

FOOD STATIONS:

- Mezze Station (requires a minimum of 20 guests)
- Mixture of antipasti & charcuterie .w. grilled Mediterranean vegetables, Serrano ham, chicken liver parfait, pickles & grilled sour dough.
- Mixed Cheese Board. Aged cloth cheddar, French blue, triple cream brie & parmigiana reggiano served on wooden boards .w. whole bunches of dried muscatels, house made lavosh & ciabatta
- Late Night Ham Station (requires a minimum of 30 guests) Honey glazed leg ham, sliced and served alongside crusty slider rolls, spicy tomato relish, red onion jam & mustard pots
- Paella Station (requires a minimum of 20 guests) Choice of paella varieties: Chicken & chorizo paella .w. roasted red peppers, fresh parsley & lemon (DF, GF) Vegetable paella .w. asparagus and capsicum (GF, V)
- Seafood Station (requires a minimum of 20 guests) Fresh seafood - cooked & peeled prawns, freshly shucked oysters served on ice .w. lemon cheeks, lime cheeks, Marie rose & a selection of dipping sauces
- Little Cupcake Bar (requires a minimum of 20 guests) Freshly baked mini cupcakes set out alongside your choice of icings, shaved chocolate, lots of lollies & fresh fruits
- Sweet Treats Dessert Bar (requires a minimum of 20 guests) Mini dessert selection set out on wooden boards including passion fruit curd tartlets, chocolate brownies, chocolate truffles and petite cakes and sweets

Menu selections are subject to change, availability and 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) and celery

