

Food Stations Spring + Summer



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 tomato, basil and olive panzanella (V, CN)

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

Sriracha pork belly and iceberg salad sliders

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

Sashimi kingfish, papaya and grapefruit mieng (GF)

A hit of Thai street food. Explosion of colour and flavour served on a betel leaf. Wrap and eat!

Sticky eggplant dan dan noodles (V)

This is no ordinary vegetarian dish. Delicious noodle dish, assembled for your guests with fresh bang bang salad

Beef carpaccio with extra virgin olive oil, capers, baby cornichons, shaved pecorino and horseradish cream (GF)

Beef is thinly sliced to order and dressed in front of guests. A tasty gourmet treat for the foodies

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 fraiche – or just leave them natural!

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