

## STREET FOOD STATIONS

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Our Street Food Station menus are designed for guest interaction along with beautiful food. Choose from a selection of stations for an international flavour. Designed as a whole station or many to make a tasting table. You can even choose individual items and add to your canapé menu.



Complete with platters, canapé dishes, serving plates, bowls and utensils.

We can set up anywhere and for that Street Food feel we can bring our fantastic food van to your event. Choose minimum any 2 station menus.

For a bit of wow upgrade to a theming package from our preferred theme company Print Candy – beautiful props and tables to make the event very international. Please phone to enquire.



## Street Food Stations

Individual or station

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### Sliders / Burgers

Choose one selection to add to a canapé menu  
Minimum 25 items per selection

\$7.50 per item

Station – build your own  
Minimum 50 guests

\$15.00 per person

Select two:

Angus Beef Cheese burger, cheddar, bacon, relish

Slow Cooked Pork, red slaw, pickles, apple sauce (gf)

Panko Crusted Chicken, slaw mix, chilli jam (gf)

Quinoa & haloumi burger grilled mushrooms, sautéed spinach (gf)

Falafel, beetroot, pickles, avocado, slaw, mayo

Mini sirloin steak sandwich, mustard seed béarnaise

Complete with:

Brioche, crusty buns, mustards, tomato relish, aioli, garden leaves



## Street Food Stations



Individual or station

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### Seafood

Choose one selection to add to a canapé menu  
Minimum 25 items per selection

\$11.00 per item

Station / 2 items  
Extra items selected  
Minimum 50 guests

\$22.00 per person  
\$11.00 per person

Select minimum two items:

Sautéed octopus with cracked black pepper fresh lemon & fresh coriander (g)

Classic beer battered barramundi, hand cut chips, house made tartar, lemon

Teriyaki salmon fillets with bean sprouts, Japanese mayo with brown rice

Garlic Prawn sautéed with salted butter, limes, Jasmin rice, lemongrass

Mussels steamed with garlic, white wine, parsley

## Street Food Stations



Individual or station

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### Curry

Choose one selection to add to a canapé menu  
Minimum 25 items per selection

\$9.00 per item

Station / 2 items  
Extra items selected  
Minimum 50 guests

\$18.00 per person  
\$ 9.00 per person

Select Minimum Two Items:

Lamb Rogan Josh, Indian spices, rich tomato & yoghurt sauce

Sweet potato Dahl with pickled cucumber yoghurt & pappadum (v/gf)

Chicken Balti with chickpeas, yoghurt, spices, fresh coriander

Vegetable Tikka Masala, chilli, coriander, cumin, garlic, ginger, cardamom

Beef Rendang, ginger, galangal, lemongrass, coconut milk, fresh coriander

Green Thai Chicken curry, palm sugar, lemongrass, coconut milk, basil

Complete with: Pappadums, Jasmin rice, chutney selection, roti bread



## Street Food Stations

### Paella Station

80cm pan and burner on our own authentic windshields from Spain – very authentic

Priced per pan which feeds 50 - 60 guests

Includes fresh baguette's, green salad and service items



**Classic Paella**  
\$800 per pan

Chicken chorizo, spices, peas, peppers, eggplant, mushroom, parsley, fresh lemon wedges, saffron, tomato, herbs, paella rice, zucchini, snow pea, garlic, onion  
(gf/df)



**Seafood Paella**  
\$900 per pan

Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, fresh lemon wedges, Paella spices, paella rice, zucchini, snow pea, garlic, onion  
(gf/df)



**Vegetarian Paella**  
\$700 per pan

Eggplant, mushroom, peas, beans, fresh lemon wedges, herbs, paella spices, pumpkin, mixed peppers, parsley, zucchini, snow pea, garlic, onion, thyme, saffron, paella rice  
(gf/df/v)

### Combination of the three paella's \$1000 per pan

Chicken, chorizo, king prawns, mussels, squid, peas, eggplant, mushrooms, beans, fresh lemon wedges, paella spices, vegetable stock, mixed peppers, saffron, paella rice

## Street Food Stations



Individual or station

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### Asian Taste

Choose one selection to add to a canapé menu  
Minimum 25 items per selection

\$9.00 per item

Station  
Minimum 50 guests

\$28.00 per person

BBQ Chinese pork with hoisin, steamed bok choy & rice

Selection of steamed gyoza, dumpling

Selection of Sushi – tuna, salmon, vegetarian, chicken

Teriyaki Chicken, lemongrass, bok choy, Jasmin rice

Peking Duck Pancakes

Complete with:

Dipping sauces, wasabi, ginger, fresh herbs

## Street Food Stations



### Station

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#### Meat

Station / 2 items	\$14.00 per person
Extra items selected	\$ 7.00 per person
Minimum 50 guests	

Select minimum two items:

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Petite Angus beef sausage with truffle garlic mash, steamed spinach, red wine jus (gf)

Rosemary beef rump, beetroot relish (gf)

Crispy pork, slow cooked

Baked ham, honey glaze, apple sauce (gf)

Complete with:

Selection of rolls, butter, mustards, horseradish, chutney



## Street Food Stations



### Station

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#### French & Moroccan

Station / 2 items

\$18.00 per person

Extra items selected

\$ 9.00 per person

Minimum 50 guests

Select minimum two items:

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Chicken Francese, angel hair pasta, sautéed mushrooms, spinach, lemon

Roasted Vegetable Ratatouille

Moroccan Lamb balls skewer, spicy tomato sauce, minted yoghurt

Moroccan Preserved Lemon Chicken Tagine

Complete with:

Tabouleh salad

Chickpea Pumpkin Salad

Flatbread



## Sweet Canapés



Sweet canapés – stand up event or grazing table

Minimum 50 guests

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Petits Fours Tartlet Selection One

6 of each \$120.00

Pecan Tart / Choc Hazelnut Tart / Apple Crumble Tart / Coconut Pineapple Tart / Redcurrant Tart / Calamansi Tart

Petits Fours Tartlet Selection Two

6 of each \$120.00

Green Tea & Apricot Friand / Sago Mango Pyramid / Raspberry Macaron w Marshmallow / Peanut Butter Slice / Passionfruit Slice / Chocolate Brownie

Petits Fours Tartlet Selection Three

6 of each \$120.00

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Petits Fours Tartlet Selection Four

6 of each / Flourless \$160.00

Almond Praline Brownie / Lemon Berry Cheesecake / Pistachio Vanilla Raspberry Slice / Salty Macadamia Caramel on Chocolate Cookie / Boysenberry Temptation / Almond Panna Cotta w Plum & Spice Base