

Sample BBQ Menu
@\$50.00pp Based on 60+ people (Quote Provided for under 50)

FINGER FOOD – POST CEREMONY

Dipping Platters - On Arrival

Lime and Coriander Guacamole, Yoghurt and Feta Dip and Smoked Salmon Pate with Pita Crisps and Vegetable Crudities

BBQ Seafood Platters

BBQ Prawns, ½ Shell Mussels with Garlic Butter, Monk Fish and Bacon Wrapped Scallop Mini Kebabs with Tequila Lime Mayo

Sushi Selection

Asian Chicken and Pesto and Vegetarian Sushi, with Soy, Wasabi and Pickled Ginger

BBQ MAINS

Selection of Fresh Breads

(Tomato and Fennel, Potato and Rosemary and Ciabatta)

BBQ Maple Balsamic Venison

Denver Leg Fillets Glazed with Maple and Balsamic

Marinated Chicken Breasts

With Mango Salsa

Whole Baked Salmon with Lemon and Herbs

With Salsa Verde and Lemon Aioli

Gourmet Roast Baby Potato Salad

with Sundried Tomatoes, Capers and Honey Mustard Aioli

Tossed Mixed Baby Green Salad

With Cherry Tomatoes, Cucumber and Lemon Vinaigrette

Roast Tomato, Lemon & Herb Risoni Salad

Rice Shaped Pasta with Roast Cherry Tomatoes, Herbs & Shaved Parmesan

Roast Pumpkin, Spinach and Feta Salad

With Roasted Pumpkin and Sesame Seeds and Balsamic and Olive Oil Dressing

TO FINISH – FINGER FOOD DESSERT PLATTERS

Mini Chocolate and Vanilla Crème Puffs, Baby Lemon Curd Tarts, Mini Macarons, Seasonal Fruit Kebabs and Chocolate Dipped Strawberries,

Freshly Brewed Plunger Coffee and a Selection of Teas