



food stations

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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

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

CUISINE ON CUE FOOD STATIONS MENU 2025

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.

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NICE TO SEA YOU

Minimum 50 guests

INCLUSIONS

Peeled Mooloolaba prawns, fresh shucked Pacific oysters,
Salmon nigiri, sesame seared tuna, Moreton Bay bug halves
*Served on a styled station with fresh lemon, limes and
accompaniments.*

GRAZE IN THYME

Minimum 30 guests

INCLUSIONS

Selection of Australian cheese, cured meats, grilled, marinated
and pickled vegetables, dips, fresh and dried fruits, quince paste,
candied nuts, wafers, crackers, toasted breads.

BROTH OF RAMEN

Minimum 30 guests

INCLUSIONS

Fragrant pork and chicken broth
Rolled pork belly, ponzu chicken breast, ramen noodles
Bean shoot, coriander, holy basil salad
Toasted sesame seed, nori crisp, smoked soy sauce, fried chilli
oil.

GREEK TAVERNA

Minimum 30 guests

INCLUSIONS

Lemon oregano slow braised whole lamb shoulder, grilled
saganaki with leatherwood honey and thyme glaze
Rosemary roasted chat potato, spanakopita, pear and rocket
salad
Warm Souvlaki bread

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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.

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CUISINE ON CUE

• EVENT CATERING •

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