

Food Stations Autumn + Winter



Food stations bring a fun and interactive element to your event.

Canapes are served throughout the event while guests are able to watch our chefs prepare and assemble other items which are made to order, fresh upon request.

Food station options:

Haloumi with lentils, roasted pumpkin and red cabbage salad (V, CN)

Haloumi is sliced and slow cooked to order ensuring it is warm and stretchy like haloumi should be

Pork belly and celeriac remoulade sliders

Sliced pork is barbecued to order and assembled in warm buns with salad and optional pickles

Beef tacos with pineapple salsa and chipotle aioli

Juicy, marinated beef served on tortillas warmed in front of you, with a zesty salsa and hint of spice!

Pork and prawn steamed buns with black vinegar and XO

Served straight from the steamer to your guests

Lamb korma curry served with mint chutney, rice and pappadums (GF)

A mild winter warming curry with rice and chutney, assembled to order

Mushrooms with polenta (CN, GF, V)

Mushrooms are cooked to order in garlic, olive oil, tarragon and hazelnuts in a large wok

Prawn and chorizo paella (GF)

Cooked in a 1.2m wide paella pan, garnished with sugar snaps, parsley and lemon

Teriyaki chicken skewer station (GF)

Cooked on a Teppanyaki style grill, then glazed with our housemade ginger teriyaki sauce and toasted sesame seeds. Served with kimchi slaw

Barramundi cooked in a chilli tamarind sauce, served with rice and a pickled papaya salad (GF)

Barramundi is cooked slowly in a rich, fragrant sauce in a large pan

South Australian oysters with a selection of toppings (GF)

Guests can choose from gin and lime dressing, Thai nam jim and a wasabi chive crème fraîche – or just leave them natural!

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