



## **Woorabinda Catering Menus 2024**

### **BASIC BBQ MENUS**

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

#### **Gourmet Sausages freshly cooked on the BBQ – \$15 per person**

Vegetarian/Vegan/GF option available

#### **Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices – \$20 per person**

Chicken/Vegetarian/ Vegan/GF option available

#### **Or enjoy a mixture of burgers and sausages for \$25 per person**

##### **Mixed Kebabs: \$25 per person**

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

### **BUFFET MENUS**

#### **Buffet Option 1: \$45.00 per person**

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

#### **BBQ Buffet Option 2: \$50.00 per person**

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

#### **Platter Buffet Option 3: \$40.00 per person**

- Cheese Platter
- Antipasto Platter



- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges

#### **Add on: Buffet Meats**

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 each
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg (min 2 kg)
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg (min 2 kg)

Add on fresh bread rolls @ \$1.00 per person

#### **PLATTERS**

##### **Sushi Platters**

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00

##### **Antipasto Platter – \$150**

Cold meats, marinated olives, cheeses, homemade dips, pate.  
Served with crackers.

##### **Cheese Platter – \$100**

A range of Australian & European cheeses served with crackers.

##### **Prawn Platter – \$170**

Tiger Prawns served with lemons and seafood sauce

##### **Smoked Salmon Gravlax Platter – \$130**

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

##### **Fruit Platter – \$60**

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

#### **SANDWICHES – \$10.00 each (min order 8)**

##### **BAGUETTE/WRAP – \$12.00 each (min order 8)**

Double Smoked Ham, swiss cheese, tomato, pear and apple chutney  
Poached Chicken Breast, avocado, mayo and toasted almonds

Smoked Salmon, cream cheese, avocado, capers and Spanish onion  
Chargrilled Vegetables, pesto, ricotta and baby spinach  
Corned Beef, tomato pickles, tasty cheese and mayo  
Portuguese Chicken Breast, mayo, chilli jam, mixed leaves  
Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion  
Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta  
Sandwiches are made on wholewheat & quinoa & soy organic sourdough  
Baguettes are made on white crispy fresh baked bread.  
Sandwiches, Baguettes & Wraps are cut into ¼'s  
The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

### **Salad Menu \$75 per salad**

Serves at least 20 people (half size platters available on request \$40.00 each )

- Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables – \$85.00

### **Whole Tray Cakes \$145.00**

(30 × 40cm) 24 to 32 portions

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake

### **FINGERFOOD**

#### **Cold Finger Food**

(Minimum 12 per item)

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each
- Cocktail pork & fennel rolls – \$3.50 each
- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each
- Cocktail sausage rolls – \$3.40 each



- Cocktail Smoked salmon & dill quiche \$3.60 each

#### **Gourmet Sliders**

Made on mini milk buns

- Slow cooked beef brisket (minimum 24 per order) \$3.90 each
- Chicken schnitzel (minimum 12 per order) \$3.90 each
- Roast vegetable & goat's curd (minimum 12 per order) \$3.90 each
- Smoked salmon & cream cheese (minimum 12 per order) \$3.90 each