

GRAZING STATIONS

The Details.

Unique to Sublime Catering we have designed the perfect way for your guests to get the best of both worlds with our innovative cocktail and grazing station combination.

This combination of roaming food with stationed food allows your guests to graze throughout your function whilst being personally served as well.

The Sublime grazing station menu has a more “substantial” feel for your guests. Sublime can personally tailor a well-balanced grazing menu along with a combination of cocktail selections to suit your function.

The grazing station items are replenished throughout your function.

Approximate 2.5 hours service.

All food station menus are inclusive of kitchen staff.

A site inspection may also need to be arranged.

PRICES & DEPOSITS

Selection of 3 grazing stations plus 6 canapé items \$35 plus GST.

Selection of 4 grazing stations plus 7 canapé items \$39 plus GST.

Selection of 5 grazing stations plus 8 canapé items \$45 plus GST.

Please note a minimum spend of 60 guests for grazing station functions. An additional travel fee may be added for events more than 40km outside the CBD. Prices do not include waiting staff. 1 x staff member required for all functions over 60 guests. This is charged @\$40.00 + GST per staff member, per hour (min 3 hours). 25% deposit is required to secure your function date. All prices and menu items are subject to change and seasonal availability.

The Grazing Station Selections.

Mexican pulled chicken sliders with charred corn salsa, guacamole & sour cream

BBQ kaffir & lime Prawns with chilli, mint, coriander & sticky dipping sauce (GF)

Garlicky mushroom, pine nut & parmesan frittata (V, GF)

Dukkah roasted pumpkin tarts with shaved parmesan and pepita crumb (V)

Balsamic beetroot tarts with Danish feta & candied pistachio (V)

Charred Jerk Chicken with pickled cucumber & spicy sour cream (GF)

Pesto chicken with sweet roasted garlic mayo, basil & lemon (GF)

Zaatar Roasted Lamb with lemon and cumin yogurt, fresh mint & pomegranate (GF)

Hoi sin pork pancakes with coriander, mint & cucumber

Mushroom, basil & feta pancakes with crispy enoki (V)

BBQ Char Su Pork rolls with fresh herbs, chilli & Sublime's pickled carrot