



### **Food stations & grazing tables**

Designed to be 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 @ \$20 per person - \$450 minimum cost**

*locally handcrafted salume, pancetta & prosciutto,  
Marinated grilled vegetables, marinated olives, trio of dips, pesto & aioli  
Selection of rustic continental bread, croutons, bruschetta  
Selection of 7 different cheeses, veg crudites, olives, dolmades, cornichons and  
house made pickles and chutneys  
lavishly displayed with grapes, strawberries & flowering rosemary  
Add cooked king prawns (peeled or unpeeled) @ \$7.50- p/person  
Rock oysters with limes & dressings @ \$7.50- p/person  
Sides of poached or smoked salmon @ \$6.50- p/person*

#### **Chilled seafood Grazing station - \$750 per 2m board**

*King prawns, oysters, moreton bay bugs, sliced smoked salmon, poached salmon  
with salsa verde, char grilled octopus, grilled calamari salad, steamed mussels, large  
selection of appropriate sauces, lemons, limes, croutons, bruschetta and crostini*

#### **'Build your own salad Bar @ \$20 per person - \$450 minimum cost**

*A vast array of mixed salad leaves, rocket, baby spinach, shredded raw carrot,  
beetroot, cucumber, tomatoes, cabbage, bean  
sprouts, snow pea sprouts, tamari roasted seeds and nuts, croutons, semi-dry  
tomatoes, olives, crumbled feta, shaved  
parmesan, balsamic, aioli, vinaigrette, and creamy garlic dressings*

#### **Build your own burger & slider bar @ \$23 per person - \$460 minimum cost**

*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 & fetta patties (2 choices)  
Vast selection of toppings, sides & condiments; every type of sauce under the sun &  
crispy hand-cut potato wedges*

#### **Taco station @ \$23 per person - \$460 minimum cost**

*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;*

**Carvery @\$25.00 per person - \$500 minimum cost**

*Roasted boneless pork loin, Deboned 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 @ \$27 per person - \$500 minimum cost**

*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 & chickpea, butter chicken, beef madras*

**Paella Station @ \$27 per person\* - \$500 minimum cost**

*Traditional style paella with prawns, mussels, squid, chicken and chorizo*

**Deli style @ \$20 per person - \$450 minimum cost**

*Carved leg of Smoked Bangalow Sweet Pork ham  
Carved Medium Rare rib of beef, mustards & chutney,  
Selection of rustic farmhouse cheeses  
Crusty rustic bread*

**Crostini station @ \$17- per person - \$400 minimum cost**

*Selection of rustic bruschetta, crostini, garlic croutons, grissini  
A vast array of dips, house-made pesto & aioli  
Marinated grilled vegetables, olives & feta*

**Cheese station @ \$17 per person - \$400 minimum cost**

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

**Pizza station@ \$20 per person - \$450 minimum cost**

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

**Dessert station @ \$18 per person - \$400 minimum cost**

*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 stations @ \$17 per person - \$400 minimum cost**

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

**Chocolate fondue station@ \$17 per person - \$400 minimum cost**

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

**\*Requires a chef on-site @ \$300**