



FOOD STATIONS

One of the most talked about trends and an interactive concept for your next event.

Each station comes with custom styling.

CHEESE STATION - \$12 PER HEAD

A chef's selection of 3 cheeses (1 blue, 1 soft, 1 semi-hard)

Quince paste

Fresh and dried fruit

Mixed nuts

Assorted breads and crackers

ANTIPASTO - \$12 PER HEAD

Beef Bresaola, prosciutto and pistachio salami

Marinated baby fennel, anchovy dressed broccolini, roasted red and yellow peppers with sherry vinegar mixed olives, pickles, buffalo mozzarella with chilli mint dressing

Hummus with almond dukkah

Selection of "Phillippas" breads

ASIAN STATION - \$27 PER HEAD

Roasted pork belly w/ rice and xo eggplant (grazing size)

Assorted Sushi and sashimi

Dumplings (Char sui, Steamed pork bun, Chicken Sui mei)

Peking Duck Pancakes

SEAFOOD STATION - \$40 PER HEAD

Assorted seasonal oysters

Peeled Crystal Bay prawn cocktail with iceberg lettuce and cocktail sauce

Seared tuna with Thai green papaya salad and red nahm jim

Spanner crab remoulade in brioche bun

Prawn po boy sandwich with sriracha mayonnaise and coriander

MEXICAN STATION - \$40 PER HEAD

Build your own taco with soft wheat tortillas, chilli con carne and pumpkin blackbean

King fish ceviche with lime, jalapenos, bbq corn and coriander

Guacamole avocado, coriander, red onion and habernaro

INDIAN STATION - \$30 PER HEAD

Lamb shoulder curry

Corn and Paneer curry

Tandoori style chicken curry

Spiced Indian rice

Naan bread and roti breads

Yoghurt raita

Fried dumplings of sago and potatoes with date and tamarind chutney

Lentil pakora with coriander and peanut chutney

FOOD STATIONS

BBQ STATION - \$78 PER HEAD

2 canapes on arrival (select from events menu)

1 grilled lamb cutlet with chimmi churri and lemon cous cous grazing

BBQ STATION

BBQ peri peri chicken chops with fresh lime and coriander

Slow cooked Southern style beef brisket

Swordfish medallion with herb puree and lemon

Marinated king prawn skewers

SALAD BAR

Taboulli with toasted almonds and tahini yoghurt

Potato and charred corn salad with coriander and jalapeno

Greek salad with marinate olives, Persian fetta, cherry tomatoes and cucumber

Fennel and red cabbage coleslaw with fragrant herbs and a citrus dressing

BBQ STATION - \$63 PER HEAD

2 canapes on arrival (select from function menu)

BBQ STATION

BBQ peri peri chicken chops with fresh lime and coriander

Slow cooked Southern style beef brisket

Swordfish medallion with herb puree and lemon

Marinated king prawn skewers

SALAD BAR - *choice of two salads*

Taboulli with toasted almonds and tahini yoghurt

Potato and charred corn salad with coriander and jalapeno

Greek salad with marinate olives, Persian fetta, cherry tomatoes and cucumber

Fennel and red cabbage coleslaw with fragrant herbs and a citrus dressing

BBQ STATION - \$55 PER HEAD

2 canapes on arrival – (select from function menu)

BBQ STATION

BBQ peri peri chicken chops with fresh lime and coriander

Slow cooked Southern style beef brisket

Swordfish medallion with herb puree and lemon

SALAD BAR - *choice of two salads*

Taboulli with toasted almonds and tahini yoghurt

Potato and charred corn salad with coriander and jalapeno

Greek salad with marinate olives, Persian fetta, cherry tomatoes and cucumber

Fennel and red cabbage coleslaw with fragrant herbs and a citrus dressing

CHOCOLATE FOUNTAIN - \$20 PER HEAD

Melted chocolate fountain

Bananas & strawberries

Meringue, honeycomb and marshmallows

DESSERT & CANDY BAR - \$22 PER HEAD

Selection of 4 sweet treats (2 per person)

Candy, jars, platters, decorations and signage

Minimum numbers of 100 guests, if you would like to cater for lower numbers, an additional \$200 set up and styling fee applies. Increase to 3 sweet treats per person for \$26 per head. Sweet treats can be colour matched to suit your theme, chat with your coordinator about your requirements.