

SIMPLE AND BEAUTIFUL



CATERING

bbq buffet menus

“relax and let s&b hold the tongs”

classic barbecue \$26.90 / pp

beef & thyme sausages (gf)
satay free-range chicken skewers (gf)
hand-made beef patties (gf)
grilled onions (gf) (vegan)
garden salad (gf) (vegan)
creamy coleslaw (gf) (v)
classic potato salad (gf) (v)
fresh bread rolls (vegan)
selection of sauces & condiments

gourmet barbecue \$32.90 / pp

gourmet beef sausages (gf)
satay free-range chicken skewers (gf)
garlic & rosemary beef skewers (gf)
hand-made beef patties (gf)
grilled onions (gf) (vegan)
potato, sour cream & chive salad (gf) (v)
garden salad (gf) (vegan)
creamy coleslaw (gf) (v)
fresh bread rolls (vegan)
selection of sauces & condiments

executive barbecue \$36.90 / pp

porterhouse steak (gf)
marinated lamb cutlets (gf)
barbequed garlic prawns (gf)
hand-made beef patties (gf)
potato, sour cream & chive salad (gf) (v)
creamy coleslaw (gf) (v)
caesar salad
spinach, pumpkin, feta & pine nut salad (gf) (v)
fresh bread rolls (vegan)
selection of sauces & condiments

optional upgrades

canapés \$15 / pp

served on buffet table

house-made bruschetta with seasonal toppings (v)

mushroom & pine nut risotto balls (v)

asparagus, prosciutto & salsa verde tapa (gf)

rice paper rolls chicken & avocado (gf)

appetiser \$12.5 / pp

pre-set on guest tables or buffet table

antipasto platters - marinated eggplant, mixed olives, toasted turkish bread, parisian feta, roast peppers, prosciutto, chorizo, dolmades

(please note, items may vary due to availability)

seafood platter \$9 / pp

served on buffet table

a selection of fresh local seafood, including prawns, calamari, smoked salmon, mussels, scallops & cured white fish

(please note, items may vary due to availability)

tea & coffee station \$2.50 / pp

a selection of teas, moccona coffee & sugar with full cream, skim & soy milk

dessert buffet \$10 / pp

choose three

berry tarts

orange & almond cake

lemon meringue pie

chocolate tarts

profiteroles

fresh fruit & custard pies

caramel cheesecake bars

chocolate decadence

seasonal fruit pavlova

portuguese custard tarts

fresh fruit platter

citrus tarts

white chocolate & raspberry mud cake

packages include

all food service equipment
disposable plates & cutlery
napkins

additional

staffing & culinary team (for functions under 70 guests)

table cloths \$9 / per table cloth

white linen napkins \$1 / per napkin

crockery & cutlery can be supplied for \$1.50 / per piece

wedding cake cutting

- . plated, with berries & cream, or bagged for guests \$3.50 / pp
- . presented on platter to the buffet table \$1.50 / pp