

Fabulous for all events our beautiful canapé stations designed for your guests to graze on arrival or add a few together for a brilliant display of food items. Can be dropped to your house in our beautiful boxes or placed on our black clothed or timber tables for an extra cost Very stylish!

A brilliant display of food items displayed with our heights and lights on our black clothed tables Very stylish!



Fabulous Station Packages



Grazing Table One

Minimum 40 guests - \$40 pp

Selection of 4 canapes (1 of each pp) / 2 sliders (50/50)

Antipasto selection - 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread







Grazing Table Two

Minimum 40 guests - \$50 pp

Selection of 6 canapes (1 of each pp) / 2 sliders (50/50)

Antipasto selection - 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread











Grazing Table Three

Minimum 40 guests - \$60 pp

Selection of 6 canapes (1 of each pp) / 2 sliders (50/50)

Antipasto selection - 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw

vegetables / marinated feta / flatbread

Selection of warm skewers:

- Skewered Satay Chicken / Singapore marinade (gf/df)
- BBQ Chinese pork skewer (df/gf)
- Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)







Add a Dessert

Petite Four selection

\$185.00 per stand

Selection of delightful bite size desserts on our fabulous stands

We can supply for dietary requirements (Gluten Free / Dairy Free/ Vegan)







CANAPES/SLIDERS

Haloumi / toasted flatbread / harissa yoghurt / lemon (v)

Vine tomatoes / basil / mozzarella / bruschetta (v)

Martini Seafood - king prawn / crab / scallop / lemon wedge / cocktail sauce (gf)

Falafel balls / Greek style mint yoghurt (v)

Cocktail sausage wrapped in bacon / relish

Rockmelon / parma ham / truffle oil (v/gf/df)

Couscous / mint / pomegranate salad / tahini yogurt (v/gf)

Skewered Chicken / satay sauce / cucumber

Mini Quiche / Vegetable Pies

Meat ball / spaghetti skewer / tomato basil sauce

Arancini Balls with beetroot puree and mayo (gf)

Large prawns / Japanese mayonnaise / pickled seaweed (gf)

Chicken Caesar salad cups / croutons / bacon / cos / dressing

Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)

Pulled pork slider / red cab slaw / crisp onions / hoisin sauce

Wagyu Beef Burger / lettuce / jack cheese / vine tomato / gherkins / beetroot chutney

Quinoa Haloumi burger / mushrooms / spinach (v)

Panko Crusted Chicken / slaw mix / chilli jam

Falafel/beetroot/pickles/avocado/slaw/mayo

Shaved Ham / mustard / cheddar cheese / tomato relish



TERMS & CONDITIONS



- Booking and payments:
- \$150 non-refundable booking fee will be required to secure your date and time. Only once received, will that time slot be blocked off.
- Final numbers required 10 days prior to event
- The balance must be made a minimum of 7 days prior to the event, and will no longer be refundable.
- If your booking is made within 7 days of the date, full payment is required.
- Cancellation made the week of the event will forfeit the full cost of the order.
- Change of dates are treated as new bookings and are still subject to the above terms and conditions.
- Weather conditions: We strongly advise that you have a 'plan B' in the event that weather conditions do not permit for outdoor functions, as bookings are still subject to the above terms and conditions. Grazing tables are recommended to be set up in a cool environment.
- Collection of equipment will be on the day or on the following day.
- If you use our tables it will incur an extra fee of \$100.00.