

GHOST II FOOD STATIONS

THESE STATIONS REQUIRE A CHEF FEE OF \$350 FOR UNDER 20 GUESTS

SASHIMI STATION:

- Kingfish, tuna and fresh seasonal seafood served raw and carved to order

\$20 per head

SUSHI AND SASHIMI STATION:

- A section on handmade sushi and fresh seasonal seafood served raw and carved

\$25 per head

DUMPLING BAR:

 A selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

\$20 per head

OYSTER TASTING STATION:

- Showcasing freshly shucked regional oysters from around Australia -Sydney Rock. Pacific's and Flats

\$20 per head

ROAMING OYSTER SHUCKERS:

- Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

\$25 per head

GLAZED HAM STATION:

- Served warm and carved to order served with mustards, pickles and soft rolls \$20 per head



CHARCUTERIE & CHEESE:

- A selection of cured and smoked meats, cheeses, pickles and house-made chutneys

\$20 per head

JUST CHEESE:

- A wide selection of both local and imported cheeses with various breads and classic accompaniments

\$18 per head

CAVIAR STATION:

- A selection of caviars, ice bowl, complete with hostess to guide though the caviars

*Price on enquiry