



Pegasus Catering

All seafood fresh from Sydney Fish Markets on day of charter.

Mix and match as you like. For example for 24 guests you might choose 8 x Sausage Sizzle, 8 x Steak & Sausage and 8 x Seafood buffet.

There must be sufficient food for all guests. Special menus can be arranged for intimate groups.

BBQ Menus

1. BBQ Sausage Sizzle \$20pp. (Minimum 8 guests)

Selection of gourmet beef, pork, lamb & vegetarian sausages, caramelised onions, tomato/BBQ/honey mustard sauce on fresh rolls. Garden salad & vinaigrette dressing, chips, dips & soft drinks.

2. BBQ Sausage & Steak \$35pp. (Minimum 8 guests)

Gourmet sausages, marinated rump steak fillets w/lemon & pepper, tomato/BBQ/honey mustard sauces, garden & potato salads w/dressing, fresh bread rolls, chips, dips & soft drinks.

3. Seafood Buffet \$45pp. (Minimum 8 guests)

Best fresh oysters, large tiger prawns, smoked salmon (4-5 pieces of each pp.) fresh lemon & lime, seafood sauce, crusty baguettes, garden salad & vinaigrette dressing.

4. BBQ Sausage & Seafood \$60pp. (Minimum 8 guests)

BBQ sausage sizzle (1) plus seafood buffet (3) including all sauces, bread rolls, salads, chips, dips & soft drinks.

5. Surf & Turf \$70pp. (Minimum 10 guests)

The lot. Gourmet sausages, lemon & pepper rump steak (1 of each pp), rock oysters, tiger prawns, smoked salmon, garden & potato salads w/dressing, crusty baguettes & fresh soft rolls, tomato/BBQ/honey mustard/tartare sauces & soft drinks.

Platter Menus

Cheese Platter (serves 8-10) \$120

Selection of Australian & imported cheddar, bleu, brie, crackers, dried fruit & nuts.

Fresh fruit platter (serves 8-10) \$90

Seasonal best.