adding a twist of today.

We can cater to large or small groups and are happy to help make your event a memorable experience.



# PLATTERS

## **PLOUGHMAN'S PLATTER**

Cajun chicken baguettes (Mozzarella, avocado, corn salsa), Beef and S.D.T Ciabatta (Rare roast beef, semi dried tomato, Mushrooms, caramelised onion rocket), Roast vegetable wraps **(V) (E)** (Beetroot hummus, sweet potato, spinach, Zucchini, eggplant, pumpkin)

**\$95** (8-10 Pax)

#### SMOKEHOUSE PLATTER

Smoked brisket, German potato salad, Rubbed and grilled chicken, Cheese Kranski, Crispy roasted pork belly, BBQ corn, Mac & Cheese, Tomato relish, Apple compote

**\$89** (8-10 Pax)

### **CHARCUTERIE**

House smoked chorizo, Ham off the bone, Salami Milano, Prosciutto, Semi Dried Tomatoes, Warm Rosemary infused olives, Charred root vegetables, Salmon Gravlax, Hummus, tapenade, relish, Garlic Baguettes

**\$115** (8-10 Pax)

### **CHEESE PLATTER**

Costello Blue, King Island Brie, Smoked Cheddar, Taleggio, Goat Cheese, Quince paste, Olives, Melba Toast, Dried Fruits, Mixed roasted nuts, Water crackers, Warm Honey, Grissini sticks

#### **\$120** (8-10 Pax)

## **TGIF PLATTER**

House made Sausage rolls, Chicken pot pies, Dirty Fries, Fish goujons, Chili cheese dogs, Chicken Kaarage sliders, salt & vinegar crisps, Chicken Satay stix – Peanut sauce, ketchup, Caper and gherkin aioli, tomato, chili jam

**\$95** (8-10 Pax)

## **VEGAN / VEGETARIAN PLATTER**

Charred Pumpkin, Sweet potato, Zucchini, eggplant chips, cashew crème, Warm infused olives, cauliflower bites, Hummus, Crudites, vegetable rice paper rolls, Garlic Baguette, Grissini stix

**\$120** (8-10 Pax)

#### SEAFOOD PLATTER

Salt and pepper squid (Pickled Cucumber), Ocean prawns (Marie-rose dressing), Greek salad, Lobster rolls (Siracha aioli, milk bun), Tartare, fries, Fish goujons, onion rings

**\$180** (8-10 Pax)

### **DESSERT PLATTER**

**Chef's Selection** 

**\$75** (8-10 Pax)

\* BYO Cake Surcharge = \$3 per head