

PLATTER MENU

Chicken Spring Rolls (20) Chicken mince, cabbage, noodles, wrapped in pastry and served with sweet chilli sauce

Cheese Spring Rolls (20) (V) Cheese spring rolls wrapped in pastry and served with sweet chilli sauce

Calamari Rings Salt and pepper dusted calamari rings served on a bed of roquette with a garlic aioli sauce

Chicken Wings (20) Roasted chicken wings, cooked either crispy fried or hot and sticky

Sausage Rolls (20) Specialty home-made sausage rolls served with tomato sauce

Popcorn Chicken Bite size pieces of crispy fried marinated chicken, served with sweet and sour sauce

Crumbed Prawns (25) Panko crumbed Japanese prawns with chilli aioli

Chicken Satay (25) (GF) Marinated chicken tenderloin skewers chargrilled and topped with spiced peanut sauce

Curry Puffs (20) Golden puff pastry filled with minced chicken, potatoes, mung beans and served with sweet chilli sauce

Chips Platter (GF) (V) Served with tomato sauce and aioli

The most common requirements such as gluten free (GF) or vegetarian (V) can be easily catered for. Should you have any other specific dietary needs for selected guests, please inform us and we will endeavour to adjust your menu accordingly.

*Terms & Conditions apply**

RECOMMENDED SERVINGS

Number of Guests	Number of Platters
20	6
30	10
40	13
50	16
60	20
70	23
80	26
90	30
100	33

PLATTER ORDER FORM

Complete the below form and direct it to info@therivo.com.au with the subject: PLATTER ORDER – [Your name; date of booking]. Please see below terms and conditions before ordering.

Name: _____ Booking date: _____ Booking time: _____
 Contact number: _____ Preferred serving time: _____

Item	Quantity	Unit Price (\$)	Total (\$)
Chicken Spring Rolls (20)		70	
Cheese Spring Rolls (20) (V)		65	
Calamari Rings		65	
Chicken Wings - Crispy (20)		65	
Chicken Wings – Hot ‘n’ Sticky (20)		65	
Sausage Rolls (20)		60	
Popcorn Chicken		70	
Crumbed Prawns (25)		80	
Chicken Satay (25) (GF)		75	
Curry Puffs (20)		75	
Chips (GF)		25	
		Total Balance:	

Please specify below any special dietary requirements:

TERMS & CONDITIONS

1. Reservations must be made and confirmed before platter orders can be accepted. Please quote the reservation when ordering.
2. A minimum order of six (6) platters is required.
3. Orders and full pre-payment are due at least seven (7) business days prior to the booking date. EFT payment option is available, however must be settled ten (10) business days prior to your event.
4. When ordering less than seven (7) business days prior to your booking, platter availability cannot be guaranteed.
5. All final dietary requirements are due seven (7) business days prior.
6. Cancellations within seven (7) business days prior to the booking date will be charged 50% of the total platter spend.
7. Menus are subject to change due to availability of seasonal produce.
8. Service times may vary depending on the date, time and circumstances of the booking.