



BBQ menu – Drop Off

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

Which is the experience of attending a Cateraid BBQ

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 attractive price per person.

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

3 ply paper napkins

Plastic plates and cutlery

Plastic buffet tables

All food items as pertaining to menu.

Chef to set up buffet and Cook bbq for guests only – room attendants not included.

All equipment needed to serve food free of charge.

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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Meats *Choice of 4*

Sirloin, onion jam, garlic Worcestershire marinade
Assortment of chipolata sausages, chilli tomato relish
Honey, sesame, Pork, 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 marinated in lemon, garlic, rosemary & olive oil
Barramundi, garlic, cherry tomato, basil oil

Salad *Choice of 4*

Asian inspired green salad, bean shoots, organic lime dressing
Roasted potatoes, lemon myrtle creamy dressing, rocket pesto.
Cos lettuce, farm eggs, bacon, creamy dressing, parmesan cheese , crouton
Iceberg, cherry tomatoes , olives, fetta, red capsicum, Lebanese cucumber, Spanish onion, balsamic
Baby spinach, mixed roasted Australian nuts, bean shoots, bacon, red wine vinaigrette
Mixed pasta salad with citrus sour mayonnaise and julienne vegetables
Traditional coleslaw with homemade dressings

This BBQ Menu will always include:

Cold seafood selection including – local oysters, prawns, chilli squid
Dinner rolls
Market fresh fruit platters
Tomato chill jam, basil aioli, mustard aioli, chipotle bbq sauce, Heinz tomato sauce, fruit chutney

\$25.00* + GST per guest *Minimum charges apply.

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