

THE
CATERER
A SYDNEY COMPANY



FOOD STATIONS MENU

thecaterersydney.com.au

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FOOD STATIONS

Add something truly spectacular to your next canapé event

SPANISH PAELLA

Add some theatre to your next event with one of our mouth-watering paellas. Choose from a variety of paellas including our Farmhouse paella or a seafood paella with Yamba prawns, fresh mussels, pippies & chorizo. Our chefs will prepare the classic Spanish dish in front of your guests.

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

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

WHOLE ITALIAN PORCHETTA

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

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

ANTIPASTO & CHARCUTERIE

Wow guests with a beautiful display of antipasto & charcuterie that they can help themselves to. The antipasto will feature seasonal ingredients including char grilled zucchini w fresh oregano & lemon, roasted red peppers, roasted truss cherry tomatoes, pickled fennel, artisan salamis, Italian San Danielle prosciutto, quince glazed leg ham & more. Served with house made flatbread, crostini, grissini & fresh sourdough.

FROMAGERIE

End the meal in style with an elegant selection of cheeses and accompaniments. Wedges of clothbound cheddar, rounds of Gippsland Shadows of blue & French triple cream are served with dried muscatels, fresh grapes, quince paste, house made flatbread, assorted lavoche, wafers & fresh honeycomb.

RAW SEAFOOD BAR

Dazzle with a beautiful ice display w freshly peeled Yamba prawns, freshly shucked Sydney rock oysters, Yellow fin tuna sashimi, salmon sashimi, gravlax ocean trout & more.

Condiments include dill aioli, lemon cheeks, mignonette vinaigrette, yellow bean soy, wasabi & pickled ginger.