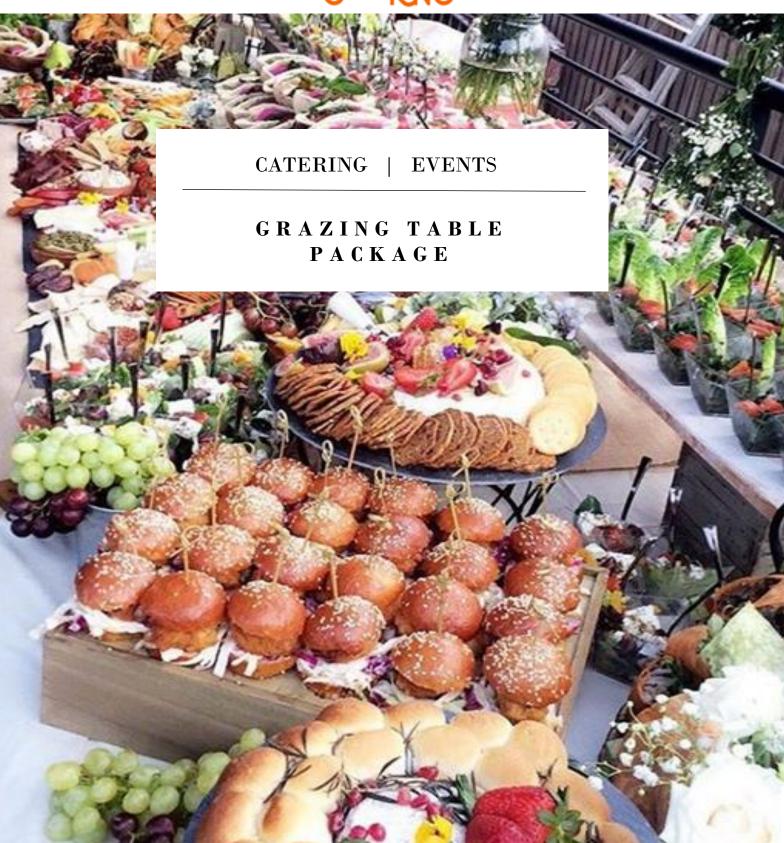
MICHELINA LAWSON

CATERING



GRAZING TABLES

Treat your guests to a touch of theatre with interactive stations that will impress. Grazing tables creates a relaxed and informal atmosphere to encourage guests to mingle.

Grazing tables tailors to all dietary requirements and allergies.

Our grazing tables can be adapted to suit a particular theme or taste.

If you have a particular theme to your event, or style in mind, be sure to let us know when planning your grazing table with us.

We can tailor the below packages according to your budget.

Feed your imagination!

GRAZING TABLES

GRAZING TABLE \$25 pp

Equivalent of an entree | Min 20 pax

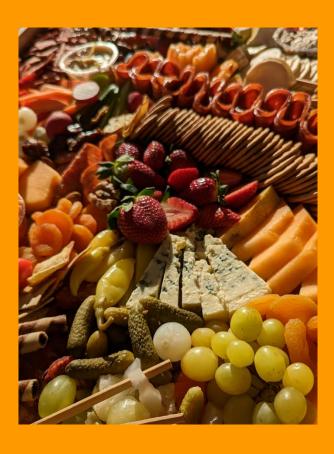
Selection of antipasto displayed beautifully on a table.

GRAZER INCLUSIONS

Selection of 3 continental meats | selection of 3 local cheeses | marinated olives | mixed pickled vegetables | house made gourmet dips

Fresh bread | grissini | crostini | lavosh | variety of crackers

Seasonal fresh fruit | mixed house made dried fruits



GRAZING TABLE \$38 pp

Equivalent of a main | Min 20pax

Selection of antipasto displayed beautifully on a table.

GRAZER INCLUSIONS

Selection of two (2) continental meats | selection of two (2) local cheeses | marinated olives | mixed pickled vegetables | house made gourmet dips

Fresh bread | grissini | crostini | lavosh | variety of crackers | quince paste

Seasonal fresh fruit and berries | mixed house made dried fruits

Select three substantive dishes:

Cheeseburger sliders (NF) | roast capsicum bruschetta (VN, GFO, NF) | Thai chicken patties, plum sauce (GF, NF, DF) | grilled eggplant, mango soba noodles (VN, NF, DF) | Bolognese pasta cups (NF, VNO) | Thai beef, glass noodles, crushed peanut, nuoc cham (GF, DF) | traditional beef Italian meatballs, sugo (NF, GFO) | Bacon and onion tarts, caramelised onions (NF) | variety of finger sandwiches (GFO, VNO)



ITALIAN THEME GRAZING TABLE \$38pp

Equivalent of a main | Min 30 pax

Travel through the provinces of Italy with a selection of antipasto and Italian dishes which will tantalise the Italian in you.

GRAZER INCLUSIONS

Selection of 2 Italian continental meats: truffle salami | sopressa salami

Selection of 2 Italian cheeses: provolone | parmesan

Marinated olives | house made pickled vegetables | roasted capsicums | cherry tomato, baby bocconcini, basil skewers, basil pesto | tomato, capsicum, almond dip

Seasonal fresh fruit | variety of nuts | variety of dried fruits

Variety of fresh bread | grissini | almond bread | crostini | focaccia | garnishes

Select three substantive dishes:

Tomato bruschetta (VN, NF, GFO) | traditional beef meatballs, sugo (NF) | arancini balls (meat or vegetarian) (NF, VNO, GFO) | house made porchetta sliders (NF, DF, GFO) | spinach and ricotta crepe cannoli with Napolitana sauce (V, NF) | eggplant parmigiana (V, GF, NF) | penne pasta with Bolognese sauce (NF, DF) | mini chicken cutlet with Italian coleslaw (VN, NF, DF) | Vegan pasta (VN, NF,)



V - Vegetarian | VN - Vegan | VNO – Vegan Option Available | GF – Gluten Free | GFO – Gluten Free Option | NF – Nut Free Dairy Free

SPANISH THEME GRAZING TABLE \$38pp

Equivalent of a main | Min 30pax

Ola! Enjoy Spain on a table!

GRAZER INCLUSIONS

Selection of 2 Spanish continental meats: Jamon | Chorizo

Selection of 2 Spanish cheeses: Manchego | Mahon

Marinated olives | house pickled vegetables | potato tortilla | olive tapenade | white anchovies | marinated mushrooms

Seasonal fresh fruit | variety of nuts | variety of dried fruits

Fresh bread | variety of crackers | crostini | garnishes

Select three substantive dishes:

Chorizo and potato croquettes (NF) | Jamon and manchego sliders (NF, GFO) | chicken or vegetable empanadas (GF, NF, VGO) | Spanish paella (NF) | Spanish styled meatballs (NF)

MIDDLE EASTERN THEME GRAZING TABLE \$38pp

Equivalent of a main | Min 30pax

Enjoy the taste, flavours, and smells that this grazing table has to offer. You'll definitely find the hidden treasures of the Middle East.

GRAZER INCLUSIONS

Selection of 2 Middle Eastern continental meats: Basturma (dried beef) | sujuk sausage

Selection of 2 cheeses | fetta | halloumi

House made hummus | house made baba ghanoush |labneh

Fattoush | tabbouleh | Dolma (grape leaves stuffed with rice)

Variety of house made pickle | marinated olives | mixed nuts | dried fruits | berries | fresh fruit

Fresh bread | Turkish bread | pita bread | lavosh | garnishes

Select three substantive dishes:

Turkey, zucchini, spring onion patties (NF) | beef kofta (GF, DF, NF) | spiced chicken kebabs (DF, NF) | Lebanese beef kebabs (NF) | cauliflower shawarma berber (GF, NF) | shish kebabs (NF) | zucchini and fetta fritters (GF, NF)

MEXICAN THEME GRAZING TABLE \$38pp

Equivalent of a main | Min 30

Impress your amigos at the next fiesta with this Mexican feast! Put on your sombrero (or eat from it!) as there is plenty of food for everyone to enjoy!

GRAZER INCLUSIONS

Selection of small Mexican bites: roasted cherry tomatoes (VN, GF, NF) | beer battered avocado dippers (VN, NF) | BLT tacos(V, NF) | Nacho loaded potato skins (VN, NF) | guacamole | loaded bean dip VN, GF, NF)

Variety of corn chips | fresh fruit | variety of dried fruits and nuts

Make your own tacos. Choose from two fillings:

Slow cooked beef brisket (GF, DF, NF) | pork belly (GF, DF, NF) | chicken with tinga sauce (spicy) (GF, DF, NF) | spicy wild mushrooms (VN, GF, NF)

Selection of salsa and sides: chargrilled salsa (vn, gf, nf) | tropical pineapple salsa (vn, gf, nf) | guacamole (vn, gf, nf) | red cabbage mix (vn, gf, nf)

ASIAN THEME GRAZING TABLE \$38pp

Equivalent of a main | Min 30pax

Travel to the Orient with this grazing table where your guests will scramble take the last morsel.

GRAZER INCLUSIONS

Selection of 2 cheeses | double cream brie | pepper jack cheese

Bite size egg rolls | variety of fresh spring rolls | sweet and sour house pickled vegetables

Sushi rolls | vegetable and meat dumplings

Fresh fruit | variety of nuts | variety of dried fruits | crackers | garnishes

Selection of 3 dishes:

Chicken satay skewers with peanut sauce (GF, DF) | Korean sticky ribs (NF, DF) |

Asian caramel wings (GF, NF, DF) | Taiwanese style garlic pork bao (GF, NF, DF) | Thai

chicken patties (GFO, NF, DF) | sang choi bau of vegetables (VN, GF, NF)

CHRISTMAS THEME GRAZING TABLE \$38pp

Equivalent of a main | Min 30pax

The perfect way to celebrate Christmas with a special decorated grazing table with traditional Christmas dishes.

GRAZER INCLUSIONS

Selection of 2 continental meats: sopressa salami | ham off the bone

Selection of 2 cheeses: double cream brie | cheddar

Marinated olives | mixed pickled vegetables | house made gourmet dips

Fresh bread | grissini | crostini | lavosh | variety of crackers | cranberry sauce

Seasonal fresh fruit | berries | mixed house made dried fruits | garnishes

Selection of 3 dishes:

Ham brie and cranberry tarts (NF) | watermelon gazpacho (VG, NF, GF) | turkey, cranberry, crispy slaw mini baguettes | roast capsicum bruschetta (VG, NF, GF) | Thai chicken patties | Rockmelon, prosciutto, basil bites | grilled eggplant, mango, mint, soba noodle salad (VG, NF, GF) | Cheeseburger, home made relish slider

DESSERT GRAZING TABLES

DIY Pavlova Grazing Table \$25 pp Min 20 pax

Move over the cheese board the pavlova grazing table is here! A fun and delicious way to enjoy the quintessential Aussie dessert

GRAZER INCLUSIONS

Mini meringues | local cream

Selection of sauces | chocolate | caramel | salted caramel | nutella | lemon curd | passionfruit curd | raspberry sauce

A variety of seasonal fruit | berries | bananas | passionfruit

A variety of nuts and herbs | pistachios | walnuts | peanuts | coconut flakes | mint



DESSERT GRAZING TABLES

Dessert Grazing Table \$38pp Min 20 pax

A great way to have the last meal of the night!

GRAZER INCLUSIONS

Mini pavlovas | variety of fruit tarts with berries | mini lemon tarts | mini Sicilian cannoli | mini tiramisu cups | chocolate mousse | variety of macaroons

Vegan dessert bites: hummingbird cake | mud chocolate cake

A variety of seasonal fruits | berries | nuts



WHAT YOU NEED TO KNOW

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Normally we shall come about an hour and half earlier to set up. Depending on the type of grazing table will depend the number of staff and the length of time we shall stay. Normally it will be one or two chefs.