





## GOURMET BBQ – MENU 2

Price \$31.00 per person – 40 guests or more. Price \$33.00 per person – Less than 40 guests.  
Price includes disposable plates, cutlery and serviettes. Desserts an additional \$7.50 per person.  
Additional costs may include table/tablecloth, BBQ hire and staff.

### FROM THE BBQ (Including condiments)

- Lamb cutlets marinated in olive oil, garlic and rosemary served with tzatsiki or Scotch fillet served with BBQ mushrooms and onions.
- Atlantic salmon marinated in olive oil, lemon rind and fresh herbs or Garlic and herb prawns, served with citrus mayonnaise.
- Tandoori chicken breasts with yoghurt mint sauce or Basil pesto chicken breasts and garlic or Moroccan spices chicken with a yoghurt mint sauce.
- A choice of 2 types of sausages from the selection below:-
  - Bratwurst,                      - Lamb and rosemary
  - Chicken and chives,       - Lamb, pistachio & honey
  - Classic Italian               - Cevapcici
- Crusty bread and butter

### SALADS TO COMPLEMENT THE BBQ

A choice of 3 salads:-

- Chat potato salad with olive oil, lemon juice, fresh herbs and red onions.
- Chat potato salad with crispy bacon, chives and mayonnaise yoghurt dressing.
- Singapore noodle salad with baby sweet corn, Asian greens, and sweet soy dressing.
- Couscous salad with chickpeas, preserved lemon, sultanas and toasted almonds.
- Traditional Caesar salad.
- Wild rocket salad tossed with fresh asparagus, semi dried tomatoes, roasted pumpkin, goat cheese and toasted pinuts with sweetened balsamic dressing.
- Traditional Greek salad served with Kalamata olives, fetta, tomatoes, cucumber and onion.
- Middle Eastern tabouli salad.
- Rosemary scented pumpkin and sweet potato with a yoghurt honey and poppy seed dressing.
- Garden green salad with cucumber, tomato and seed mustard dressing.
- Penne pasta salad with slow roasted red capsicums, basil pesto and shaved parmesan.
- Coleslaw salad with a creamy homemade mayonnaise dressing.
- Tomato and boccaccini salad with fresh basil, baby capers and olive oil balsamic dressing.

### DESSERT BUFFET

A choice of 2 desserts and a fruit platter:-

- Flourless chocolate mud cake
- Lemon tart
- Tiramisu
- Fruit flan
- Flourless banana cake
- NY baked cheesecake
- Mixed berry cheesecake
- Passionfruit cheesecake
- Sticky date pudding cake with butterscotch
- White and dark chocolate mousse cake
- Belgium chocolate & butterscotch
- Flourless orange and almond cake
- Pecan nut tart

### World of Food Catering

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