



FOOD STATIONS

Minimum 20 guests

\$500 chef fee applies

Grazing antipasto station

\$49pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Gold Seafood ice bar

\$59pp

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice.

This can also be customised further to include Moreton Bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus.

Oyster shucking station

\$29pp

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

Whole baked honey leg ham

\$600

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 to 80 guests with other food selections.

Dessert station

\$49pp

Fruit brochettes, mini macarons, lemon tarts and Boardwalk chocolate brownie with salted caramel.