



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 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:

Tea and Coffee for all guests with disposable cups

3 ply paper napkins

Plastic table cloths on trestle tables for the buffet

Crockery and cutlery

Chefs and the food service staff

All food as pertaining to menu

All kitchen equipment needed to prepare and serve

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

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

Greg and Kelly Stephenson

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catering & complete event service

BBQ menu

Meats

Choice of 4

MSA grade 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, 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

Green apple, spring celery, walnuts, rocket, herb mayonnaise

Beetroot, orange, rocket, Organic lime, virgin olive oil

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 – oysters, prawns, 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

\$36.50* + GST per guest

**Minimum charges apply.*

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