



Sizzling BBQ menu

Your guest's will be astounded at the great service, market fresh food and the spectacular;

Which is the experience of attending a Cateraid Sizzling BBQ night.

Although we would like to think we create our menus to each situation (budget and people involved), the below is a cross section of our more popular dishes, arranged in a format which offers an all inclusive price per person.

The stated per person charge is inclusive of all the following:

Tea and Coffee for all guests

Linen Napkins

Linen skirt and table cloths for the buffet

Setting of the guests tables to a base level (no decorations)

Fine White china and polished stainless steel cutlery (also includes bread and butter plate/cutlery).

All wait staff, chefs, cleaners and event coordinator.

All food as pertaining to menu

All kitchen equipment needed to prepare and serve

(i.e. warming ovens, cook tops, chillers etc) free of charge.

Rubbish removal for any waste from buffet and food courses

We will also package the over food, which will be stored correctly; to preserve for another meal.

Great service from experienced hospitality people who enjoy their work ☺

Discounted party hire equipment from Cateraid- complete event hire including marquees, tables, chairs, flooring etc.

We look forward to confirming your booking and helping you enjoy your celebrations and an event that will be....

Fine dining.....effortlessly

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www.cateraid.com.au



CATERAID
catering & complete event service
Sizzling BBQ menu

Meats

Choice of 4

MSA grade sirloin, onion jam, garlic Worcestershire marinade
Assortment of award winning chipolata sausages, chilli tomato relish
Honey, sesame, Pork belly, teriyaki sauce
Ginger, Garlic, 21/25 prawn cutlet, citrus, white wine, plum dip
Chicken thigh, Tandoori spice, Saffron cucumber riata
Chicken breast, Jimmi's Sate, coconut cream, coriander
Lamb cutlets marinated in preserved lemon, garlic, rosemary & olive oil
Tasmanian Salmon, lime, white pepper, olive oil
Barramundi, garlic, grape tomato, basil oil

Salad

Choice of 4

Warm antipasto salad , grilled vegetables, balsamic glaze
Asian inspired green salad, bean shoots, organic lime dressing
Roasted kipfler, Sebago potatoes, lemon myrtle crème fraiche, rocket pesto.
Avocado, asparagus, yellow pepper salsa, white truffle vinaigrette
Cos lettuce, organic free range eggs, lardons, anchoivy dressing, shaved parmasen, crouton
Iceberg, cherry tomatoes, olives, fetta, red capsicum, Lebanese cucumber, Spanish onion, balsamic
Green apple, spring celery, walnut , rocket, herb mayonnaise
Bay leave poached Beetroot, orange , rocket, Organic lime, virgin olive oil
Baby spinach, mixed roasted Australian nuts, bean shoots, lardons, Cabernate vinaigrette
Mixed pasta salad with citrus sour mayonnaise and julienne vegetables

This BBQ Menu will always include:

Cold seafood selection including – oysters, prawns, crab and marinated mussels.
Sour dough dinner rolls
Market fresh fruit platters
Tomato chill jam, basil aioli, mustard aioli, chipotle bbq sauce, Heinz tomato sauce, fruit chutney

\$55.00* + GST per guest *Minimum charges apply.

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