



food stations
2023 - 2024

PURE
CATERING

menu

Our alternative to the food truck, try an interactive food station at your next event. To create the “wow” factor that will keep your guests talking about your event, these bespoke stations are beautifully styled with theming elements that will transport your guests to the vineyards of Madrid or the vibrant streets of south east Asia. Each station is designed to replace a main size meal and includes staff to service the station, styling elements and station set up.

inclusions

- Staff to service the station
- All styling elements
- Table / station hire
- Kitchen / cooking equipment
- All serve ware
- Bio degradable bowls and cutlery with napkins

requirements

Access to running water & electricity is needed for cooking. The station must have adequate lighting and level ground. Station can be outdoors however you must have a wet weather option

dietaries

Pure Catering will cater to all dietaries by altering or offering alternatives to your guests. You can select your menu based on your favourites, let us look after the rest.

quote

Request a quote for your next event [HERE](#)

learn more

Find out more about Pure Catering [HERE](#)

stations

all stations require a minimum of 40 guests

paella station - \$49.50 p.p

cooked over flame in traditional paella pans, your guests will enjoy paella mixta a combination of chicken & chorizo, infused with rich saffron; as well as as vegetarian artichoke & mushroom paella laced with smoky paprika.

includes fresh breadsticks, saffron aioli and lemon.

additions: prawns, mussels and calamari: \$10 per person

dessert station - \$39.50 p.p

The perfect addition to any event, this completely bespoke station makes for the "insta-worthy" finale you were looking for. including a selection of dessert tubes, macarons, tarts, cakes and sweets, each station is a unique and customisable experience

taqueria - \$39.50 p.p

warm flour tortillas, crispy corn tostadas, pulled barbacoa beef, pollo carnitas, spiced jackfruit carnitas, crunchy vegetables, lime crema, green & red salsas, pineapple pico de gallo, guacamole, fresh chillis and herbs. *andale!*

texan bbq- \$54.50 p.p

slow cooked 16 hour sliced smoked beef brisket, pulled pork in homemade bbq sauce, spicy glazed chicken wings, soft rolls and slaw. this is one hoe-down you want to be at!



stations

all stations require a minimum of 40 guests

asain hawker market - \$49.50 p.p

chicken satay skewers, rice paper rolls, stir fried noodles, lemongrass beef, prawn crackers & fortune cookies. featuring a live wok station under a canopy of chinese lanterns, your guests will be transported to the bustling streets of asia.

backyard bbq - \$39.50 p.p

better than your local bunnings, our aussie bbq comes complete with tasty lamb rissoles, smoky glazed chicken skewers, nans potato salad (with lashings of mayo), garden salad with beetroot, grilled onions, fresh white bread & and of course, bbq beef sausages we'll even supply the tomato sauce.

pure graze - \$39.50 p.p

four artisan cheeses | relish and fruit pastes | thinly sliced charcuterie selection
marinated and pickled vegetables | two dips
garnished with fresh seasonal and dried fruits, nuts, lavosh, crackers and breads.

additions:

2 cold canapes \$12 p.p

artisan sandwiches w gourmet fillings (2pp) \$12.5p.p

rice paper rolls w nuoc cham \$6.5 each



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