



GOURMET BBQ

Gourmet BBQ - \$95 per person

Canapés (served standing on arrival)

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



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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