

FOOD STATIONS

Grazing antipasto station

\$49pp

(minimum 20 guests)

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.

Seafood ice bar

\$59pp

(minimum 20 guests)

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

(minimum 20 guests)

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

(minimum 20 guests)

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

(minimum 20 guests)

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

