

STATIONS



CUISINE ON CUE
• EVENT CATERING •

STATIONS

Additions are an extra charge. Minimum numbers apply. The stations are dressed and staffed.

Food stations are a great way to add creative culinary flair to your event. Each station adds something unique and exciting, varying themes and flavours captivating your guests attention.

- Stations are designed to be served in conjunction with other menu selections -

AMORE | SELECT ONE BASE & ONE FLAVOUR

Minimum 50 guests

Classic Italian, perfect in every way with elegant flavours

All served with green leaf salad and Italian dressing, crusty bread and butter

Risotto Base

Sweet corn, shallot, garlic, white wine risotto (GF V)

Served with extra virgin olive oil, fresh herbs, pecorino cheese

Select one flavour

Chicken, green pea, gruyere (GF)

King prawn, pancetta, fine herb, lemon (GF)

Slow roasted pumpkin, fennel spice (VG)

Gnocchi Base

Pan seared gnocchi, sea salt, citrus (V)

Served with classic Italian extra virgin olive oil & rosemary black olive sea salt

Select one flavour

Truffle mushroom, parmesan cream, chive (V)

Chicken, rich tomato, soft feta

Lamb shoulder, brandy caramel, tomato reduction (GF)

Penne Pasta Base

Penne pasta, fine herb verdi, parmesan (V)

Served with classic Italian extra virgin olive oil & rosemary black olive sea salt

Select one flavour

Beef cheek, porcini mushroom cream, sage

Pork belly, red peppers, sugo tomato, pecorino

Smoked tomato, courgette, rosemary crumble (V)

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

Other dietary options available upon request. This menu requires minimum guest numbers. These All prices are food only, inclusive of GST. This menu requires chefs & wait staff & may require additional equipment. Menu selections are subject to change, availability & are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) & celery

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LA FIESTA

Minimum 50 guests

Paella is a fragrant Spanish rice dish layered with flavours and prepared on a traditional cast iron pans, served on pressed wood

Paella Base

Paella rice, tomato reduction, saffron, fine herbs (GF V)

Served with sangria syrup, lemon pepper spice, fresh lemon & lime, rocket salad orange mist

Select one flavour

Ale braised chicken, chorizo, green pea

Seared king prawn, orange notes, red mustard leaf

Red peppers, ouzo mushroom, candied lemon rind (V)

Sugo beef meatball, citrus herb crumble (GF)

HOLEY GUACAMOLE

Minimum 50 guests

Vibrant and spicy, add some action, station comes with our famous guacamole, sour cream & hot sauce selection

Inclusions

Ground beef enchilada, black bean, cilantro melt

Red bean, vegetable smoked tomato, jalapeno kicker

Lime grilled chicken, spiced mango, chipotle mayo

Guacamole, sour cream & hot sauce selection

Yellow spiced rice, herby refreshment (GF VG)

Additions

Hot cheese wedges, sour cream, hot jack cheese sauce

Spiced Sweet potato, corn pastry, salsa sauce (GF VG)

Pulled pork taco, caramelised pineapple, cucumber mint slaw

Chicken burrito, brown rice, cheese, tomato

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STIR CRAZY

Minimum 50 guests

Wok-ed with heat and the flavours of the orient seared and tossed with soy sauce, chilly sweet jam, toasted sesame, served in porcelain white bowls.

Noodle Base

Yam noodle, oriental greens, bean curd, ginger soy dressing (GF VG)

Served with chopped chili, lime, sesame seeds, soy

Select one flavour

Soy chicken, shallot, green bean

Lime prawn, bamboo shoot

Chili pork, bok choy, sweet sour sauce

Salt & pepper tofu, sesame spring onion (GF V)

Additions

Pork lemon grass skewers, coriander dressing

Crisp chicken thigh, toasted rice, peanut satay sauce

THE DINER

Minimum 30 guests

Think urban dining, easy, fun and fulfilling

Buffalo wings, blue cheese sauce, chili salt

Slider royal, beef patty, yellow cheese, sweet bun

Mac & american cheese, toasted herb crumbs

Sour cream potatoes, scallions, dijon, parsley

Additions

Roasted turkey breast, cranberry jam

Slow cooked lamb, BBQ glaze

Roasted cob corn, butter shine

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THE LOCAL

Minimum 30 guests

It's your favourite home style comfort foods, with extra goodness, need we say anymore...

Mini beef pie, black pepper pastry
Crumbed prawns, lemon myrtle & native lime butter
Chicken parmigiana slider, cheese melt, brioche
Potato salad, sundried tomato, parsley mayonnaise

Additions

Lamb cutlets, mint jelly, bush tomato spice
Seared barramundi, mango buderim ginger salsa
Lamington, hazelnut coconut cream

STEAM ROOM

Minimum 50 guests

Asian inspired, bamboo steamer presentation, infusions with soy sauce, sriracha sauce, plum sauce, fried shallot

Steamed pork buns, sweet sticky soy
Shiitake, shallot dumpling, toasted golden sesame (GF V)
Fried short grain, tamari egg omelette, green onion refreshment (GF VG)
Green onion, toasted sesame, pickle (GF V VG)

Additions

Prawn gyoza, lemon grass ponzu
Pork belly, charcoal bao, char sue (GF)
Honey soy duck salad, bean shoot, mint, toasted rice (GF)

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NICE TO SEA YOU

Minimum 50 guests

Sliced sashimi of salmon, freshly shucked pacific oysters, peeled mooloolaba king prawns, moreton bay bug halves, hervey bay scallop ceviche, marinated baby octopus all served w lemons, limes and accompaniments.

Why not order a carved ice bar to serve?

GRAZE IN THYME

Minimum 30 guests

Selection of Australian cheeses, prosciutto, pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta, olives and gourmet dips served w fruit paste, grapes, dried fruit and walnuts, crackers, lavosh and lightly toasted flatbread.

Additions

Custom styling - ask about our grazing presentations to suit your event

I HAM YOURS

Minimum 50 guests

Maple glazed ham on the bone freshly carved, served with grain mustard, dijon mustard, tomato relish, crusty rolls & butter

BESPOKE

We are happy to create a theme to suit your event, just contact our friendly sales team

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