

# GAS

## Gas Grazing Tables

Grazing Tables for a min or 50 guests. includes props, furniture hire, styling and food

Call for a custom quote for staff required to deliver and set up the table as each event is unique and may require one or more chefs for a min of hours to set up.

### Grazing Station - Mediterranean style antipasto (cold)



An incredibly impressive spread, styled in a modern rustic style fitting for a Mediterranean feast, complete with in season blooms, props and rustic hand made table, ladders and planks. This hearty spread is a perfect light lunch or a entree style lead in before the main meal.

Let your guests mingle and graze.

#### Menu:

Italian prosciutto, thin sliced salami, beef bresola, kaiser flesh, avocado dip, hummus dip, grissini, crackers, baguette sliced, assorted bread rolls, fig jam, walnuts, almonds, dried apricots, cheddar, brie, blue cheese, grapes, muscatels, balsamic mushrooms, marinated artichoke, marinated red capsicum strips, marinated olives, iced fetta bites, dolmates, vegetable frittata

NOTE excludes staff and travel fees. Talk to us about your event so we can quote accordingly.

---

\$33.90 per person(minimum 50 people)

# GAS

## Grazing Station - Slider & Bagel (cold)



An impeccably styled cold grazing table, designed to wow your guests and replace a light meal. Package includes all furniture, props, flowers to achieve this rustic look.

### Menu:

Mini Charcoal slider w smoked salmon, dill caper cream cheese,  
Rare beef; Swiss cheese, slaw, mustard & pickles on brioche slider bun;  
The BLTA, maple crisp bacon, lettuce, tomato, mayo and avocado on Matcha slider bun;  
Turkey, brie & cranberry on New York mini bagel  
Bowls of corn chips, avocado dip & hummus dip, carrot sticks, celery sticks

NOTE: excludes staff and travel fees, talk to us about your exact requirements so we can quote accurately for your event

---

\$31.90 per person(minimum 50 people)

# GAS

## Grazing Station - Oriental Inspired (cold)



A selection of nori sushi rolls including chicken, seafood and vegetarian with soy  
Vietnamese pulled chicken with pickled carrot, coriander & sriracha aioli on mini brioche roll  
Shitake and water chestnut rice paper rolls with chilli lime dipping sauce (vegan, gf)  
Peking duck, chinese pancake, hoisin, cucumber and spring onion  
Minced prawn, coriander, ground peanuts, kaffir lime leaf in a cucumber cup with nuoc cham sauce (gf, df)  
\*\*contains nuts

Styling - Rustic Style Grazing Station props, platters, loose flowers - rustic banquet table

---

NOTE: excludes staff and travel fees, talk to us about your exact requirements so we can quote accurately for your event

\$31.90 per person(minimum 50 people)

## Grazing Table - High Tea (cold)



Poached chicken, chives & lemon mayonnaise sandwich fingers  
Cucumber sandwich fingers, dill caper cream cheese  
Goats cheese mousse, beetroot relish & walnut brittle tart (v) \*\*contains nuts  
Blinis with smoked salmon, dill caper cream cheese and micro herbs  
Spiced avocado salsa in a cucumber cup & micro herbs (v, gf, df, vegan)  
Assorted French macaroons  
Salted caramel mini cheesecake (GF)  
Scone Variety w a side of jam & whipped cream chantilly (grazing table)

---

NOTE: excludes staff and travel fees, talk to us about your exact requirements so we can quote accurately for your event

\$28.90 per person (minimum 50 people)