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Interactive dining Stations-

(Live action station with a chef in attendance)

(Minimum 50 pax)

Seafood Station per person \$38.00

Selection of sushi with fresh Tasmanian salmon and albacore tuna with condiments
Smoked salmon, gravlax, hot smoked and caviar with blinis, lemon horseradish cream
Pacific shucked oysters with king prawns served with lemon wedges chili remoulade and sherry vinaigrette

Antipasto station per person \$25.00

Marinated Mt Zero olives, goats cheese, sundried tomatoes, roasted peppers, v
Traditional house cured prosciutto, bresaola, capaollo & cornichons
Dips – Lemon hummus, beetroot & balsamic
Grissini sticks, Turkish bread & shepherds bread

Bowls and bowls

Selection of Asian bowls with your choice of

Butter chicken, rice, riatta and pappadum
Chick pea korma, tomato sambal, riatta, garlic naan v
Asian noodle, greens, coriander, hoi sin v
Ragout of beef shin, caramel onions, polenta, fired tomato relish
Laksa of chicken, chili tom yum, mint leaves
Battered white Fish, lemon aioli, thick fries
Pumpkin salad, honey cous cous, roasted almonds, Moroccan spice v

Cheese Station per person \$25.00

Selection of three varieties of cheese served with native fruits, sour dough and waifs

Dessert Station

Selection of chocolate fountain, fresh berries, lollies, assorted cakes and slices plus ice cream station per person \$18.00

Menu