



Epicurean Tucker Box

OUTBACK TO ANYWHERE CATERING

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FOOD STATIONS

If serving your guests a buffet seems unappetizing and a sit-down meal seems too expensive, then isn't it time to find a stylish, sophisticated alternative to the tried-and-true ways to feed your guests?

Welcome to the hottest trend in catering: food stations. Mixing the best parts of buffets and the most elegant aspects of a sit-down dinner, guests will love this alternative. Food stations are the ultimate tasting menu, allowing guests to sample regional ingredients, a bride and groom's favorite dish or eclectic ethnic cuisines, all at a single event.

1. IT WOWS GUESTS

Unlike the standard buffet platter, food station fare is often self-serve, is presented on tiny appetizer size china so guests are urged to take just "bites" of various foods and then return to socializing. Stations are often organized, too, by food themes, from various sampler dishes of Asian or Italian cuisine to a grilled meat style option.

2. IT GIVES GUESTS PLENTY OF OPTIONS

The old adage *you can't please all of the people all of the time* certainly applies when you're trying to host a uniform dinner for 200. When you're arranging a sit-down affair, which realistically offers two to three dinner options tops, it's hard to accommodate all dietary needs and preferences. With food stations, you're able to pleasingly lay out various small bites to satisfy everyone's palate.

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3. IT KEEPS THE PARTY MOVING

One of the main problems with the refined, organized manner of a sit-down is just that—people need to sit through an entire dinner in the same seat. There are tricks to get people to mingle (you can urge guests to get up to the dance floor between courses or place the bar far from the tables).

Still, nothing entices guests to move like food stations. For one, they are a source of conversation when decorated innovatively. Second, the bites are often small enough that people have to walk around to eat—and circulate to socialize.

4. IT WON'T CREATE TACKY FOOD LINES

The long queue at a wedding buffet is notorious. Hosts can try to diminish the wait by having one table at a time go up to eat, but it still doesn't eliminate the line. With food stations, because the food is elegantly arranged all around the tables and is already beautifully plated, there are no food lines.

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Grilled Tuscan Breads

Italian breads and crostini, grilled with extra virgin olive oil, and served with toppings:

Chef prepared or construct your own

- chopped tomato with basil;
- asparagus, grape tomatoes, and feta;
- roasted sweet red peppers;
- and marinated artichoke salad
- Savory Cheesecake
- Our own savory spreads,

Garnished and served with complementary nibbles, including:

- Pickled olives & vegetables
- sundried tomato and feta with water biscuits;
- basil pesto with herbed cracker bread;

Country Artisan Table

A handpicked selection of small-batch cheeses and charcuterie,

Beautifully presented, accompanied by

- Fresh bunches of carrots and radishes with spinach dip,
- And served with Avondong ginger jam and roasted red pepper spread,
- Sliced baguette, herbed scones, and house made crackers

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Asian Pim

- steamed pork dumplings
- vegetable dumplings with gingered soy sauce
- classic spring rolls with dipping sauce
- chicken sate skewers with spicy peanut sauce;
- house rolled sushi & nori cones

Panini & Focaccia

Chef-prepared or construct your own,

- with classic fillings of prosciutto, ham, salami, cured meats
- tomato, basil, fresh mozzarella, pecorino cheese, Mediterranean Roasted Vegetables
- Hummus, red pepper bababghanoush, and herbed feta spread,
- served with crisps and marinated olives

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Whipped Potato Bar

creamy mashed potatoes and sweet potato mashed offered with:

- crisp, crumbled bacon;
- sour cream and fresh chives;
- oven-roasted tomatoes with basil;
- sautéed wild mushrooms; roasted garlic;

New York Steak House

Roasted Beef Fillet carved on-site,

- with steak sauce
- choice of gravy
- grilled red onions
- our Famous potato bake
- sautéed garlic button mushrooms
- grilled cherry tomatoes
- choice of salad

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Sumptuous Soups

House made soups served in mugs with a variety of dippers & toppings

- Roasted red onion & Pumpkin
- Chicken & Vegetable
- Minestrone
- Laksa
- Potato & Bacon
- Roasted tomato & Basil

Dippers & Toppings can include:

- Croutons
- Crispy Bacon
- Sour Cream
- Herb Pesto
- Shaved Cheese

Gourmet Pasta

Penne pasta with your choice of

- basil pesto & cream sauce
- tomato cream sauce
- kalamata olives, roasted red peppers, sautéed mushrooms, and freshly grated parmesan
- Traditional Carbonara
- Bacon & Prawn in creamy tomato
- Roasted Italian Vegetables in rich tomato sauce
- Mushroom & Ham in a creamy sauce
- Putanesca

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Urban Grill

An interactive station of

Grilled king prawns, shrimp, chicken, beef, and lamb

offered with flavorful Argentinean Chimichurri, Moroccan harissa, and Greek tzatziki sauces to mix-and-match

Flatbreads & Rolls

BollyWood

A selection of traditional Indian curries to chose from:

- Classic butter chicken
- Lamb Korma
- Beef Vindaloo
- Chicken Tikka Masala
- Masala Sea-food

With sides:

- Steamed rice
- Papadums
- Naan breads
- Chutneys
- yoghurt

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