



# MOVEABLE FEAST

## Buffets, Street Stalls & Hawker Stations

Prices correct at 23 January 2017

### Share Table & Hawker Stations

#### Choose 2 mains, 4 salads or sides and 1 crust

\*\*For plated alternate drop add \$5 p/p

\*\*For 'share' tables add \$3 p/p

### MAINS

#### \$39 per head

Roasted turmeric, kaffir & lemongrass chicken w' coconut cream  
Herbs Provençal roasted chicken w' slow roasted garlic cream  
Slow roasted pork w' garden herbs, cider & apples  
Big pot of steamed black mussels w' tomato, garlic & chilli  
Low & slow maple pulled pork w' smoky BBQ sauce  
Paneer pie w' butter & cumin filo, spinach & tomato kasundi  
Grilled Turkish style kofte w' garlic yoghurt, green chillies & sumac onions  
Garlic & pepper rubbed beef rump, seared, roasted & thinly sliced w' condiments  
Baked napoli meatballs w' provolone cheese & garlicky pane gratta  
Tempura fish w' fresh limes & garlicky aioli  
Fried Szechuan peppercorn & chilli salt squid

#### \$49 per head

(includes complimentary pre-dinner fried provolone olives)

Rolled Pamplona chicken w' oregano, serrano ham, provolone & sweet peppers  
Honey, sesame & cumin BBQ lamb rumps w' whipped tahini & garlic  
Tagine of chicken, apricots, cardamom & roasted almonds  
Garlic & pepper rubbed porterhouse seared, roasted & carved w' condiments  
Pancetta wrapped salmon w' salsa cruda & lemon aioli  
Szechuan pepper ginger & anise pork belly w' chilli caramel  
Roasted cashew, cassia & cream chicken korma  
Slow cooked rosemary & garlic lamb shoulder w' sweet mint vinegar  
Char Mediterranean vegetables w' grilled haloumi, smoky lemons & chilli jam  
Seared & thinly sliced grass fed beef fillet w' coriander, lime, sweet mustard seed & chilli

#### \$59 per head

(includes complimentary pre-dinner fried provolone olives & bruschetta crostini)

Garlic & olive oil BBQ king prawns w' sweet spicy paprikash sauce  
Rolled chicken w' prosciutto, sage, brioche crumbs, wild mushroom & mascarpone  
Seared & butter roasted blue eye cod w' lemon & caper beurre blanc  
Roasted lamb rack w' truffle honey, beets & hazelnuts  
Divine sand crab lasagne  
Sage & garlic pork rack w' apples, calvados & cream  
Orange, thyme & anise cured & slow cooked duck confit w' puy lentil jus  
Tagine of lamb shank, green olives & preserved lemon  
Sweet & sticky black asado negro grass fed beef ribs w' lime & corn salsa  
Hand rolled leek, spinach & parmesan tortellini w' sage butter & crisp walnuts  
Braised Italian lamb w' Barolo, butter beans & garlicky pane gratta



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### SIDES

#### ASIAN SALADS & SIDES

Wombok & crunchy noodle slaw w' coriander, bean shoots & cucumber  
Rice noodle salad w' Vietnamese mint, basil & peanuts  
Green papaya shred w' peanuts, basil, nam pla & coriander  
Soya brown rice & black sesame w' spring onions, coriander & baby peas  
Roasted Bombay potatoes  
Coconut basmati rice

#### AMERICAN SALADS & SIDES

Chopped tomatoes, turtle beans, radish, cucumber & avocado w' garlic roasted pepitas & lime  
Classic waldorf salad w' apples, celery, walnuts & grapes  
Jack & pickle slaw  
Char Baby's awesome French fries w' mayonnaise  
Onion rings & fried pickles  
Patatas bravas w' spicy tomato sauce, jalapenos & sour cream  
Super cheesy mac & cheese  
Char corn w' aioli, lime, coriander & cayenne  
Spicy red rice & beans  
Caesar salad w' romaine, shaved egg, parmesan crouton & pancetta

#### NORTH AFRICAN & MIDDLE EASTERN SALADS & SIDES

Classic chopped Arabic 'fattoush' salad  
Shakshuka eggplant w' garlic yoghurt, dill & pickled chillies  
Fresh shredded beetroot w' mint vinegar, olive oil & feta  
Moghrabieh cous cous w' cranberry, Arabic herbs, lemon & olive oil  
Spiced sweet potato w' peppers, coriander, roasted dukkahh & yoghurt  
Baby lettuce hearts & radish w' poppy, orange & tahini dressing  
Warm fine buttery cous cous  
Cracked wheat, baby spinach, teff grain, lime & peanuts

#### EUROPEAN SALADS & SIDES

Lemon & oregano tossed Greek salad  
Vine tomato, bocconcini, basil, balsamic & olive oil  
Dill & spring onion risoni w' lemon, feta, currants & dill  
New potato & creamy mustard seed aioli & Italian parsley  
Chilled honey & balsamic beets, puy lentil, greens, goats cheese & hazelnut  
Fresh asparagus & smoked garlic aioli  
Garlicky olive oil tossed French beans  
Pearl barley, fennel & rocket w' roasted walnuts & apple vinegar  
Cream, butter & white pepper potatoes  
Sauté cabbage w' bacon, baby peas & spinach  
Mixed endive w' walnut dressing & blue cheese

### CRUSTS

Sesame & olive oil char Turkish bread  
Basket of artisan loaves  
Basket of baby brioche buns



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### DESSERT & SWEETS

Street Food Hawkers Stalls & Stations, minimum 40 persons

#### SWEET INDULGENCE

CHOOSE 5 of the below, \$16 p/p

- Baked lemon tart
- Caramel pecan pie
- Warm chocolate fondue
- Crème caramel
- Flourless chocolate cake
- Baked muscat raisin & coffee caramel cheesecake
- White chocolate & passionfruit nougatine roulade
- Fresh banana banoffee pie
- Chocolate & hazelnut praline tart
- Classic summer fruits pavlova
- Apple & blackberry pie
- Mocha amaretto tart
- Coconut, white chocolate & raspberry pie
- Vanilla poached pear & almond tart
- Pandan sticky black rice pudding w' fresh mango, palm sugar & coconut cream
- Chocolate & cherry croissant pudding
- Whisky & walnut tart
- Red fruit salad w' rose syllabub
- Rhubarb crumble
- Espresso & mascarpone tiramisu
- Apricot & ginger cake w' lemon & blossom honey
- Vanilla bean & clove apple pie

#### WITH

Double thick cream, custard, pouring cream or preferred accompaniment

#### 'PETIT FOUR'

CHOOSE 5 of the below, \$16 p/p

- Assorted French macaron
- Chocolate peanut butter brownie
- Baby fruit & vanilla cream tartlets
- Mini caramel tartlet
- Chocolate peppermint bar
- Salted peanut brittle
- Mini churros
- Very vanilla mini cup cakes
- Assorted fine chocolates
- Nougat
- Melting moments
- Pistachio tuiles
- Chocolate panforte
- Biscotti amoretti



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### RETRO GOBBLE BAR

CHOOSE 5 of the below, \$14 p/p

- Glazed doughnuts
- Caramel popcorn
- Chocolate chunk cookies
- Peanut butter brownie
- Musk sticks
- Rice crispy mars bar slice
- Peanut brittle
- Toasted coconut mallow
- Donut holes
- Candy popcorn
- Waffle sticks
- Sherbet pots
- Baby pancake stacks
- Milk shakes (chocolate, strawberry, vanilla, caramel or banana)

### SOUK BAZAAR

CHOOSE 4 of the below, \$12 p/p

- Smoky eggplant babaganoush
- Lemon, roasted cumin & tahini hummus
- Crumbled Persian feta, olive oil & dukkah
- Fine chopped smoky tomato, roasted onions & sumac
- Harissa carrot & tahini paste w' roasted walnut
- Beetroot & garlic yoghurt paste w' roasted sunflower seeds & mint
- Fried feta, parsley & dill pastries
- Dolmades
- Marinated olives

#### WITH

- Warm Turkish bread
- Pitta chips
- Cucumber sticks

### FIESTA AMIGO

CHOOSE 3 of the below, \$15 p/p

- Pulled chilli cacao beef
- Spiced carnitas pork
- Red bean chilli con carne
- Lime & spicy red pepper fried fish goujons
- Chipotle chicken

#### WITH

- Soft warm tortillas & crunchy taco shells
- Chopped tomatoes, onions & coriander
- Fine chopped roasted corn & cheese
- Guacamole
- Sour cream
- Jalapenos & chilli shaker sauces



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### SLIDER BAR

**CHOOSE 3 of the below, \$16 p/p**

Maple pulled pork  
Pulled chipotle brisket  
Mini Aussie beef burger  
Baby minute steak  
Pulled chilli jam chicken  
Cheese & jalapeno kransky dog  
Mini chicken parmigiana  
Spicy black bean burger

#### WITH

Fine grated cheddar cheese  
Fresh and zesty herb slaw  
Pickles, jalapenos, beetroot & caramelised onions  
BBQ sauces, ketchup, aioli & American mustard  
Basket of brioche buns

### YUMCHA ALLEY

**CHOOSE 3 of the below, \$15 p/p**

Mini steamed pork bun  
Steamed prawn dumpling  
Steamed pork dumplings  
Steamed spinach & water chestnut dumplings  
Fried spring rolls  
Fried Szechuan pepper octopus  
Peking duck pancake

#### WITH

Soy, sriracha, fresh chopped chilli, spring onions & Chinese pickles

### 'THE SMOKERS COAT' HAM STATION

**half ham for 40 pax/full ham for 80 pax, \$11 p/p**

Honey & mustard seed glazed baked ham  
Sliced Swiss, English cheddar & brie  
Sliced vine tomato  
Dill pickles, pickled onions & cornichons  
Horseradish cream, Dijon & whole grain mustard  
Unsalted butter, remoulade & aioli  
Crust's basket of mini brioche buns, dinner rolls & sliced baguette



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### THE 'SCANDI' STATION

\$12 p/p

Smoked salmon or gravlax  
Dill cream fraiche  
Buck wheat blini & rye crackers  
Caraway cucumber salad  
Pickles, shaved egg & lump fish roe

### THE EUROVISION

\$16 p/p

Rhine Riesling, Emmental & gruyere cheese fondue  
Assorted small goods  
Asparagus & baby potatoes  
Cornichons & dill pickles  
Torn baguette & rye bread

### Booking Conditions

Menu prices are inclusive of GST. Disposable food trays, napkins and serving ware are included in the buffet menu. Ceramics and hawker station/street stall serving ware are included as serving platters for cocktail parties.

Crockery, glassware, flatware and cloth napery are not included but can be hired at an additional cost.

Staff are not included in menu prices. Chefs and wait staff start at \$25 per hour as discussed and confirmed by client.

A \$300 call out fee applies to most Brisbane suburbs. The call out fee includes all onsite insurances, public liabilities, travel, expenses and generator usage. Functions outside Brisbane will be charged according to distance and time. Long distance travel for staff will be calculated from base to site and return. Please discuss with us at time of booking.

A deposit of 40% of the total cost is required at time of booking. Final payment must be received within 24 hours after the event. Payments received after this time will incur a 1.5% charge per day. Bank transfer is the preferred payment process.

Credit card payments made onsite or over the phone will incur a 1.9% surcharge to cover fees.

Final numbers must be confirmed one (1) week prior to the event date. Final numbers cannot be decreased within three (3) business days of the event. Deposit is non-refundable if cancellation is received within 48 hours of the event.