

# CATERING

by design

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## Receptions - Action Stations

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### **Baron of Beef**

Carved, mini-Kaisers, condiments

### **Whole Smoked New York Strip-Loin**

Carved, grainy mustard, horseradish, Ancho chili aioli

### **Beef Tenderloin**

Carved, cocktail buns, condiments

### **Tiger Prawn Pyramid,**

Fresh lemon, cocktail sauce

### **Vegetarian Station**

Grilled and Marinated Asparagus, carrots, artichokes,  
green beans, squash, bell pepper triangles and zucchini  
Served with Focaccia bread

### **Whole Side of Gravlax**

Capers, red onions, pumpernickel ,mustard

### **International Cheese Selection**

French baguette, grapes and crackers

### **Barbequed Salmon**

Rye rounds, herbed cream cheese

### **Risotto**

Choice of: cheese, parmesan, blue cheese & green onion,  
Chicken, Prawn or Lobster

**Please contact one of our Event Professionals to request a quote**

*All prices are per person based and are subject to change  
\*Please note there is a 15% service fee on all hot menu items  
Prices do not include GST*