



GRIFFIN  
*Catering & Events*

BBQ MENU



# BBQ PACKAGES

## BBQ PACKAGE (A)

27.00pp

Dinner rolls and butter portions

### MEAT

Lamb & rosemary sausages, chilli jam

Minuet steak aged beef rump, sea salt, caramelized onions

Chilli lemongrass BBQ chicken, ginger caramel glaze, pineapple salsa

### VEGETABLES

BBQ corn cob, Dijon mustard butter, sea salt

### SALADS

Choose any 2 from the salad menu

## BBQ PACKAGE (B)

35.00pp

Gourmet baked breads and butter portions

### MEAT

Tandoori chicken thighs with coriander yogurt

Scotch fillet steak 120g, oregano, garlic marinade, café de Paris butter

Salmon fillet, chipotle spice, chilli corn salsa

### VEGETABLES

Grilled eggplant & Zucchini, sea salt, extra virgin olive oil

New potatoes, rosemary & garlic

### SALADS

Choose any 3 from the salad menu

### DESSERT

Fresh seasonal fruit platter

## BBQ PACKAGE (C)

48.00pp

Gourmet baked breads and butter portions

### MEAT

Beef fillet steak, mushroom brandy sauce

Lamb cutlets, rosemary & garlic, red wine jus

Local prawn skewers, salt & pepper, lemon butter

Barramundi fillet, lemon myrtle spice, cherry

tomato salsa

### VEGETABLES

Grilled eggplant & Zucchini, sea salt, extra virgin olive oil

Field mushrooms, thyme, garlic & balsamic glaze

## **SALADS**

Choose 3 from the salad menu

## **DESSERT**

Dark chocolate brownie

Cheese platter with crackers, condiments

Seasonal fruit platter

## **BBQ BURGER STATION**

Add on \$12.00 pp

BBQ burger station, freshly cooked in front of your guests with the perfect burger accompaniments. Sour dough burger buns, Grass fed beef patty, caramelised onions, egg, tomato, cheese, salad leaves, tomato relish, herb mayo & pickles.

Chicken and vegetarian burger Pattie options available on request.

Prices do not include GST



## MEAT, GAME & POULTRY

Create your own barbeque menu from the selection below we recommend 2 or 3 meat & seafood choices, 3 or 4 salad & vegetable choices, 3 dessert choices.

### POULTRY

From \$6.50 - \$14 based on selection

Pork & leek kranisky sausage

Bratwurst, mustard & sauerkraut

Selection of gourmet sausages – buffalo, crocodile, venison, wild boar (2 each)

Fresh chorizo sausages

Lamb & rosemary chipolatas (2 each)

Pork chop, apple cider sauce

Beef fillet steak, mushroom brandy sauce

Scotch fillet steak, horseradish cream, red wine jus

Sirloin steak, Dijon mustard & pepper sauce

Lamb skewers Middle Eastern spice, coriander pesto

Kangaroo fillet steaks, smoked paprika, beetroot relish

Half spatchcock marinated with lemon preserve & garlic, cherry tomato vincotto

Lamb cutlets, rosemary & garlic, red wine jus

Chicken Maryland barbequed with lemongrass, chill lime & ginger, Asian caramel glaze

Tandoori chicken, coriander & lime yogurt

Lamb loin chops, Moroccan marinate, tomato jam

## SEAFOOD, SALAD & VEGETABLES

### SEAFOOD BBQ

\$7.50 - \$16.00

Barramundi fillet, lemon myrtle spice, cherry tomato salsa

Snapper fillet, Lemon preserve & fennel salsa

Salmon fillet, chipotle spice, chilli corn salsa

Local prawn skewers, salt & pepper, lemon butter

Bugs slipper lobsters, herb garlic butter

Calamari Sichuan pepper, garlic aioli

Green lip mussels chilli garlic & lime

WA marron split in half, herb butter (Seasonal) POA

WA crayfish split in half, herb butter (Seasonal) POA

### BBQ SALADS

\$3.95pp

Traditional caesar salad, baby cos, bacon, egg, croutons, parmesan dressing

Potato salad with bacon, egg & spring onion, creamy mustard dressing

Fresh shredded slaw two types of cabbage with carrot, tangy herb mayonnaise (v,g,f)  
Greek salad, tomato, Kalamata olives, fetta, cucumber, capsicum, lemon & oregano dressing (v,g,f)  
Panzanella Tuscan style salad with tomato, garlic croutons, basil, capers, peppers & red onion (v)  
Crunchy raw salad of cauliflower, kales, sprouts, tomato, beetroot, fresh herbs & citrus dressing (v)  
Raw zucchini spaghetti shaped pasta, sundried tomato pesto sauce, nut cheese (v, gf, vg)  
Asian spiced slaw, cabbage, bean shoots, carrot, Asian herbs, cucumber chilli tamarin dressing  
Quinoa, spiced carrot, baby spinach & chickpea salad  
Lemons preserve cous cous, tomato, parsley & red onion salad  
Wild rice, corn, sprouts, kale & sesame soy chilli lime dressing (v)  
Beetroot, fetta & rocket, sea salt & olive oil  
Chicory & raddicco leaves with snow peas, fresh orange, raspberry vinaigrette

## **VEGETABLES**

From \$4.50pp - \$6.50pp based on selection  
Field mushrooms, thyme, garlic & balsamic glaze  
Grilled eggplant & Zucchini, sea salt, extra virgin olive oil  
Corn, Dijon butter, sea salt  
New potatoes, rosemary & garlic  
Baby carrots roasted with hoi & sesame  
Stuffed bell peppers with Latino rice  
Grilled tomato, oregano & garlic, parmesan  
Baked cauliflower, béchamel sauce & cheese  
Chargrilled sweet potato, thyme & garlic

## **DESSERTS**

### **DESSERT**

Select 3 varieties for \$8.00pp  
Lemon Lime tartlet, Italian meringue  
Traditional fruit jelly trifle, jelly, sherry soaked sponge Mini cups  
Mango Panna cotta, whipped coconut, macadamia nut praline  
Warm chocolate brownie, honey glaze, almonds, double cream  
Seasonal fruit salad, passion fruit (gf)  
Dark Chocolate & raspberry tartlets  
Sunday cups Pims soaked strawberries, honey comb, choc fudge



**CONTACT INFORMATION**

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