

# FOOD STATIONS



**CUISINE ON CUE**

• EVENT CATERING •

# FOOD STATIONS

*Minimum numbers apply. Stations are designed to be served in conjunction with other menu selections.*

---

## AMORE

*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

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

# FOOD STATIONS

Minimum numbers apply. Stations are designed to be served in conjunction with other menu selections.

---

## 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 | \$8.50 PER PERSON

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

V vegetarian | VG vegan | GF gluten free | DF dairy free

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

# FOOD STATIONS

*Minimum numbers apply. Stations are designed to be served in conjunction with other menu selections.*

---

## 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 | \$8.50 PER PERSON

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

### INCLUSIONS

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

V vegetarian | VG vegan | GF gluten free | DF dairy free

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

# FOOD STATIONS

*Minimum numbers apply. Stations are designed to be served in conjunction with other menu selections.*

---

## THE LOCAL

*Minimum 30 guests*

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

### INCLUSIONS

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

### INCLUSIONS

Steamed pork buns, sweet sticky soy  
Shiitake, shallot dumpling, toasted golden sesame (gf df v)  
Fried short grain, tamari egg omelette, green onion refreshment (gf df vg)  
Green onion, toasted sesame, pickle (gf df vg)

### ADDITIONS | \$10.00 PER PERSON

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

---

## NICE TO SEE 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, lemons, limes & accompaniments.

V vegetarian | VG vegan | GF gluten free | DF dairy free

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

# FOOD STATIONS

*Minimum numbers apply. Stations are designed to be served in conjunction with other menu selections.*

---

## GRAZE IN THYME

*Minimum 30 guests*

### INCLUSIONS

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

---

## I HAM YOURS

*Minimum 50 guests*

### INCLUSIONS

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

V vegetarian | VG vegan | GF gluten free | DF dairy free

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

## READY TO IMPRESS YOUR GUESTS?

Contact us for a quote today

(07) 3210 2281

[catering@cuisineoncue.com](mailto:catering@cuisineoncue.com)

[cuisineoncue.com](http://cuisineoncue.com)

