

THE MARITIME ROOM™

EVENT SUITE

FOOD STATION MENU Package

BRUSCETTA BAR

A selection of artisan breads & crostini. Whipped butter, chive butter, infused olive oils, hummus, balsamic vinaigrette, dukkha & cold cuts, Dutch salami, shaved Ham, smoked Chicken, hot smoked Pork, marinated Feta, Kalamata olives, Char grilled zucchini, oven baked balsamic field mushrooms, roasted red peppers, aioli green beans and sun dried tomato

SALAD BAR – choose 3

Red cabbage, spinach and beetroot detox, radish, sultanas, almonds, grain mustard – VEG/DF

Caramelized kumara, wilted kale, black rice, toasted pumpkin seeds Mustard, maple dressing – VEG

Mediterranean spiced root vegetables, baby kale, hazelnuts, sumac, mint, crumbled feta

Mixed leave garden salad, semi dried tomatoes, Lebanese cucumbers, assorted bell peppers, pine nuts, balsamic - VEG/no added gluten

Thai rice noodles, cabbage, coriander, sprouts, bell peppers, jalapeno lime peanut dressing- VEG/no added gluten

Roast pumpkin & ginger quinoa, mint, chili, lime, coriander, pepitas - VEG/no added gluten

Basil & goats cheese pasta salad, roasted zucchini, corn, watercress, red wine vinaigrette V

ASIAN TABLE - choose 2

Salt and pepper squid, spring rolls, wontons

Assorted Sushi with wasabi, pickled ginger and soy sauce GF on request

Malaysian lamb curry, served with warm roti, basmati rice and yoghurt-no added gluten

Salmon filet w/Asian glaze, oyster sauce, ginger, spring onions and fresh chili- salmon can be gluten free on request

ROASTED MEATS – Choose 1

Prime sirloin of beef, balsamic onion, thyme infused red wine jus – no added gluten

Jamaican jerk Chicken, dry rubbed with in house spice mix -no added gluten

Champagne Ham - Honey glazed pineapple, mustard, fig chutney-no added gluten

BBQ – choose 2

BBQ chilli prawn skewers, served with a tequila lime marinade- no added gluten

Green lip mussel fritters

Grilled chicken breast portions with home made bbq sauce

Assorted BBQ gourmet sausages, served with spiced ketchup

Vegetable kebabs, served with onion and halloumi V

ADDITIONAL OPTIONS

ROASTED MEATS \$12.50 PP + gst for each additional selection

DIETARY SELECTIONS @ \$18.50 per bowl + GST

Warm kumara - Roast kumara, wilted spinach, orange segments, red onion, feta, pine nuts, pide croutons V,
Beetroot and feta - Wild rice salad, red & yellow beetroot, goats cheese, candied walnuts, snow peas, pita, yoghurt V

Roast butternut – Butternut pumpkin, quinoa, broccoli, cucumber, lemon, tahini dressing V, DF

Quinoa chickpea fritter – coconut mint yoghurt dressing, charred broccolini VEG/DF/NAG/V

DESSERT BAR - \$17.00 pp + GST

Candy station – chef's selection of delicious sweet treats and tasty tarts

Seasonal fruit selection

Macaroon tower