



FINGER FOOD

BBQ Menu

CATERED AT \$36.50 PER PERSON
PRICE INCLUDES GST

ALL SYDNEY AREAS - 93871878 FAX - 95403569 SUTHERLAND SHIRE - 95246049

ON ARRIVAL OF GUESTS:

FRUIT AND CHEESE BOARD (Magnificent arrangement of fresh seasonal fruit, a variety of cheeses, vegetable crudités, dried fruits, water crackers Turkish bread and dips)

FINGER FOODS: (tray service)

BBQ Baby Octopus - Marinated tender baby octopus cooked to perfection, skewered & served hot to your guests.

Mini Fillet Mignon - Tender cubed fillet steak wrapped in bacon & skewered.

Cocktail Sausages - Mini cocktail sausages, served with a chili tomato dip.

Chinese Chicken Sticks - Prepared mini drumsticks in a honey soy marinade.

BBQ Garlic King Prawns - Peeled garlic prawns skewered & bbq'ed.

Tahini Lamb Cutlets - Marinated lamb cutlets with tahini, yogurt, lemon juice, garlic & spices.

Mini Kebabs: Mediterranean Lamb Kebabs
Satay Chicken Kebabs
Marinated Beef Kebabs

Bacon & Chili Rollups - Fresh scallops wrapped in bacon skewered & bbq'ed.

Assorted Sushi Rolls - Assorted vegetarian sushi rolls.

FINGER FOOD DESSERTS:

Mini Éclairs, Fruit Tarts, Petit Fours, Chocolate Boats

PRICE INCLUDES: Chef, Waiter/ess, Table for Fruit Board with Linen, Side Plates, Dessert Plates with Spoons, Serviettes and Condiments.

NOT INCLUDED: DELIVERY, PICK UP & CLEANING FEE \$77.00

ON THE DAY: The catering crew would usually arrive two hours before the start of the function. The Fruit and Cheese Board is made fresh on site, to co-inside with the arrival of the guests. Once the bulk of the guests arrive the finger foods will be circulated on platters by our uniformed staff, straight from the BBQs usually over a three hour period. Designed as a varied full meal type finger food menu, this is ideal for that formal or informal occasion.

Menu Price Based on 60 Guests

