

FOOD STATION – Menu 1

EXECUTIVE CHEF · ANDREW LOFT



Menu 1 - \$90.00 per person

Our station menus are perfect for a casual evening or an elegant cocktail dinner.

This menu is designed for groups of 50 guests or more

ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms

Italian Prosciutto, Bocconcini, Roma Tomatoes, Shaved Red Onions and Extra Virgin Olive Oil

PIZZA STATION

Pepperoni and Cheese

Rustic Focaccia Pizza with Grilled Red Onions, Roma Tomatoes and Bocconcini Cheese

RISOTTO STATION

Woodland Mushroom Risotto, Parmesan Cheese, White Truffle Oil and Fresh Arugula

With Black Tiger Prawns

(Chef in Attendance Provided)

CARVING STATION

Beef Brisket and Pork Ribs served with Garlic Mash and Seasonal Vegetables

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Coffee, Tea & Decaffeinated Coffee

ENHANCE YOUR FOOD STATION EVENT:

FRESH OYSTERS

Traditional Accompaniments

\$ MARKET PRICE/ PER PERSON

All prices subject to taxes and gratuities.

FOOD STATION – Menu 2

EXECUTIVE CHEF · ANDREW LOFT



Menu 2 - \$100.00 per person

Our station menus are perfect for a casual evening or an elegant cocktail dinner.

This menu is designed for groups of 50 guests or more

ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms

Italian Prosciutto, Bocconcini, Roma Tomatoes, Shaved Red Onions and Extra Virgin Olive Oil

SMOKED SALMON AND TUNA

Brandy and Dill Gravlax with Sweet Mustard and Tuscan Crostini

Smoked Salmon with Traditional Garnishes and Crème Fraiche

Spiced Seared Rare Ahi Tuna with Pickled Ginger, Soya Glaze and Papaya Salsa

Tiger Shrimp with Cocktail Sauce

SATAY STATION

Beef Tenderloin with Spicy Peanut Crumbs

Sesame Chicken with Plum Sauce

Candied Atlantic Salmon with Honey Grainy Mustard Glaze

Scallop Wrapped with Smoked Bacon

CARVING STATION

Striploin of Beef and Roasted Chicken served with Garlic Mash

French Beans with Glazed Carrots

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Coffee, Tea & Decaffeinated Coffee

ENHANCE YOUR FOOD STATION EVENT:

FRESH OYSTERS

Traditional Accompaniments

\$ MARKET PRICE/ PER PERSON

All prices subject to taxes and gratuities.

FOOD STATION – Menu 3

EXECUTIVE CHEF · ANDREW LOFT



Menu 3 - \$125.00 per person

Our station menus are perfect for a casual evening or an elegant cocktail dinner.

This menu is designed for groups of 50 guests or more

ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms

Italian Prosciutto, Bocconcini, Roma Tomatoes, Shaved Red Onions and Extra Virgin Olive Oil

SEAFOOD STATION

Crisp Crab Cakes with Chili Spiced Remoulade

Seared Rare Tuna with Cilantro Key Lime Salad

Black Tiger Prawns with Assorted Sauces and Fresh Lemon

Brandied Gravlax with Sweet Mustard, Tuscan Crostini

RAVIOLI STATION (CHOICE)

Butternut Squash – OR – Lobster Ravioli with Chardonnay Cream

Parmesan Cheese, White Truffle Oil and Fresh Arugula

CARVING STATION

Beef Rib Eye with Potato Gratin and Sautéed Vegetables, Pinot Noir Cherry Jus

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Coffee, Tea & Decaffeinated Coffee

ENHANCE YOUR FOOD STATION EVENT:

FRESH OYSTERS

Traditional Accompaniments

\$ MARKET PRICE/ PER PERSON

All prices subject to taxes and gratuities.