



# *MV HIGHLANDER CATERING*



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## *Main Menu*

### **BBQ Staples - \$20 pp**

Plain beef sausages Plain beef Patties  
Buns, onion, cheese & sauces

### **BBQ Spread 1 - \$40 pp**

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

*\*\*Add: Honey garlic glazed salmon fillets (=\$50pp)*

### **BBQ Spread 2 - \$55 pp**

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

*\*\*Upgrade to eye fillet steak (=\$60pp)*

### **BBQ Spread 3 - \$70 pp** \*Most popular

Cheese platter  
Seasonal fruit platter  
Your choice of local rump steak or honey garlic glazed salmon fillets  
Mix of sausages: rosemary lamb, angus beef, Italian style fennel pork  
Marinated garlic teriyaki chicken thighs  
Avocado mixed garden salad Creamy classic potato salad  
Bread rolls, spreads & sauces

*Minimum order of 12 pax. For orders less than 12 pax a surcharge of \$100 applies.  
Public holiday surcharge of+ 20% applies on all catering orders.*

# Platters

1 platter = 15 pax

## **Cheese Platter - \$185**

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

## **Cheese & Charcuterie Platter - \$225**

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 fruit and walnuts

## **Vegetarian Crudities & Dips Platter - \$150**

Served with toasted Turkish fingers,  
selection of crudities, fresh celery,  
capsicum, carrot, Lebanese cucumber,  
hummus, babbaganoush,  
roasted beetroot and fetta dips

## **Fruit Platter - \$105**

A combination of the freshest in season fruits sourced locally

## **Sweet Treat - \$89**

An assortment of muffins, brownies, and gourmet indulgent bars

*Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$500*

*and incur a delivery fee of \$80.*

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

# Platters

Regular ~15pax / Large ~30pax

## Mixed Seafood Platter - \$185 / \$295

Peeled prawns (15/30|pieces)

Sydney rock oysters (18/30peices)

Smoked salmon, Cocktail sauce, garnish & lemons

## Prawn Platter - \$120 / \$210

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat

Cocktail sauce, garnish & lemons

## Oyster Platter - \$115 / \$215

Freshly shucked Sydney rock oysters Cocktail sauce, garnish & lemons

## Sushi Nigiri Combo Platter - \$75 (56pc)

Salmon nigiri, tuna nigari, prawn nigiri, salmon & avocado roll,

chicken & avocado roll, cooked tuna & avocado roll,

spicy fresh tuna & avocado roll

## Sushi Roll Platter - \$80 (72pc)

Salmon avocado roll, Chicken schnitzel and avocado roll,

cooked tuna and avocado roll, spicy fresh tuna and avocado roll

teriyaki beef and avocado roll

## Sashimi Platter - \$140 (72pc)

A selection of fresh sashimi:

Salmon, tuna, kingfish, scallops, salmon caviar, and black lumpfish caviar

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