



Advanced Catering Concepts

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 feta 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

