



Grazing Buffet Station

Inspired by beautiful seasonal ingredients, our stations ensure current food trends are considered, and broad appeal is delivered.

We create food you want to eat.

Station includes:

Styling for individual station (Heights and lights)

Menu personalised to suit the occasion

All equipment and deluxe bio-disposables / napkins – (upgrade to crockery and stainless cutlery optional)



Grazing Buffet

May you always be surrounded by good friends and great food. Our Buffet grazing menus are designed for guest interaction along with beautiful food. Each table comes complete with platters, serving plates and bowls and utensils. Full Service – Our professional staff deliver and set up the food on beautiful dishes and choose from our 2.4 tables with elegant black cloths or timber top tables with high quality disposable plates / cutlery and napkins ready for your guests. Staff will stay, serve guests and clean up after service.



Selection of 4 canapes / 2 mains / 4 sides \$60.00 per person

Selection of 4 canapes / 3 mains / 4 sides \$70.00 per person

Included in menu - Condiments – Gourmet breads / butter / garlic oil

Charcuterie table - \$10.00 per person

Dessert table - \$8.00 per person

Minimum 40 guests – servers extra charge / equipment included

Add On

Antipasti (\$10.00 pp)

Extra canapes - \$4.50 per item

Paella (see prices attached)

Extra Skewers - \$8.80 each

Extra Seafood - \$Please contact us to discuss quantities

Build you own

Minimum spend \$2200.00 food only (not including staff)

Package prices include – food tables with black cloths / heights and lights high quality disposable plates, cutlery, napkins / all serving utensils, bowls etc (upgrade to crockery / stainless – extra charge)

Minimum 40 guests. GST inclusive. Full service - Chef / Servers extra costs – POA.

One of each item pp.

Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Mains

Glazed Beef Loin / steamed spinach / parmesan potato chats / red wine & mustard jus (gf/df)

Sticky Pork / glazed apple / potato & pumpkin gratin (gf)

Cauliflower Steak / eggplant / spinach / lentils / minted yoghurt (v/gf)

Baked Chicken / spinach / crispy onions / thyme cream fraiche (gf)

Teriyaki salmon fillets / bean sprouts / Japanese mayo | brown rice

Green Thai chicken curry / lemongrass / palm sugar / basil | jasmine rice | naan bread

Teriyaki chicken / bokchoy / lemongrass / jasmine rice | coriander

BBQ Chinese Pork / steamed rice / hoisin / bok choy (gf/df)

Moroccan Spiced Lamb / cous cous / garlic yoghurt / seared eggplant / salsa

Pork sausages / caraway seed / cabbage / apple slaw (gf/df)

King Prawn Sautéed in beurre / lemon / chives (gf/df)

Grilled Breast Chicken / burnt lemon / thyme (gf/df)

Soy-glazed pork cutlets / Japanese slaw / honey soy (gf/df)

Grilled salmon / asparagus / lemon relish / dill (gf/df)

Lightly grilled Eggplant / mint / pomegranate (v/gf/df)

Crispy Skin Barramundi / citrus butter / garlic chives / lemon / thyme

Honey Soy Tofu Steaks / finely sliced zucchini fritter

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan
Minimum 30 guests / Staff & equipment will be charged additionally





Mains

Charcoal Grill Skewers

Pesto Prawn Skewers with lemon

Glazed Chicken with zucchini & hoisin sauce

Yakitori (Grilled Chicken Skewers)

Bánh Mì Kebabs (pork)

Lamb Kebabs With Mint Yogurt Sauce

Greek Lemon Chicken Skewers With Tzatziki Sauce

Chicken Satay Skewers With Coconut-hummus Sauce

Tuscan Pork Skewers with capsicum & salsa

Tofu & Pineapple Skewers

Balsamic Grilled Mushrooms with squash & asparagus

Mixed vegetable skewer with vegan aioli

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Sides

Roasted Potatoes / sea salt / parsley / lightly glazed butter

Oven Roasted Sweet Potato / root vegetables

Caramelised Baby Carrots / honey glaze / poppy seed

Thyme Roasted Pumpkin / braised leek / goat's cheese / parmesan

Broccoli / beans / asparagus / spinach / toasted almonds / garlic butter

Baby New Potatoes / minted / salted butter

Artichokes / lemon / truss tomatoes / mustard dressing

Baby Pickled Beetroot / lentils / coriander / feta

Cos Lettuce / watercress / witlof / pomegranate

Sweet Potato / pinenut / red capsicum / shallot / oil dressing

Black Rice / shredded coconut / pumpkin seeds / cranberries / parsley / shallot

Chickpea / haricot beans / soy beans / artichokes / capsicum / onion / shallot / garlic pesto

Summer Beetroot / cous cous / roasted pumpkin / feta / rocket / chermoula dressing

Corn & Coriander Slaw / shallot / black sesame / lime dressing

Spiced Roasted Cauliflower / chickpeas / pumpkin / cranberries / almonds / tahini

Chickpea / pumpkin / celery / red capsicum / onion / shallot / sesame oil dressing

Baby Chat Potatoes / red capsicum / slivered almonds / creamy basil mayonnaise

Kale / pumpkin / quinoa / hemp tahini maple dressing

Classic Caesar / pancetta / sourdough / cos / shaved parmesan / anchovy dressing

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Tables

The most incredible board filled with delicious desserts and an assortment of charcuterie and cheeses for everyone! All set up for you to enjoy into the night.

Charcuterie & Cheese - Selection of cured meats & deluxe cheeses / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / assorted crackers

Dessert – selection of petite cakes / slices / tarts and biscuits

