



BBQ

COOKED FRESH ON THE BBQ by a Chef in front of guests

- Breast Chicken marinated in a Tandoori paste and served on skewer with a tangy yoghurt dipping sauce
- Char-grilled Vegetable Skewers with eggplant, sweet potato, mushroom, capsicum, Spanish onion with a peanut dipping sauce
- Rosemary, Garlic and Mint Marinated Lamb served on skewer with a tahini dipping sauce
- Green Prawns marinated in olive oil, garlic, lemongrass and chilli served on skewer
- A selection of Petit Gourmet Sausages

ACCOMPANIMENTS

- Potatoes Roasted in olive oil, rosemary and rock salt
- Greek Salad- Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce and finished with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing.
- Prawn and Crab Pasta Salad-Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander. Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.
- Crusty Bread Rolls and Butter
- Condiments to compliment

TO FINISH

- Fresh seasonal Fruit platter with Australian Cheese, Chocolate dipped Strawberries and crackers

The above menu can be supplied for \$65 per person based on the attendance of a minimum of 35 guests. Price Includes Chef to cook onsite for two hours. Based on using a BBQ onsite supplied by client (we can arrange BBQ hire if required)

Prices do not include hire of crockery, cutlery, linen, glassware etc or food and beverage service. This can easily be arranged.