

DIETARY REQUIREMENTS:  
We accommodate all requests including  
gluten free & vegan.  
Please let us know upon your initial inquiry



## FOOD STATIONS & GRAZING TABLES

Designed to help yourself type scenarios & can be eaten standing. Perfect as a pre-dinner option, add to a cocktail reception menu or put a couple together for a casual dinner

### ANTIPASTO GRAZING TABLE @ \$12 PER PERSON

Cost based upon boards of locally handcrafted salume, pancetta & prosciutto, marinated grilled vegetables, marinated olives, trio of dips, pesto & aioli

Selection of rustic continental breads,

Fresh Bocconcini drizzled with basil-infused extra virgin olive oil, wedges of Parmesan, Soft cheeses, accompanied by infused oils and balsamic;

lavishly displayed with flowering rosemary, fennel fronds and flowers

Add cooked king prawns (peeled or unpeeled) on ice @ \$6- p/person

Rock oysters on ice with limes & dressings @ \$6- p/person

Sides of poached or smoked salmon @ \$5- p/person

### DELI STYLE @ \$12 PER PERSON

Carved leg of Smoked Bangalow Sweet Pork ham

Carved Medium Rare rib of beef, mustards & chutney,

Selection of rustic farmhouse cheeses

Crusty rustic breads

### CROSTINI STATION @ \$10- PER PERSON

Selection of rustic bruschetta, crostini, garlic croutons, grissini

Vast array of dips, house made pesto's & aioli

Marinated grilled vegetables, olives & feta

### BUILD YOUR OWN BURGER & SLIDER BAR @ \$14 PER PERSON

Black Angus beef, Teriyaki Chicken Breast, Slow cooked 'melt in your mouth' beef brisket, Grilled locally caught snapper medallions, Pulled bangalow sweet pork, gluten free veggie & feta patties (2 choices)

Vast selection of toppings, sides & condiments;

every type of sauce under the sun & fries cooked in front of you

CARVERY @\$15 PER PERSON

Roasted boneless pork loin, De boned leg of lamb, Pasture fed beef sirloin &  
Local Boneless Free Range chickens (two choices)  
Roasted vegetable Medley & crusty rustic breads; sauces, mustards & chutney

INDIAN BANQUET @ \$16.50 PER PERSON

Selection of three curries, dhal, pilau rice, pappadums, selection of tomato, coriander &  
mango chutneys & yoghurt, mint & cucumber raita, chicken korma, vegetable marsala,  
lamb rogan josh, Punjabi vegetable & chick pea, butter chicken, beef madras

TACO STATION@ \$14 PER PERSON

Shredded Chicken Breast, Slow cooked 'melt in your mouth' beef brisket,  
pulled Bangalow sweet pork (2 choices)  
Mexican style pinto beans  
Selection of soft, crisp flour & corn tortillas  
Vast selection of salad toppings, sides, salsa, guacamole & sour cream;  
decorated with grazing table centre piece

PAELLA STATION @ \$17- PER PERSON

Traditional style paella cooked in front of your guests with prawns,  
mussels, squid, chicken and chorizo

CHEESE STATION @ \$9.50 PER PERSON

Based upon a minimum selection of five different cheese presented in large wedges and  
wheels, elaborately presented with fruits & selection of crackers

PIZZA STATION@ \$12 PER PERSON

A spread of freshly cooked pizzas with a variety of toppings –  
vegetarian and gluten free options included

DESSERT STATION @ \$10 PER PERSON

A selection of 5 different desserts, cakes, tartlets and pastries –  
use our selection or happy to include your own suggestions

CHOCOLATE STRAWBERRY AND PETIT FOUR STATION @ \$9 PER PERSON

Selection of different chocolates, handmade petit fours and truffles with fresh strawberries

CHOCOLATE FONDUE STATION@ \$10 PER PERSON

Chocolate fountain, fresh fruits, marshmallows, cake pieces and Oreos for dipping

