



Advanced Catering Concepts

BBQ Finger Food

All menu items are cooked fresh onsite and provide 16 pieces per person.

Fragrant, mouth-watering BBQ'S are our house specialty. Fresh produce cooked onsite and served straight from the grill. This menu has been designed as a BBQ with a twist, all the appeal of a traditional BBQ but served as a cocktail style menu.

Develop your own menu from the options listed below by selecting the number of items to suit your budget and taste. If you have any special requests in regards to specific items or condiments please do not hesitate to contact our catering consultants. ACC also supplies all equipment to set up, cook, serve and clear.

Tandoori Chicken

Chicken skewers coated with a traditional Tandoori marinade

Mini Hot Dogs - 2 Varieties

Spicy debriciner chipolatas in a warm mini hot dog roll with a mild English mustard

Chicken, chive and camembert chipolatas in a warm mini hot dog roll with a home-made tomato relish

Chevapcici

Traditional hand rolled European skinless sausage, served with natural Greek yoghurt

Mini Burgers

Hand-made mini beef burgers with fresh baby spinach, shavings of Grana Padano cheese and a home-made tomato and onion relish

Thai Fish Cakes

Home made Thai fish and noodle cakes served with a sweet chilli dipping sauce

Malaysian Chicken Satay

Succulent chicken Satay's marinated in a traditional home-made peanut Satay sauce

Tiger Prawns

Tiger prawn cutlets wok tossed with a hint of chilli, garlic, olive oil and freshly chopped parsley. Served hot

Salmon Skewers

Atlantic salmon skewers with a citrus, ginger, coriander and honey glaze

Lamb Cutlets

Spring lamb cutlets, seasoned with sumac and served with a mint and natural Greek yoghurt dipping sauce



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Rare Seared Tuna

Rare seared yellow fin tuna crusted in white and black sesame seeds with a sesame oil, Mirin and soy dipping sauce

Vegetable Shaslicks

Vegetable shaslicks with aged balsamic vinegar (v)

Grilled Asparagus

Grilled asparagus (seasonal) with olive oil and cracked black pepper (v)

Beef and Spanish onion Skewers

Sweet paprika coated beef skewers layered with Spanish onions, red and green capsicum

Mini Rare Eye Fillet Rolls

Rare eye fillet rubbed in Dukkah spice, served in a traditional Turkish bread roll with caramelized onions and fresh rocket pesto

Mini Lamb Roll

Lamb fillets marinated in olive oil, lemon juice and oregano served on a lightly charred Turkish bread roll with fresh baby spinach and Bulgarian fetta cheese

Polenta Fingers

Polenta and fresh herb fingers drizzled with a basil pesto (v)

Vegetable Burgers

Hand-made vegetable burgers with a bush tomato relish (v)

Stuffed Mushrooms

Portobello mushrooms filled with a mushroom mousse of fresh parsley, thyme, bread crumbs and Bulgarian fetta (v)

Select the number of items to provide the variety; we will then provide 16 pieces per person of this selection.

Select 8 items: \$61.25 per person Select 10 items: \$63.75 per person Select 12 items: \$65.95 per person

N.B other finger food items may be added / substituted to this menu upon request

Minimum number of guests 30

Prices include all Required Kitchen and Floor Staff, Equipment, Napkins and GST