



## Buffet Fare

### **STANDARD BUFFET FARE \$45pp**

Choose three dishes from the following

#### **Green Thai Vegetable Curry**

with coconut milk, palm sugar and coriander

#### **Baked Napoli Beef Meatballs**

with shaved parmesan cheese

#### **Slow Cooked Lamb Korma**

with steamed basmati rice

#### **Martini Mashed Potato**

with bacon bits, cheese, sour cream and chives

#### **Traditional Lasagne**

with eggplant, capsicum, zucchini and pumpkin

#### **Slow Roasted Pork**

Sourced locally

#### **Seasonal Greek Salad**

with mediterranean olives and feta

### **PREMIUM BUFFET FARE \$65pp**

Choose two dishes from the following

#### **Grilled Fish**

with butter sauce and parsley

#### **Fish Cakes**

with salmon, potato and shallots

#### **Seafood Mornay**

with prawns, mussels, squid and fish

#### **Fresh Harvey Bay King Prawns**

**Natural Oysters on request priced at \$3 each**

#### **PLUS: Select 3 Standard Buffet Dishes**

Each premium dish added after that will be \$10pp

### **Each Buffet Fare will also come with:**

Seasonal Garden Salad

Medley of Steamed Vegetables

Steamed Basmati Rice

Dinner Breads





# Set Menu Food Fare

Set Menu \$65 per head

Choose 3 Entrees and 2 Mains for an alternate drop

## Entree

- Herbed Beef Meatballs** with tomato relish
- Crumbed Mushroom** with citrus hollandaise
- Smoked Salmon** with dill mayo, rocket and roma tomato
- Pate** with crostini and cranberry jam
- Deep fried camembert** with local honey and crackers

## Mains

- Free Range Chicken Breast**  
with semidried tomato, proscuitto wrapped brie,  
dauphinoise potato and green beans
- Thyme Roasted Lamb**  
with creamy garlic mash, broccoli and red wine jus
- Twice Cooked Pork Belly**  
with rustic slaw and apple puree
- Layered Vegetable Lasagne**  
with green salad and balsamic glaze
- Vegan Stuffed Capsicum**  
with rice, eggplant, olives, mushrooms and sweet potato chips
- Grilled Fish**  
with parsley and butter sauce, garlic mash, carrots and green beans

**Add Dessert options for an extra \$8pp**

**Or a cakeage fee added at \$2pp**





# Tapas & Cocktail Stand Up

Perfect for a casual affair or pre-dinner snacks

## Standard Fare \$35pp

Select 4 of your fav dishes

**Herbed Beef Meatballs** with tomato relish

**Crumbed Mushroom** with citrus hollandaise

**Halloumi** with sweet chilli jam

**Rockmelon wrapped in prosciutto** with fresh mint

**Mini Spinach and Ricotta Quiche**

## Deluxe Fare \$45pp

Select 4 of your fav dishes

**Cucumber Slices** with smoked salmon and dill mayo

**Cubed Slow Roasted Pork Belly**

**Tempura Prawns** with sweet soy sauce

**Seared Scallops** wrapped in bacon

**Crostini** with french triple cream brie and chives

**Lamb Kofta** with tzatziki

## Premium Fare \$55pp

Select 3 of your fav dishes plus 4 from the Standard Fare

Having a selection of share plates for the centre of the table is a great way to graze on different tastes while chatting. The premium fare can be used in place of a sit down meal. All options include your own private wait staff to serve your guests.





# Breakfast & Brunch

Includes coffee, tea and a glass of juice plus 1 option \$25pp

## **Stuffed Croissant**

with ham, cheese and spinach or egg and bacon

## **Bene Bagel**

with egg, ham, spinach and hollandaise or  
with egg, salmon, spinach and hollandaise

## **Breakfast Wrap**

with egg, mushroom, onion, bacon, sauce

## **Pancakes**

with coconut yoghurt, fresh fruit and local honey

## **Vegetable Rosti**

with corn, zucchini, potato and shallots

## **Turkish Toastie**

with smoked salmon, cream cheese, red onion and dill

## **Vegan Breakfast Bruschetta**

with tomato, mushroom, eggplant, basil and italian balsamic

Start your day right with an organic coffee and tasty breakfast. Get your gang together for a unique birthday brunch by the beach or wedding breakfast at a farmstay. This is a super way to kick off a celebration or to continue to feed your guests the day after your party.





## *What we're all about ...*

Here and there Food Fare is a mobile catering kitchen. We provide on site quality food and service. We have a unique concept providing for weddings, birthdays and functions with an extensive variety of menus to suit all tastes and budgets.

We have on site chefs creating our food including Tapas and Canapes, Breakfast and Brunch, grazing boards, buffet style spreads, seafood extravaganzas or 3 course plated dinners.

This trailer is a full kitchen able to provide a wide selection of food, on site wherever you are. It has a cool vibe and friendly trained staff.

If you are planning a special celebration, invite The Food Fare! We would love to meet you at your venue and start planning.

Check out our menus and call with any questions.

All the best with your plans..

Regards

*Kevan & Kerilyn*





# Seafood Fare Buffet Style

**Cold seafood selection \$60pp**

## **From the Sea**

Harvey Bay King Prawns

Fresh Natural Oysters

Smoked Salmon

Tuna and Avocado Rice Paper Rolls

## **Meat Selection**

Leg Ham

Chicken Pieces

## **Something Extra**

Seasonal Green Salad

Rustic Slaw

Fresh Bread Rolls

Condiments

**Minimum 50 guests.**





# Seafood Extravaganza Buffet

A decadent spread of both fresh and cooked seafood dishes

**\$90pp**

## **From the Sea**

Harvey Bay King Prawns

Fresh Natural Oysters

BBQ Moreton Bay Bugs

Battered Flathead Fillets

Panko Prawn Cutlets

Mornay Scallops with rice

## **Something Extra**

Seasonal Green Salad with mini roma tomato

Mixed vegetable medley

Fresh bread rolls

Lemon, aioli, dill mayo, seafood sauce

**Minimum 50 guests.**





# Street Food Fare

\$35pp

## **Slider Selection**

Meat and Vege options, served with HTFF special sauce

## **Mini Nachos**

with beans, salsa, guac and sour cream

## **Cajun Chicken Tenders**

with lemon and aioli

## **NYC Loaded Hot Dog**

with mustard and your choice of sauce

## **Soft Tacos**

Meat and Vege options, served with rustic slaw

## **Mac n Cheese Cups**







# Menu

**Champion Works Burger \$10**

with beef pattie, bacon, egg, cheese, beetroot, onion, tomato and lettuce with BBQ sauce and mayo

**Traditional Beef Lasagne \$10**

with minced beef, fresh napoli sauce and rustic coleslaw

**Kiwi Fish and Chips \$10**

Fresh battered NZ hoki with lemon and tartare

**New York Hot Dog \$10**

with a frankfurt, onion, cheese, tomato sauce and mustard

**Ham and Cheese Sandwich \$6**

toasted or fresh, on white bread

**Sweet Potato Chips \$7**

**Hot Chips \$7**

**Side Salad \$6**

lettuce, tomato, red onion, cucumber, carrot, olives and dressing

