

Gourmet BBQ

BBQ / CHARCOAL SHARE TABLE PLATTERS

Minimum of 40 guests

Cooked fresh on-site with chef and wait staff and setup on your tables for guests to enjoy

Crockery plates, stainless steel cutlery, paper serviettes and linen table cover included

All sauces and relishes included.

OPTION 1

Chimichurri marinated chicken breast w lime zest aioli

Home-made gourmet burger patties

Marinated beef scotch fillet steaks (125g)

Caramelized sliced onions

Crusty whole breads or rolls served with butter

Three salad varieties from our Salad pdf range

\$42 per head

OPTION 2

Lamb mint koftas w saffron yoghurt

240Gm thick mustard pepper porterhouse beef steaks

Tandoori chicken breast with raita

Swiss brown mushrooms with garlic and thyme

Caramelized onions

Crusty whole breads/rolls with butter

Relishes and accompaniments

Four salad varieties (refer salad selection)

\$44 per head

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(Continued)

OPTION 3

Three (3) choices of skewers (refer selection below)

Whole seared mustard peppered beef fillet w red wine jus. Lamb or pork also available

Swiss brown mushrooms w garlic thyme

Rosemary and garlic chat roast potatoes

Three salad varieties from our Salad range

Crusty whole breads or rolls with butter

Skewer choices include:

Thai-style chicken w lemon myrtle sweet chilli glaze

SA King prawns w lemon, garlic and olive oil

Lamb souvlakia w tazatziki

Marinated Beef burgundy w Spanish onion and red capsicum

Moroccan lamb, onion and tomato w herb marinade

Chicken mushroom and bacon w fresh lemon pepper and thyme

Atlantic salmon w salsa verde (\$3 extra)

\$55 per head