



Advanced Catering Concepts

BBQ Menus

ACC's fragrant mouth-watering BBQ's are a house specialty, featuring fresh produce cooked on-site and served straight from the grill to the buffet. Develop your own BBQ menu from the options listed here; just select the number of items to suit your budget and taste, secure in the knowledge that no guest will leave hungry. Please do not hesitate to contact our catering consultants if you have any special requests in regard to specific items or condiments. ACC also supplies all equipment to set up, serve and clear. Prices include plates and cutlery (if required), staff, equipment, salads, bread, food service trestle tables with linen, BBQ's and GST.

Traditional BBQ Package

The perfect BBQ menu for a casual relaxed affair, simple yet wholesome. A great way to feed the masses without blowing the budget.

- Traditional Australian BBQ sausages
- Vegetable burgers with tomato relish
- Sizzling beef burgers with caramelised onions
- Thai chicken burgers with sweet chilli sauce
- Selection of crusty bread and rolls
- Two salads
 - Hand cut traditional coleslaw
 - Tossed green salad
- Condiments
 - Tomato sauce
 - French mustard

- Serviettes, disposable plates and cutlery
- All equipment, including BBQ'S staff and GST

Price per person \$19.95 less than 50 guests

Price per person \$18.45 more than 50 guests

Minimum number of guests 30



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Standard BBQ Package

The time-honoured Australian BBQ has seen many embellishments over the years but the original recipe has never varied: succulent meats, crisp salads, crusty bread. All your favourites are here in the traditional BBQ package – and we've added some gourmet flavours, spices, marinades and relishes for good measure.

- BBQ chicken thigh fillets marinated in a honey and soy marinade
- Chevapcici - traditional European skinless sausage
- BBQ corn on the cob with melting butter and fresh parsley (v)
- Hand-made vegetable burgers with a bush tomato relish (v)
- Traditional BBQ sausages with tomato sauce
- Sizzling hand-made beef burgers with caramelized onions
- Home-made Thai chicken burgers with a sweet chilli sauce
- Four gourmet salads
 - Traditional coleslaw salad (v)
 - Potato salad with bacon, spring onions, egg and mayonnaise
 - Garden fresh tomato, mushroom, Spanish onion and basil salad with balsamic vinaigrette (v)
 - Freshly tossed mixed and green leaf salad with sliced cucumber and French dressing (v)
- Crusty bread and rolls
- Condiments
 - Traditional tomato sauce
 - French mustard
 - Sweet chilli sauce
 - Home made tomato relish
- China plates, stainless steel cutlery and serviettes
- All equipment, including BBQ's food service trestles and linen, staff and GST

Price per person \$25.95

Minimum number of guests 30



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Gourmet BBQ Package

This is the classic BBQ taken up a notch. Everything you love about BBQ's just got better: aged meats, fine charcuterie and seafood, imaginative vegetarian options, Asian and Mediterranean flavours & epicurean salads.

From The Grill

- Aged porterhouse steaks rubbed with fresh thyme and garlic
- Home-made gourmet sausages:
 - Chicken, chive and camembert
 - Debreciner – spicy pork and beef
 - Lamb, honey and rosemary
- Rockling fillets drizzled with a lemon infused oil and chopped chives
- Chevapcici - traditional European skinless sausage
- Tandoori chicken shaslicks brushed with a traditional Tandoori marinade
- Sizzling hand-made beef burgers with caramelized onions
- Home-made Thai chicken burgers with a sweet chilli sauce
- Traditional BBQ sausages with tomato sauce
- Lamb back straps marinated with fresh lemon, oregano and olive oil
- Hand-made vegetable burgers with a bush tomato relish (v)
- Vegetable shaslicks marinated with aged balsamic vinegar and olive oil (v)
- BBQ half tomatoes drizzled with basil pesto and olive oil (v)

Includes

- Four salads
 - Potato salad with bacon, spring onions, egg and mayonnaise
 - Greek salad, iceberg lettuce, cucumber, cherry tomatoes, pitted kalamata olives and Greek feta cheese with a lemon and oregano dressing
 - Three bean salad, mixed beans, cherry tomatoes, baby spinach, torn basil leaves, orecchiette pasta with a lemon and extra virgin olive oil dressing
 - Traditional coleslaw salad (v)
- A selection of gourmet crusty bread and rolls
- Condiments
 - Traditional tomato sauce
 - French mustard
 - Seeded mustard
 - Home made tomato relish
- China plates, stainless steel cutlery and serviettes
- All equipment, including BBQ's food service trestles and linen, staff and GST

Select 6 items from the grill: \$39.95 per person

Select 8 items from the grill: \$42.95 per person

Minimum number of guests 30



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Supreme BBQ Package

The ultimate BBQ feast: prime cuts of meat, home-made sausages, the freshest fish and shellfish , deluxe vegetarian creations and ambrosial salads, all imaginatively prepared using African, Asian, Mediterranean and Australian flavours.

From The Grill

- Sumac seasoned lamb cutlets with a mint and Greek yoghurt dipping sauce
- Atlantic salmon fillets with a burnt orange vinaigrette and fresh coriander
- Inch- thick eye fillet steak served with a garlic and fresh herb butter
- Large tiger prawn's with a hint of garlic, chilli olive oil and fresh coriander
- Moroccan chicken tenderloins marinated in bah rat spice and olive oil
- Home-made gourmet sausages:
 - Chicken, chive and camembert
 - Debreciner – spicy pork and beef
 - Lamb, honey and rosemary
- Beef, capsicum and Spanish onion shaslicks
- Lamb shaslicks dressed in a cucumber mint and yoghurt sauces
- Rockling fillets drizzled with a lemon infused oil and chopped chives
- Vegetable shaslicks marinated with aged balsamic vinegar and olive oil (v)
- Portobello mushroom steaks rubbed with garlic, fresh herbs and olive oil (v)
- Polenta and fresh herb fingers drizzled with a basil pesto (v)

Includes

- Four salads
 - Traditional Caesar salad with baby cos leaves, crispy slivers of bacon, parmesan shavings and Turkish bread croutons with a traditional Caesar dressing
 - Beetroot and chickpea salad, baby beetroot and spinach leaves with chickpeas, diced beetroot, sliced red onions, goats cheese and a seeded mustard dressing
 - Moroccan roasted vegetable salad, cous cous, roasted vegetables raisins apricots and dates and fresh mint combined with aromatic Moroccan spices
 - Greek salad, torn iceberg lettuce , cucumber, cherry tomatoes, pitted kalamata olives and fetta cheese with a lemon and oregano dressing
- Basket of gourmet artisan breads and rolls
- Caramelised onions
- China plates, stainless steel cutlery and serviettes
- All equipment, including BBQ's food service trestles and linen, staff and GST

Select 7 items from the grill: \$51.95 per person

Select 9 items from the grill: \$54.95 per person

Minimum number of guests 30