



Highlander Catering Menus 2024

BBQ MENUS

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

PLATTER MENUS

Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$500 and incur a delivery fee of \$80.

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, a 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

SEAFOOD 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