

FOOD STATIONS MENU

BUILD YOUR OWN SLIDER

Barbecue pulled pork, 12 hour braised beef cheek and Garage Project Lola beer roasted chicken
Fresh soft white baps, multigrain and gluten free rolls
Classic lemon coleslaw, seasonal greens, chilli jam, apple sauce, Branston pickle, aged cheddar and garlic aioli

THE KIWIFISH AND CHIP SHOP

Tempura battered fish with thrice cooked chips with preserved lemon, and chia seed aioli
Salt and pepper calamari - served in bamboo cones
Accompaniments include tartare sauce, tomato sauce and citrus mayonnaise

VIVA LA MÉXICO

Slow cooked lamb and blueberry empanadas with avocado drizzle
Mexican fiesta salad with charred corn, tomato salsa, sour cream dressing and taco crumb
Fresh steamed asparagus with saffron aioli and toasted almonds

TASTE OF THE SOUTH

Southern fried chicken on lemon slaw with honey bourbon drizzle
Seafood and red wine chorizo sausage gumbo on a bed of sweet onion millet

ITALIANO

Antipasto boats - Sopressa nonna, Prosciutto, brie, tear drop tomato, olives, Falwassar crackers
Selection of individual pizzas including:
Margarita - homemade tomato al sugo, fresh basil, torn buffalo mozzarella
Pollo - Chipotle kale roasted chicken, confit black garlic, shaved parmesan, toasted pine nuts
Carne - red wine chorizo, ham off the bone, exotic mushroom, tomato, three cheeses
Pescatore - house smoked salmon, capers, rocket, olive oil, pesto cream cheese

DELECTABLE DESSERTS

Selection of boozy shakes, including snickerdoodle, strawberry funfetti and club coconut tropicana
Petit Christmas plum puddings with white chocolate and glace cherry
Individual Mojo coffee tiramisù
Warm doughnut popcorn with dulce de leche and apple powder - served in cones
Eat-Mas - Christmas inspired Eton mess



Please contact our experienced events team to discuss buffet menu ideas and costs further