

## \$115 per person

Choose 3 food stations

2.5 hour service

3 chefs

*The ultimate food station experience. Package includes your own functions co-ordinator | 3 chefs/cooks | serving tables | décor all cooking & serving equipment | paper napkins | post service clean up.*

### MEXICAN STATION

Grilled Barramundi | Iceberg | tomato | hot sauce | habanero sauce

Ground beef tacos | iceberg | smoky paprika mayo

Bean nachos | sour cream | guacamole | salsa

### ITALIAN STATION

#### Antipasto Bar:

Gazpacho in shot glasses

Burrata | tomato chutney

Cured Meats

Mixed Olives

Semi Dried Tomatoes

Pickled vegetables

Cheddar cheese

Breads

### ASIAN STATION

Malaysian chicken satays peanut sauce

Spicy Korean BBQ-style Pork belly | crispy shallots

Prawn dumplings | indonesian soy sesame seeds

Thai beef salad | crispy noodles | julienne vegetables | chili lime dressing

### SEAFOOD STATION

Seared scallop | puttanesca sauce

Lemon pepper squid | hoisin dipping sauce

Atlantic salmon skewers

### SLIDERS STATION

Southern fried chicken | slaw and creamy aioli | milk bun

Cheeseburger | pickles | special sauce | sesame seed bun

Homemade falafel burger | rustic tabouli | hummus | damper roll

### MEDITERRANEAN STATION

Lamb kofta skewers | mint yoghurt dip

Moroccan chicken | mediterranean couscous | flatbread

Chickpea | vegetable tagine | rice

### ENGLISH STATION

Cottage pie

Spinach and fetta pie

Slow cooked beef brisket | smoked mash | mushy peas

### OYSTER & SUSHI BAR (\$10 per person extra)

Pacific | rock and local with dressings | finger-lime | tarragon | champagne

Assorted sushi | wasabi | soy

### DESSERT BAR

Chocolate indulgent brownies

Lemon tarts

Baileys mousse in shot glass

Orange and almond torte

Mini Gelatos

v – vegetarian. va – vegetarian option available. vg – vegan. vga – vegan option available. gf – gluten free. gfa – gluten free available. df – dairy free. dfa – dairy free available

\* Lamb main dishes incur a \$5 surcharge

- Menu is subject to change. Prices include GST. Prices confirmed up to and including 30 June 2023. Subject to change thereafter.

- Wedding cake cut and plattered by H&H staff.

- Please note off-site functions MAY incur a surcharge due to location | kitchen facilities and/or degree of difficulty of site.

For more information please call 0414 371 119 or email [info@handhcatering.com.au](mailto:info@handhcatering.com.au)