



GOURMET BBQ FUNCTIONS

GOURMET BBQ - \$95 PER PERSON

CANAPÉS (SERVED STANDING)

Salmon mousse cone, avocado, chive, pickled beetroot
Lemon thyme asparagus tartlet (v)
Duck croquettes, plum sauce
Prosciutto wrapped chicken tenderloin (gf)

BBQ BUFFET TABLE (GUESTS TO HELP THEMSELVES)

(Bread rolls & butter – pre-set on guests tables)

Fillet mignon, béarnaise (*Beef fillet steaks wrapped in prosciutto*)
BBQ braised pork ribs, chipotle BBQ sauce
Harissa grilled swordfish, lemon butter
Sundried tomato & feta stuffed chicken supreme, pesto cream sauce

Roasted ratatouille vegetables
(Eggplant, zucchini, capsicum, red onion, tomato, sweet potato)

Fennel, rocket, orange, pistachio, red onion
Cos, Moroccan quinoa, pine nut, parmesan, sundried tomato

DESSERT PLATTERS

Tiramisu jar
Lemon meringue tart
White chocolate profiterole

TEA & COFFEE STATION

ADD CHEESE PLATTER - \$185 PER PLATTER

Served on large planks
Delice, cheddar, manchego cheeses, quince paste, nuts, muscatels, strawberries, crackers

GELATO CART AVAILABLE ON REQUEST

*Prices start from \$850
SoPYC can quote & book on your behalf*