

THE
CATERER
A SYDNEY COMPANY



FOOD STATIONS MENU

thecaterersydney.com.au

02 9693 1444

FOOD STATIONS

Add something truly spectacular to your next canapé event

ANTIPASTO, CHARCUTERIE & FROMAGERIE

A beautiful display of antipasto, charcuterie & fromagerie for guests to help themselves. Wedges of aged Maffra cheddar, rounds of Fourme d'Ambert & Tarago Triple cream Brie w dried muscatels, fresh grapes, quince paste, assorted lavosh & gluten free crackers.

Seasonal antipasto including caraway roasted carrots, chargrilled broccolini & asparagus, marinated peppers, eggplant & zucchini served w seasonal pickles.

Selection of artisan charcuterie including Spanish Jamon, sopressa salami, smoked Wagyu beef, leg ham & Italian mortadella served w cornichons & guindillas

Served w Italian focaccia, ficelle & fresh sourdough.

RAW SEAFOOD & OYSTER BAR

A beautiful display of fresh seafood served on shaved ice & styled using giant clam shells, green foliage & fresh citrus. Freshly shucked Sydney Rock oysters w mignonette, tabasco & lemon wedges. Wild caught king prawns w finger lime aioli, watercress & fresh lime.

In addition, a choice of one of the following options. Kingfish crudo w cultured cream, yuzu dressing, espellette pepper & native sea succulents. Yellowfin Tuna sashimi w avocado, wasabi fresh lime & coriander cress. Gravlax ocean trout w rye crostini, crème fraiche & caviar. Scallop ceviche served in the shell w crème fraiche, pomegranate, coriander oil & jalapenos.

SPANISH PAELLA

Our chefs cooking classic Spanish paella in front of your guests. Choose from a range of different paellas including our farmhouse paella or our seafood paella which includes Yamba prawns, fresh mussels, pippies & chorizo where guests can experience the true flavours of Spain.

Farmhouse Paella – rabbit or chicken, chorizo, saffron & paprika.

Seafood Paella – Yamba prawns, mussels, pippies & chorizo w saffron & lemon.

TEXAN BARBECUE STATION

A Southern-inspired station with big impact. Traditional southern style brisket smoked & carved to order in front of guests, alongside slow cooked pulled pork, classic cooling slaw, traditional potato salad served w pickles, soft white bread & house made barbecue & chilli sauces.

FOOD STATIONS

Add something truly spectacular to your next canapé event

WHOLE ITALIAN PORCHETTA

This amazing whole porchetta is deboned & stuffed w fresh herbs, wild fennel & garlic. It is slow roasted overnight resulting in amazing crackling & delicious tender porchetta for guests to enjoy.

It is carved to order & served w an array of house made condiments, mustards, sourdough rolls, paninis & baguettes.

CURED & PICKLED

A stunning array of cured and pickled delicacies for guests to help themselves, including house-cured ocean trout gravlax served w finger lime & fennel pollen, smoked Hiramasa kingfish pastrami, mussels escabeche & marinated octopus.

Complimented with bowls of avruga caviar, buckwheat crumpets, crostini, caper crème fraiche, pickled radishes, sprouted broccoli, pickled fennel & heirloom beetroots and more, this food station is guaranteed to excite.

SPANISH PINTXOS BAR

A Spanish tapas-inspired bar for guests to enjoy something a little different. Iberico jamon will be carved to order in front of guests. Accompanied by crumbly manchego cheese, house-made tomato bread, Spanish olives, salt cod brandade, pickled sardines and house-made morcilla sausage.

Take it a step further with a Spanish sherry bar, where your guests can choose from a selection of Fino, Manzanilla, Amontillado and Oloroso sherries.

BUILD-YOUR-OWN POKÉ BOWL

A fresh and healthy lunch bowl for guests to build themselves. Starting with a base of organic brown rice or soba noodles and adding fresh sashimi, white cut chicken or marinated tofu and topped with delicious ingredients like miso roasted pumpkin, edamame, shredded kale, pickled ginger, chilli, sesame seeds and avocado.

A yuzu vinaigrette or wasabi aioli will tie it all together, ensuring guests leave feeling satiated and energised.

Please note there is a minimum spend of \$1000 + GST

There is a \$50 + GST transport fee attached to all CBD orders (price may vary for location).

Chef charges apply.

thecaterersydney.com.au

info@thecaterer.com.au

02 9693 1444

3/25 Ossary Street, Mascot NSW 2020