

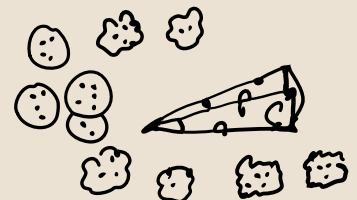
## food stations

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### YOU'RE A REAL PIZZA WORK

At Dan the Man, we believe there is an inextricable link between the way produce is cultivated and treated, and the way it tastes on your plate. As such, we endeavour to source our produce locally, from farmers who raise their livestock on pastures, and minimise their use of chemicals and pesticides.

We're also on a mission to be the first event catering company in Australia to create zero waste events.



## A THEATRICAL OPTION

Dinner and a show?! How cultured. With our fantastically fun food stations you get to meet the crew behind the scenes of your chosen menu, and marvel at their kitchen expertise, while they make food magically appear before your eyes. Chat with Dan the Man, or Stan, or Bob, while they serve up tasty tacos or melt kilos of cheese off our bona fide Swiss raclette machine. Theme your stations, or let us do it for you; they are the epitome of party excellence.



prices excl. GST

### **hola taco**

**grilled fish**

**crispy chicken**

**smoked pork**

**bean and black rice**

served with pico de gallo, guacamole, corn & cabbage salsa, lime yogurt, hot sauce, tacos

\$29.50 p/p

### **satay skewers**

**classic chicken satay**

**lemongrass beef**

**market fish,  
sticky chilli caramel**

**japanese eggplant**

served with green papaya vermicelli noodle salad

**OR nasi goreng**

\$25 p/p

### **poke bowl**

**salmon sashimi,  
albacore tuna**

**brown rice,  
purple cabbage**

shredded carrot,  
shredded beetroot,  
radishes, cucumber

edamame,  
smashed avocado

crispy shallots,  
avruqa, sesame seeds,  
snow pea tendrils

ginger, coriander

wasabi ponzu dressing

black and white sesame  
chilli soy dressing

\$27 p/p



### smoked goods

#### smoked brisket

#### smoked trout

served with housemade  
pickles, potato salad,  
slaw & grainy rolls

\$40 p/p

### say pho

#### shaved beef rice noodle soup

served with bean sprouts,  
pickled onion, chilli salsa,  
mint, coriander

\$20 p/p

2 chefs up to 150 pax

### paella

#### seafood, chicken and chorizo paella

served with crusty roll  
& green salad

\$27.50 p/p + paella pan  
hire

1 chef under 70 pax

### let's laksa

#### chicken laksa

served with bean sprouts,  
shallots, coriander,  
half boiled egg

\$20 p/p

2 chefs up to 150 pax

### spit roast station

#### spit roast lamb, goat or pig

#### spit operator

\$50 p/h (6-12hrs)

#### meat price

approx. \$20 p/kg  
market price dependent

#### spit hire

\$290 p/spit + delivery

### oyster bar

#### sydney rock oysters (northern NSW)

3 oysters p/p  
served with chardonnay  
vinaigrette, arruga, lemon

\$10 p/p

#### onsite oyster shucker

\$150 p/h

### pizza bar

classic tomato infused with  
basil stalks, mozzarella, basil  
wild mushroom, truffle  
pecorino, chervil

four cheeses; buffalo  
mozzarella, parmesan,  
gorgonzola, goats, deep fried  
pineapple sage

pork and fennel sausage,  
spiced tomato, taleggio

requests welcome

\$20 p/p + \$500 hire  
sydney region

### raclette station

served with cornichons,  
thinly sliced baguette,  
dijon

\$80 p/kg raclette  
(approx. 3.5kg for  
a half wheel)  
1hr service  
1 chef

### american barbecue

texas style brisket

pulled pork carolina  
kiss sauce

mac and cheese

bourbon pickle pickles

slaw

beans with burnt  
brisket ends

dirty white bread

\$50 p/p



## **food stations**

**minimum food spend: weekdays \$1,500; weekends \$2,000**

**prices excl. GST**

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### **Includes**

**two hour service time**

may require access to  
kitchen facilities

**compostable serveware**

which we take back to be  
composted at Rose Bay  
Community Garden

### **Staff**

**food station chefs**

2 chefs under 70 pax  
3 chefs above 70 pax  
unless otherwise stated

weekdays \$50 p/h  
saturdays \$60 p/h  
sundays \$70 p/h

**waitstaff**

weekdays \$50 p/h  
saturdays \$56 p/h  
sundays \$70 p/h  
we recommend one staff per 50 guests