

GOURMET 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 (For vegetarians only)
Rosemary, Garlic and Mint Koftas 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 \$75 per person based on the attendance of a minimum of 35 guests. \$82.50 per person on a Sunday and Public Holiday apply. 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.

STAFF CHARGES

We can arrange delivery of all food to you, or our food and beverage staff can come along and take care of everything for you.

Monday to Saturday	Wait Staff \$44 per hour	Beverage Staff \$49 per hour
Sunday and Public Holiday	Wait Staff \$49 per hour	Beverage Staff \$54 per hour

Pricing includes GST

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