

The Small Food Caterers

Gourmet BBQ Catering Menu and Packages

Price Guide

Just the Basics

- \$29 per person +GST
- Gourmet sausages
- Plus 2 other selects from "The Basic Gourmet Hot of the plate"
- Caramelised slice onion
- Select 3 Salads
- Included bread and condiments

Something a bit special

- \$39 per person +GST
- Gourmet sausages
- Chicken thigh fillets crusted with southern style crust
- Plus 2 other selects from "Our Specialties Hot of the plate"
- Select 2 from the Grilled Vegetables
- Select 3 Salads
- Included bread and condiments

Add Some Gourmet Platters

- \$4.50 per person +GST per select 1 from the Gourmet Platters range

Add Assorted cocktail cakes

- \$4.50 per person +GST

Children under 10

- Half Price

Prices are based on a minimum of 100 guests and include;

- On site preparation staff
- BBQ's
- Travel within 30km from CBD.
- Serving equipment
- Quality disposable plates and cutlery

Additional charges for

- Food and Drinks staff are \$37 per hour +GST with a minimum of 3 hours
- All substantial additional equipment
- To be confirmed in a formal quote based upon our availability

Contact information

The Small Food Caterers

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The Basics Gourmet Hot of the plate

- *Gourmet sausages*
- *Homemade beef hamburger patties*
- *Lamb Chevapachichi*
- *Scotch fillet minute steak with red onion with cooked red wine reduction*
- *Chicken thigh fillets crusted with southern style crust*
- *Chorizo, button mushroom and pepper kebab (g/f, d/f)*
- *Buffalo on sugarcane kofta with bush tomato sauce*

Our Specialties hot off the plate

- *Frenched lamb cutlets crusted with rosemary thyme and sage (g/f)*
- *Miso and ginger glaze salmon*
- *Portuguese style prawn shashlik (g/f, d/f)*
- *Barramundi with lemon myrtle butter.*
- *Thai beef shaslicks with peanut sauce*
- *Pickled lemon lamb kofta with minted yoghurt*
- *Traditional Paella with chicken, chorizo and prawns*

Grilled Vegetables hot off the plate

- *Caramelised sliced onions and mushrooms*
- *Seasoned potato slices*
- *Mix vegetables and haloumi cheese kebabs (g/f, v)*
- *Grilled corn cobs*
- *Grilled capsicum*
- *Crumbed, grilled eggplant served with warm mixed olives*
- *Vegetable risotto patties*
- *Sweet potato, apple and pineapple crusted with cinnamon and ginger (g/f, va)*

Salads

- *Creamy potato salad with dairy free egg mayonnaise*
- *Coleslaw salad with raisins and apple*
- *Tossed garden salad*
- *Roasted vegetable salad*
- *Tossed Greek salad with fetta and olives*
- *Asian classic wombok salad with crispy Asian noodles*
- *Waldorf salad with walnuts*
- *Set beetroot terrine with sour cream and chives*
- *Tomato and onion salad with vincotto dressing*
- *Fetta, mint and watermelon salad with balsamic*

Gourmet Platters

- *Antipasto*
- *Premium cheese, dried fruit and nuts*
- *Freshly cut seasonal fruit*
- *Selection of gourmet quiche*
- *Southern style crusted chicken wings*
- *Sliced vegetables, pita bread and dips*
- *Selection of gourmet savory tarts*

Dessert

- Assorted cocktail cakes
- Berry cheese cake
- Double Jamaican chocolate mud cake (g/f, v)
- Pavlova with whipped cream and seasonal fruit