



Advanced Catering Concepts

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