



# Gourmet BBQ and Buffet Menus



**NOTE:**

You can choose from the set BBQ menus below or design your own menu from the additional information provided (see next page). A minimum of 50 guests is required for serviced BBQ menus.

*(GF) = Gluten free*

**BBQ MENU  
OPTION 1  
\$50.00 +GST PER GUEST**

**COLD SELECTION:**

Select 3 fresh gourmet salads (see next page)

Fresh baked bread rolls with butter

Condiments and sauces

Freshly sliced seasonal fruit platter

Selection of cheeses, nuts dips and crackers

**HOT FROM THE BBQ:**

Rosemary, garlic and olive oil marinated chicken breast *(GF)*

Homemade hamburger patties

Scotch fillet minute steaks *(GF)* (125gm)

Beef, lamb or chicken gourmet sausages  
*(GF sausages available on request only)*

Caramelized sliced onions *(GF)*

**BBQ MENU  
OPTION 2  
\$57.00 +GST PER GUEST**

**COLD SELECTION:**

Select 4 fresh gourmet salads

Fresh baked bread rolls with butter

Condiments and sauces

Continental sliced meat platter - Salami, Pastrami,  
Champagne Ham & Proscuttio Ham

Freshly sliced seasonal fruit platter

Cheese & Greens platter with dips & water crackers

**HOT FROM THE BBQ:**

BBQ style Tandoori chicken (breast)

Homemade gourmet hamburger patties

Lamb and rosemary gourmet sausages

Scotch fillet minute steaks (125gm) - marinated  
lightly with garlic, lemon, olive oil, rosemary and  
freshly cracked black pepper

Lemongrass scented Barramundi wrapped in foil  
and slowly cooked on the bbq

Caramelised onions

Field mushrooms sautéed with butter,  
thyme and sea salt

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## BBQ SALAD SELECTIONS

### SALADS:

- Caesar salad
- Bacon, egg and potato salad
- Pasta salad with a creamy sun dried tomato dressing
- Coleslaw
- Mediterranean roasted vegetable salad with fresh basil pesto
- Green leaf salad with sweet balsamic dressing
- Roasted beetroot and pumpkin salad with spinach, feta and candied balsamic
- Greek salad
- French green bean and pecan salad with honey & chive dressing
- Indian spiced chick pea salad
- Asian style rice salad
- Cherry tomato, red onion & lettuce salad with coriander oil & croutons
- Balsamic & garlic Grilled eggplant and artichoke salad
- Tomato, basil & bocconcini salad drizzled with olive oil
- Jumbo couscous and roasted vegetable salad with cumin and lime yoghurt and herbs

## BBQ SALAD SELECTIONS

### HOT BBQ SELECTIONS:

- Chicken, herb & pine nut sausages
- Squid with picada dressing (olive oil, parsley, garlic & pepper)
- Lightly crumbed chicken schnitzel (Hot & spicy or plain)
- Scotch fillet minute steaks (125gm)
- Chipolata sausages
- Grilled snapper fillets with coriander, ginger, lime and chilli
- Seasoned potato slices
- Field mushrooms sautéed with butter, thyme & sea salt
- Caramelised sliced onion
- Tandoori BBQ chicken or lamb
- Beef or chicken satay skewers
- Mediterranean vegetable skewers
- Lemongrass scented barramundi wrapped in foil
- Moroccan style lamb fillets
- Malaysian barbecued prawns with shredded mint & lime (add \$2 per person)
- Cajun Atlantic salmon with fresh lime
- Mirin and sake chicken
- Buttered corn cobs with fresh thyme and sea salt flakes

## NOTES:

If you have chosen your hot and cold selections (from the BBQ food and salad selections above), the final cost per person will include - Bread rolls with butter, condiments and sauces.

Any BBQ menu cost includes: Onsite chefs to prepare, cook and service your BBQ, all cooking equipment (including BBQ), trestle tables and linen cloths for the buffet table, all platters and utensils for service, as well as first class disposable plates and cutlery. Crockery plates and cutlery can be provided upon request for \$2.50 p/person

BBQ extras such as: Seafood platters, Antipasto platters, cheeses platters, fruit platters, roaming desserts or a dessert buffet are also available on request (POA).

Alternatively, Most of the (hot BBQ) selections above would suit a stand up gourmet BBQ Should you prefer something lighter than the traditional sit down BBQ.

Waiting staff for your function (to be used for drinks service and/or to have a staff member clearing/tidying plates etc) can be provided at an additional cost of \$40.00 + GST per hour, per staff member (minimum 3 hours)