

FOOD STATIONS

All of our food stations are designed to be fun and interactive with your guests. Our chefs work these stations and prepare meals in front of your guests with a bit of show.

WHOLE PIG ON THE SPIT

\$900 per spit

Slow cooked on the spit then carved up and served in fresh bread rolls with gravy and apple sauce. Maximum numbers recommended per whole pig is 80 people.

PAELLA

\$950 per pan

A beautiful Spanish rice dish cooked in a traditional paella pan. Ours is a metre in diameter and sits on a specially made burner and can serve up to 70pax. Our paella recipe contains chicken, chorizo, tiger prawns, calamari, mussels, roasted capsicum, rice, sofrijet sauce and lemon.

NASI GORENG

\$12pp

A traditional Indonesian dish meaning fried rice. Our chefs cook these to order for your guests allowing them to watch the cooking process as they fire it up on the woks. Our nasi goreng contains chicken, char sui pork, prawns, chilli, bean sprouts, ginger, egg and shallot.

OYSTERS & PRAWNS

\$19pp

Fresh large Mooloolaba king prawns peeled for your guests and served with an assortment of sauces and lemon. Fresh oysters from Tasmania and South Australia opened in front of your guests by our chefs.

INCLUDED IN THE ABOVE PRICE IS:

- cooking equipment
- a dedicated chef to cook and serve your guests