

Food Stations

Delight your guests with a long table laden with platters and boards of fantastic, colourful morsels.



Moorish/ Middle Eastern

Syrian Chicken, green olives and oranges topped with fresh harrisa

Cinnamon scented Lamb tagine served w/ flaked almonds and preserved lemons

Israeli saffron couscous served w/ roasted cherry tomatoes and chermoula dressing

Salmon with tahina lemon dressing, sprinkled w/ a pomegranate, parsley and pinenut

Green garden leaves, parsley, pomegranate and diced cucumber tabouli

Warm roasted pumpkin and cumin chickpea salad drizzled with yoghurt and paprika dressing



Mexican Fiesta

Kingfish ceviché served w/ orange, fennel & radish salad

Cauliflower fritters served w/ cilantro, salsa and yoghurt sauce

Seafood paella served w/ capsicum walnut dip

Deconstructed Fish tacos with avocado corn salsa, drizzled in chipotle mayo

Smoked, pulled Chicken in adobo sauce served in mini tortilla

Eggplant & chilli tomato stew served w/ fresh goat cheese

Corn, green leaves, avocado & cucumber salad with chipotle lime dressing



Indian Feast

Aloo Chat (potato cake) topped with yoghurt & sambal

Potato & pea pakora served w/ coconut mint chutney

Charred chicken Tikka Masala skewers

Seafood Malabar – spicy seafood curry

Kashmiri Lamb – a rich Rogan Josh curry served with pappadams

Basmati pulao, served w/ caramelised onion and almonds

Masoor Dhal – red split lentil dhal served with raita and roasted vegetables

South Indian coconut pumpkin curry served w/ coriander chutney

Matar Paneer – a classic dish with paneer (cheese), peas & green beans