



## STATIONS

### **CHARCUTERIE STATION VE – 180**

Chefs selection of cured and smoked meats, assorted condiments, farmhouse pate, toasted sourdough loaf, selection of crackers and crispbreads, pickles and giardiniera vegetables

### **CHEESE STATION – 170**

An assortment of cheese, including Brie, Blue Vein, Smoked, Cheddar and Chevre, with complementing fruits, nuts and quince paste. Grissini, lavosh, water crackers and gluten free crackers to accompany the cheese

### **DIPS STATION VE – 110**

House made Hummus, Fleurieu Yoghurt house made tzatziki, fresh Guacamole and tomato salsa with grilled pita bread and grissini

### **ANTIPASTO STATION VE – 85**

Chefs selection of grilled, marinated and pickled vegetables, marinated fresh cheese, mixed South Australian olives, house made dip, grilled pita bread, toasted sourdough loaf

### **GRAZING STATION – 190**

A mix of both the Charcuterie station and Antipasto station, with a selection of cured meat and marinated vegetables, dip and pita bread, fresh cheese, South Australian olives and assorted crackers, crispbreads and dried fruits

### **COLD SEAFOOD STATION – 230**

Sliced smoked salmon with capers, pickled onion and dill, whole cooked king prawns with rose sauce, natural oysters with fresh lemon and champagne shallot vinaigrette, hot smoked market fish with aioli, pickled octopus, house made pickled squid and marinated half shell mussels

**Stations serve 20/30 pax**  
**To book your function call us on 8244 3244,**  
**or email [hello@mosaichotel.com.au](mailto:hello@mosaichotel.com.au)**