

# Cateraid BBQ menu.

This BBQ menu offers a product to clients who are planning weddings or corporate events with the need of excellence in cuisine. The menu may also be adapted to suit major celebrations in life such as anniversaries and milestone birthdays. For informal house events please contact our team for our latest 'platters and staff' menus.

The Cateraid BBQ menu is prepared to meet a set of "legendary service guidelines" which determine allocation of items such as; the event timeline and food quantity per guest, along with the staffing levels required for any event. These guidelines have been developed by the Cateraid team over the company's 12 years of servicing the event industry.

If you feel your guests require a different experience from what we offer within this document, we are delighted to expand on your ideas, using this menu as a solid platform.

The Cateraid BBQ menu is completely flexible in the presentation/table design with all preplanning included in the price per head. If you struggle to decide choices that "go" together; our event team are more than happy to offer assistance. Likewise if you have a particular dish in mind that we don't offer in text, we are happy to create it for your event.

\*Please note that a traditional "buffet table" structure is to be utilised for the presentation of this menu. This may include all kinds of props. We offer you complete control on the design and layout of the table with our array of platters and bowls.

Although minimum numbers do apply we will accommodate all event types using our customised menu products.

If you require further information on the Cateraid buffet menu, please email

[sales@cateraid.com.au](mailto:sales@cateraid.com.au)

We look forward to caring for your guests at an event that will be, as our motto states:

*fine dining.....anywhere.....effortlessly*



## Salads. *(choice of 3)*

- Caprese' Buffalo mozzarella, heirloom tomatoes, balsamic
- Poire roquette Pear, rocket, walnut, parmesan, verjuice, glaze
- La calabaza Sweet potato, organic pumpkin, chickpea, cilantro, lemon
- Tabouli Parsley, cilantro, lemon, cracked wheat, concasse'
- Avocado Char grilled Asparagus, avocado terrine, amber capsicum, truffle oil. (+\$1.00 per person).
- Beetroot Bay poached baby beets, orange segments, Persian fetta
- Orecchiette Fresh pasta, lemon myrtle, crème fraiche', macedoine spring vegetables.
- Kipfler Petite potato, lardons, shallots, free range egg, fresh mint
- Summer Organic watermelon, fresh mint, Cateraid's own lime juice.
- Caesar Cos, lardons, garlic crouton, parmesan, egg, anchoivy dressing.
- Quinoa Char grilled vegetables, fajitas, cilantro, citrus.
- Green Baby spinach, fresh peppers, macadamia, bean shoots, red wine vinegar, garden herb bouquet.
- Greek Butter lettuce, Lebanese cucumber, confit olive medley, heirloom tomatoes, fetta, red onion, virgin olive oil, herbs.

## Hot dishes. *(choice of 2)*

- Pasta Heirloom tomato, garlic, thyme, parmesan, black pepper.
- Rice Asian style, hoisin, diced vegetables, shrimp, pork belly
- Cous Cous Iranian spices, figs, saffron, lime, butter
- Hassle back Roasted Chat potato, chicken stock, smoked paprika
- Winter Baked carrots, shallots, fennel, courgettes, squash, beets
- Spring Snow peas, split peas, carrots, corn, baby beans
- Char grilled Peppers, courgette, eggplant, onion, sweet potato, balsamic
- Risotto Your choice of flavours.
- Char grilled Paella Risotto of prawns, squid and scallops (+\$3.00 per guest)
- Mushroom Medley of local and imported mushrooms, truffle oil, clarified burnt butter (+\$1.00 per guest)

## Meats. *(choice of 3)*

- Prawns Cooked whole Pacific Red prawns with lemon *(cold +2.50 p.p)*
- Prawns Cooked whole Crystal bay prawns with lemon *(cold +4.50 p.p)*
- Prawns Ginger, garlic and lemon cutlet skewer
- Prawns Crispy head Asian style prawns with citrus plum *(+3.00 p.p)*
- Pork scotch fillet BBQ fillet, olive oil, sea salt and apple compote
- Pork Belly Sticky orange and hoisin, chilli and garlic
- Pork Rib Smoked in hickory, glazed and charred with Cateraid BBQ
- Beef Flank Cajun rubbed, hickory smoked and local honey BBQ
- Beef scotch fillet Char grilled, caramelised onion jam, jus de gras
- Beef Rib Smoked in hickory, glazed and charred with Cateraid BBQ
- Smoked Chickens Smoked at Cateraid, chopped, green salsa
- Split BBQ Whole Spanish style BBQ chicken with tomato chutney
- Chicken Satay skewers or Tandoori or Souvlaki
- Supreme Chicken breast filled with semi tomato pesto and parmesan
- Wings Rubbed in Creole, smoked and glazed in chilli BBQ
- Lamb Kofta Mince lamb leg with spices and herbs, Tatziki
- Lamb Souvlaki Generous skewers with red peppers, Spanish onion
- Lamb Cutlet Garlic, rosemary, thyme with jus *(+ \$2.50 p.p)*
- Lamb Rib Smoked in hickory, glazed and charred with Cateraid BBQ
- Imported Barramundi Wrapped in nori sheets, pane', cooked in lemon emulsion and dill *(+ \$1.00 p.p)*
- Fresh local Barramundi BBQ, olive oil, white pepper, Himalayan salt  
Lemon *(+ \$2.00 p.p)*
- Ocean Salmon *\*Frozen* Foil encased, dill butter, lemon *(+ \$1.00 p.p)*
- Tasmanian Salmon Olive oil, white pepper, Himalayan salt  
Lemon *(+ \$2.50 p.p)*
- Ocean trout Fresh Australian, sumac crust, hazelnut vinaigrette *(+ \$2.50 p.p)*
- Kangaroo Rump fillet, teriyaki, shitake mushrooms *(+ \$2.50 p.p)*
- Smoked/ Braised/Pulled Pork shoulder/lamb forequarter/beef skirt *(+\$3.00 per guest)*
- Crocodile Tail fillets, char grill pane, prawn bisque *(+ \$5.50 p.p)*

## Additional items.

- |                       |  |                             |
|-----------------------|--|-----------------------------|
| • Whole suckling pig  | Display table, all condiment                 | (minimum charge + \$400.00) |
| • Asian BBQ           | Hanging meat bar with chef                   | (minimum charge + \$500.00) |
| • Beef long rib       | Cutlet served of carvery                     | (+\$10.00 per guest)        |
| • Sushi Bar           | Assorted rolls and flavours                  | (\$POA)                     |
| • Sydney rock oysters | Served on ice direct from the growers        | (+ \$7.50 per guest)        |
| • King prawn tower    | Australian king prawns with lemon            | (+ \$8.50 per guest)        |
|                       | Pacific Red king prawns with lemon           | (+ \$5.50 per guest)        |
| • Whole Lamb          | Greek inspired Lamb, spit roasted            | (\$POA)                     |
| • Polenta fries       | Polenta fries, rock salt, aioli, bamboo cone | (+ \$4.50 per guest)        |
| • 1 hour appetisers   | Choices from Cateraid finger food menu       | (+ \$11.00 per guest)       |
| • Dessert buffet      | Selections from our boutique desserts        | (\$POA)                     |
| • Wedding cake        | Cake as dessert, plattered or bagged         | (\$POA)                     |

## Breads. *(choice of 2)*

- Olive and rosemary sourdough dinner roll
- Brioche dinner rolls
- Italian milk bun dinner rolls
- Petit Pain – triangle soft dough
- Sliced baguettes
- Sourdough dinner rolls
- Damper rolls
- Seeded knots on wholemeal base
- Dark rye and sour cherry bun

## \*Notes to consider.

Please consider carefully the following choices and be guided by our advice which is generated from decades of experience in BBQ.

1. Try to not repeat similar meat dishes where possible, as this will offer the best experience for all guests at your event. *(example: white meat and red meat)*
2. Be careful when choosing the salads/hot dishes. Try not to have duplication of the same base ingredient on all choices *(example: too much lettuce base; such as Caesar, Green or Greek together).*
3. Where possible be aware of guests with intolerances to foods and see if there are choices within your menu, for those guests with an allergy/illness *(example: gluten free)*
4. Become involved with the planning of the layout and presentation of the buffet table, making sure to utilise Cateraid stock and available modern design. *(example: come to meetings at our head office with an instagram ideas or pinterest board).*
5. Advise Cateraid of any cultural/religious requirements that may be present. Our chefs are well versed in all cuisine and can customise our menus to suit your event requirements.
6. Take measurements of the event space. Let us ensure that the plan you have prepared will work. For more information on planning tools, see our app for ipad and android [www.easyevent.com.au](http://www.easyevent.com.au)
7. Take photos of the venues kitchen space; or any area which may be useful for our staff to take care of the final touches.
8. Look at the load in requirements for our dedicated staff, to ensure the impact on guests is minimal. Remember a typical event has at least a full van of equipment and food to unload on arrival and reload on exit. Let our staff know if you think extra hands are required to carry a long pathway or a large staircase.
9. Minimum numbers apply and all menu items are subject to availability/seasonality.