



HIGHLANDER CATERING MENU



BUFFET BBQ OPTIONS

BBQ STAPLES | \$30.00 PER PERSON

- Plain beef sausages, plain beef patties
- buns, onion, cheese & sauces

BBQ SPREAD 1 | \$60.00 PER PERSON

- Mix of gourmet sausages
- Marinated garlic teriyaki chicken thighs
- Gourmet garden salad
- Creamy potato salad
- Bread rolls, spreads & sauces

BBQ SPREAD 2 | \$85.00 PER PERSON

- Local rump steak with post marinade
- Rosemary lamb / angus beef / Italian pork sausages
- Garlic teriyaki chicken thighs
- Avocado mixed gourmet garden salad
- Creamy classic home-made potato salad
- Bread rolls, spreads & sauces

BUFFET BBQ OPTIONS

REGULAR - 10 PAX | LARGE - 18 PAX

CHEESE PLATTER | REGULAR - \$160.00 / LARGE - \$285.00

A selection of gourmet cheeses, fig-nut crackers, water crackers,
walnuts, blueberries, strawberries, and dried apricots



PLATTERS MENU CONT...



CHEESE & CHARCUTERIE PLATTER | REGULAR - \$255.00 / LARGE - \$435.00

An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip,
selection of cured and deli meats, fig-nut crackers, water crackers,
selection of fresh & dried fruits, and walnuts

FRUIT PLATTER | REGULAR - \$125.00 / LARGE - \$220.00

A combination of the freshest in season fruits sourced locally

SWEET TREAT | REGULAR - \$105.00 / LARGE - \$185.00

An assortment of muffins, brownies, and gourmet indulgent bars

MIXED SEAFOOD PLATTER | REGULAR - \$245.00 / LARGE - \$425.00

Peeled prawns (15/30|pieces)
Sydney rock oysters (12/24peices)
Smoked salmon
Cocktail sauce, garnish & lemons

PRAWN PLATTER | REGULAR - \$170.00 / LARGE - \$280.00

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat
Cocktail sauce, garnish & lemons

PLEASE NOTE

Platters ordered without a BBQ menu require a
minimum spend of \$400 and incur a delivery fee of \$70.00

Public holiday surcharge of+ 20% applies on all catering orders.