

LIVE STATIONS

Food stations with the chef preparing the food to order

Food stations are served with an assortment of whole wheat and white rolls as well as traditional garnishes for each item, including pickles, mustards, horseradish sauce, mint sauce, cranberry sauce and mayonnaise, as suits each item

CARVING (1 chef per 30 people)

Additional charge per person

Whole Baked Salmon in Bread Crust with Dill Creamy Sauce, \$6

Whole Roasted Red Grouper with Cherry Tomatoes, Basil, Onion and Garlic, \$6

Turkey Breast stuffed with Sausage, Chestnuts and Apricots, Gravy and Cranberry Sauce, \$6

Baked Ham Coated with Mustard, Pineapple and Cloves, \$9

Slowly Roasted Whole Leg of Pork marinated in Herbs, White Wine and Garlic, \$7

Rack of Pork Spareribs glazed with Barbecue Sauce, served with Pineapple Salsa, \$7

Roasted Leg of Lamb on the bone with Mint Sauce and Thyme Jus, \$9

Roasted Rack of New Zealand Lamb in a Herb-Lemon Crust, \$12

Giant Skewer of Chicken Thigh, Sausage and Pork Belly, \$10

Slowly baked Angus Beef Brisket in Barbecue Sauce, \$9

Angus Rib Eye Steak on the Bone (Cowboy Rack) with a selection of Mustards, \$15

Angus Roasted Sirloin with a selection of Mustards, \$13

GRILL (1 chef per 30 people)

Additional charge (minimum 3 items) – charged per piece/portion

Local Catch, \$4

Salmon Steaks, \$4

Tuna Steaks, \$5

Yellow Tail Snapper, \$10

Sea Bream, \$10

Sea Bass, \$10

Seafood Skewers (Prawns, Scallops, Salmon), \$7 (2 Pieces)

Tiger Prawns, \$6 (3 Pieces)

Jumbo Prawns, \$6 (2 Pieces)

Colossal Prawns, \$7 (1 Piece)

American Lobster, \$20 (Half)

Chicken Legs, \$6

Chicken Thighs \$5

Chicken and Vegetable Skewers, \$5

Pork Spare Ribs, \$5

Pork Belly Skewers, \$5

Pork Chops \$5

Lamb Chops \$7

Angus Rib Eye Steaks (4oz), \$7

Angus Sirloin Steaks (4oz), \$8

Angus Tenderloin Medallions (4oz), \$10

All Prepared with Your Choice of Marinade from the Following:

BBQ Sauce, Asian Spices, Indian Masala, Herbs and Garlic, Cajun, Jerk

Served with a Selection of Mayonnaise, Salsa and Olive Oil Dippings

PASTA LIVE STATION \$10 per person
(1 chef per 30 people – priced separately)

Selection of Three Sauces from the Following:
Bolognese, Arrabbiata, Roasted Vegetables with Tomato, Creamy Seafood, Seafood and
Tomato,
Four Cheeses, Aglio E Olio, Carbonara, Amatriciana
Selection of Four Shapes from the Following:
Penne, Spaghetti, Linguine, Tagliatelle, Fettuccine, Rigatoni, Farfalle, Fusilli
All Served With Parmesan, Chili Oil, Basil Pesto

STIR FRY LIVE STATION \$12 per person
(1 chef per 30 people – priced separately)

Egg Noodles, Rice Noodles, Glass Noodles, Jasmine Rice with Selection of:
Chicken, Prawns, Tofu, Beef, Dried Shrimps, Asian Greens, Fresh Herbs, Peanuts, Bell Peppers,
Carrots,
Baby Corn, Bamboo Shoots, Ginger and Garlic, Onions, Red Chillies, Eggs

SUSHI AND SASHIMI LIVE STATION \$25 per person
(1 chef per 20 people – priced separately)

Assorted Sashimi: Yellow Fin Tuna, Salmon, Prawns, Mahi Mahi, Yellow Tail Snapper
Assorted Nigiri: Yellow Fin Tuna, Salmon, Prawns, Mahi Mahi, Yellow Tail Snapper, Unagi, Mackerel
Assorted Maki: Yellow Fin Tuna, Salmon, California, Vegetarian, Rainbow, Dynamite
All Served With Soy Sauce, Wasabi and Pickled Ginger

TEMPURA LIVE STATION \$15 per person
(1 chef per 30 people – priced separately)

Prawns, Vegetables, Soft Shell Crab, Miso Marinated Chicken Goujons
All Served With Ponzu Sauce, Special Tempura Sauce and Japanese Mayonnaise

FLAMBE' LIVE STATION

(1 chef per 30 people – priced separately)

Tiger Prawns With Brandy, Garlic and Chili \$7 (3 Pieces)
Lobster Medallions with Brandy, Garlic and Chili \$12 (3 Pieces)
Scallops with Pernod and Herbs \$8 (3 Pieces)