



## Gourmet BBQ Menu

**BBQ BUFFET @ \$35 per person INCLUDES;**

- + Three BBQ meats -Scotch filet steak, Chicken thigh steaks, Gourmet sausages.
- + Three freshly made salads – Coleslaw, Potato and Tossed Salad.
- + Fresh crusty bread or dinner rolls.
- + Sauces and condiments to complement meal
- + Fresh fruit platter with vanilla yoghurt and chocolates.

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Other meat and salad options are available upon request.

- ☐ Marinated Chicken Kebabs
- ☐ Beef or Lamb Kebabs
- ☐ Lamb Chops
- ☐ Rump Steak
- ☐ Pasta salad
- ☐ Caesar Salad
- ☐ Rice Salad





## Catering Platters menu selections



Your choice of up to 3 dip flavours, vegetable crudités, lavosh and crackers

Dip platters



Meat & cheese platters

Platter with a selection of; Bocconcini, Prosciutto, Tasty cheddar, Camembert, Blue vein cheese, Provolone dolce, Dutch smoked cheese, Capocollo mild, Hungarian salami, Mild Sopressa, Pepperoni, kabana, chorizo, smoked ham.



Sushi platters

Your choice of either;

- Vegetarian platter (V)
- Mixed Maki platter



Gourmet cocktail platters

4 selections from list;

- Deconstructed shrimp cocktails served in Asian spoons
- Star anise duck crostini
- Chicken, citrus & coriander rolls
- Chargrilled sweetcorn & cauliflower pakarus (V)
- Pumpkin & feta tartlets with caramelised red onion (V)
- Mini chicken Caesar filo cups
- Thai beef with black sesame rice (GF)
- Smoked salmon crostini with horseradish whip
- Chicken tandoori skewers with raita
- Lamb kofta kebabs with mint & yoghurt dipping sauce (GF)
- Selection of mini quiches including vegetarian option
- Gourmet mini beef pies
- Mini beef sliders with tomato relish
- Grilled haloumi sliders with beetroot relish (V)