



FOOD STATIONS

SPRING | SUMMER SEASON MENU

2017

CANAPE STATION

all gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. beautifully served on static stations around your venue on oak and grass boards, vintage mirrors, china, glass shots, spoons and anything that looks a bit different!

CANAPÉS

parmesan shortbread, smashed summer peas, sprouts & mint v
caramelised onion tart, goats curd brûlée, little herbs v
glazed ham hock rilette, roast peach & prosecco chutney, melba toast
miso smashed peas, daikon, spicy pickled cucumber kimchee v *
caramelised fennel tart, parmesan custard, rocket v
pear & prosciutto wrap, gorgonzola mousse, balsamic fig *
brie panna cotta, rosemary shortbread, pear & cider jelly v
smoked spiced lamb, pickled cucumber, minty labneh, dukkah crumb
chorizo & quail egg with smokey garlic aioli & cayenne
eggplant imam bayildi, tomato & pepper, turkish bread, smoked yoghurt v
coconut poached prawn, green mango, sticky coconut & chilli caramel *
sushi rice, soy & sesame beef carpaccio, wakame *
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber
cured & smoked ocean trout, beetroot & horseradish curd, watercress
barossa prosciutto & honey wrapped grissini
gorgeous cheddar & chive buttermilk scones, applewood smoked trout
mixed mushroom & truffled custard tart v
chicken saltimbocca, green garlic aioli *
garlic, sticky onion & truffled reggiano pissaladiere with snipped thyme v
confit tomato tart, ripped mozzarella, basil & smoked salt v
sticky bbq chicken, sweet corn cream, charred corn, popped corn *

highball glasses of cheese straws
highball glasses of anchovy & olive crostoli
bowls of Art Kitchen spiced nuts
bowls of Art Kitchen vegetable chips

we recommend the following

two hour event, eight pieces per person
three hour event, ten pieces per person
four hour event, twelve pieces per person
(**minimum of twenty guests please**)

* gluten free

v vegetarian



AROUND THE WORLD

we take you around the world with a selection of dishes inspired by different countries. we can create a station dedicated to one cuisine or tickle your taste buds with dishes from several countries for a multi-cultural feast.

SOUTH EAST ASIA - *hot, sour, sweet, delicious*

Thai beef salad with shaved green mango, cucumber, roasted peanuts, sauce
Thai style coconut & pumpkin yellow curry, kaffir lime, steamed rice
bbq Japanese teriyaki salmon fillet, daikon salad, soy & sesame
peanut chicken, crunchy Asian veg, aromatic leaves & spiced coconut sauce
selection of pork buns & dumplings, dipping sauce, prawn crackers

MIDDLE EAST - *deliciously fragrant, sweet & spicy dishes*

fragrant braised lamb tagine with sweet spices, dried fruit & toasted almonds
cumin & yoghurt marinated chicken with cherry tomatoes, preserved lemon aioli
persian herb salad with pickled leaves, marinated feta, tomato & cucumber
baked eggplant imam bayildi, tomato & pepper, smoked yoghurt v
falafel chickpea fritters, pots of houmous, pickles, baba ghanouj
grilled flat bread

MEXICANA - *hot & happy street style*

baked lime & coriander chicken, pico de gallo
tortilla, beef chilli, beans, sour cream, house mole
crispy fried fish tacos, black bean salsa, hot sauce
mexican street style salad with lime & crispy tortillas
crispy fried patatas, ancho pepper salt
mexican street corn, baked & topped with cayenne, lime & parmesan

ITALY - *simply made with love*

mixed mushroom & truffled custard tart with shaved pickled fennel
pan fried prawn, salsa rosso, lemon, parsley & risoni
chicken saltimbocca, pesto aioli & crispy potatoes
heirloom tomatoes & the best bocconcini with charred chili, mint & leaves
caesar salad bites, crispy bacon, croutons, shaved reggiano & anchovy dressing

GREAT BRITAIN - *our beautiful best of british selection*

slow braised beef short rib, yorkshires, horseradish, watercress
grilled, baked or battered market fish, lemony tartare
lamb & summer veg cornish pasties with ketchup pipette
ploughmans salad, cheddar, cherry tomatoes, celery, crusty croutons & cos
massive chips, malt vinegar, maldon salt

* gluten free

v vegetarian

THE US OF A - a mix of finger lickin good southern style food

southern style free range pulled pork & southern 'slaw'
buttermilk chicken, sweet potato, spiced chips
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions
southern street style salad with lime, charred corn & cos
skinny fries & sauces, ketchup, bbq sauce, chipotle aioli

FRANCE - classic, rich & deliciously French!

beef bourguignon with baby onions, mushrooms & bacon
roquefort, artichoke & parsley tart, garlic custard
coq au vin, slow braised chicken in bordeaux
nicoise salad, cherry tomatoes, green beans, baby potatoes, olives, soft egg & aioli
goat's cheese salad, shallots, walnuts, beetroot, sherry vinegar dressing

LITTLE INDIA - a little spice is nice!

classic chicken korma, dried fruits & coconut cream
beef balti curry, pumpkin, green beans
paneer & peas, spicy tomato curry sauce
steamed basmati rice
roti, papadums, chutney, relish, mint yoghurt

we recommend the following

please choose one country
china plates & cutlery or bamboo plates & cutlery included
(minimum of twenty guests please)

* gluten free

v vegetarian



PLANK STATIONS

add a bit of theatre and excitement to your event with our gorgeous plank stations. loaded with the best locally sourced ingredients and beautifully presented on solid oak boards. plank stations give your guests the opportunity to graze throughout the event with an abundance of sweet, sour, crunchy and crispy dishes to give your event a real buzz.

ANTI PASTI

selection of prosciutto, salumi & chorizo, manchego, gorgeous grilled peppers
artichokes, chilli & mint feta, olives, pickles, caper berries, baked bread & grissini

SALMON TWICE

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade
blinis & bruschetta, capers, cornichons, horseradish creme fraiche, herbs

THE PLOUGHMANS

free range ham & organic chicken liver pate, pork pies, celery, cherry toms, pickled onions
gippsland blue, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

BUFFALOOM

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous basil pesto, olives & capers
grilled & chilled summer veggies, crispy polenta chips with pecorino, rosemary crostini (v)

JUST CHEESE

selection of brie, blue & cheddar, gooey baked rosemary camembert, cranberry relish
quince, dried fruits, poached pears, grapes, nuts & crackers

THE EASTERN

house falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, tabouli
spiced flatbread, pickles, baba ghanouj, charred eggplant & za'atar

we recommend the following

each plank serves approximately eight
each plank serves approximately twelve in addition to our cocktail menu
planks come with bamboo plates, wooden forks and serviettes

* gluten free

v vegetarian

SWEET STATION

Cakey Cake! who doesn't love the sweet stuff... indulge your guests with these delicious morsels of sweet gorgeousness for a sweet finish to your event. served as hand-me-rounds or as a funky dessert station.

SWEET CANAPÉS

'the Wimbledon' pimms jelly, strawberries & cream *
lemon curd tart, blackberry, lavender meringue
mango panna cotta, coconut crunch
raspberry ripple eclair, white chocolate, raspberry crumb
peaches & cream, flapjack cookie, grilled peach, vanilla mascarpone
snickers brownie, salted caramel cream, peanut praline
old school sticky treacle tart, mandarin cream, honeycomb
turkish delight meringues, rose cream, strawberries, rose floss *
liquorice panna cotta, raspberry sherbet
dark chocolate & passion fruit tart, caramelised coconut
bacon & banana cookie sandwich, peanut butter frosting
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream
rhubarb & custard brûlée, smashed praline crunch
custard tart macarons *

we naughtily recommend the following

served as hand-me-rounds. please choose two items
served as a dessert station. please choose four items
(minimum of twenty guests please)

A SWEET FINISH - a perfect way to end your event

vanilla & frangelico milk shots, peanut butter cookie
hot choc & orange shots, cointreau, whipped cream, marshmallows *
irish coffee shots, mini cinnamon donut

served as hand-me-rounds at the end of the event
please choose one option
(minimum of twenty guests please)

* gluten free

v vegetarian

