

2020

# GRAZING TABLE AND FOOD STATION MENU



*Indigo Bay*  
CATERING | EXPERIENCES

# GRAZING TABLE PACKAGE

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Designed to be a stunning focal point of our event, our grazing platters or feature grazing table combine a wide range of homemade items with a strong influence from the Mediterranean (subject to seasonal variations).

Package prices are for a minimum of 50 people.

\$19.50

per person | incl. GST

## INCLUDED IN ALL GRAZING TABLES

### BREADS & CRACKERS

Sourdough toasts  
Bagel toasts  
Organic corn chips  
Seed & nut crackers  
Fresh ciabatta  
Grissini

### MEATS & SEAFOOD

A large range of continental meats  
Smoked chicken skewers  
Grilled chorizo  
Rockmelon-prosciutto-bocconcini skewers  
Thai prawn & avocado glasses  
Salmon rilette  
Two home-made pates  
Beetroot cured salmon  
Fresh steamed WA prawns & spicy Thai dip

### CHEESES, VEGETABLES & OTHER ITEMS

A large range of European & local cheeses  
Grilled vegetables  
Olives  
Pickled Italian vegetables  
Mini frittata tarts  
A variety of filled mini-croissants  
A variety of premium fruit & vegetable sticks

### DIPS

Smoked salmon mousse  
Guacamole  
Hummus  
Beetroot-feta  
Pesto

### ENQUIRE ABOUT THESE PACKAGES



# FOOD STATION PACKAGES

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Designed to impress, our live food stations create theatre to any event.

Pricing includes 2 options per one themed station or 2 options per two themed stations.

Package price is for a minimum of 30 people.

**\$16.50\***

per person | incl. GST

2 items from one  
themed station

**\$29.50\***

per person | incl. GST

2 items from two  
themed stations

\*Staffing costs apply

**ENQUIRE ABOUT THESE PACKAGES**





# FOOD STATION MENU

\$16.50 / \$29.50 per person\*

## FRANCE

Beef bourguignon, duchesse potato, fine herbs  
Mini brioche croque monsieur, shaved ham, gruyere  
French onion tart with chèvre

## MOROCCO

Tagine of chicken with dried apricots and almonds,  
with a jewelled couscous  
Ras el hanout Lamb in filo with mint orange yoghurt  
Falafel bites with babaganoush

## JAPAN

Sushi display  
Yakitori chicken skewers with miso ginger &  
tonkatsu glaze  
Gyoza dumplings with dipping sauce

## ITALY

Polpetta Italian meatballs in rich Napoletana sauce  
Spiced sausage, olive and mozzarella calzone  
Rigatoni pasta with slow roasted vegetables, sun-dried to-  
matoes, basil essence in a white wine, herb &  
parmesan cream V

## THAILAND

Thai green chicken curry, coconut milk, jasmine rice  
Beef & chicken satay  
Thai beef salad, chilli, lime, peanuts

## AUSTRALIA

Classic Aussie meat pie  
Chicken parmigiana bites, ham, cheese  
Beer battered barramundi & chips

## MEXICO

Pulled pork carnitas, soft shell taco, guacamole &  
salsa  
Chicken mole, Mexican red rice  
Three bean baby burrito with chipotle mayo  
Chicken Chimichanga with Guacamole and spicy  
salsa

\*Staffing costs apply

(V) Vegetarian

(VGN) Vegan

(GF) Gluten Free

(NF) Nut Free

(DF) Dairy Free



*Indigo Bay*

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