



## **MAJOR TOM Catering**

Choose from any of our scrumptious BBQ & Buffet Menus. **Note:** \*Public holidays 20% surcharge applies

*Minimum order of 12 pax. For orders less than 12 pax a surcharge of \$100 applies.*

### **BBQ 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



## Grazing Platters

*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 (18/30 pieces)  
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 nigiri, 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



## Beverage Packages

### **Standard \$18 Per Person Per Hour**

#### Sparkling

Trilogy Cuvée Sparkling Brut Nv

#### Beer

Corona, Young Henry's: Newtowner, YH Hazy Pale Ale, YH Stayer Mid Strength

#### White Wine

Warburn Estate Rumours Sauvignon Blanc

Wolf Blass Eaglehawk Chardonnay

#### Red Wine

Jacobs Creek Classic Pinot Noir

Baily & Baily Silhouette Shiraz

#### Rosé

Fleurs De Prairie Provence Rosé

### **Add Ons**

Standard Spirits +\$5pp/ph

Vodka, Gin, Whisky, Bourbon, Rum

Champagne +\$5pp/ph

Veuve Cliquot Brut NV

*Includes mixers. No shots allowed.*

#### Non-Alcoholic

Soft Drinks/Kids +\$8pp/ph

Coca Cola, Diet Coke, Lemonade, OJ, Sparkling & Still water.



**Premium \$25 Per Person Per Hour**

Beer

Your choice of 3x premium beers

Champagne

Veuve Clicquot Yellow Label Sparkling Brut Nv

Sparkling

Trilogy Cuvée Sparkling Brut Nv

White Wine

Estate Rumours Sauvignon Blanc

Wolf Blass Eaglehawk Chardonay

Red Wine

Jacobs Creek Classic Pinot Noir

Baily & Baily Silhouette Shiraz

Rosé

Fleurs De Prairie Rosé

**Add Ons**

Champagne+\$5pp/ph

Veuve Cliquot Brut NV

Premium Spirits + \$10pp/ph

Hendricks Gin, Johny Walker Whiskey, Jack Daniels Bourbon, Absolute Vodka, Angostora 1919 Rum

*Includes mixers. No shots allowed.*

Non Alcoholic

Soft Drinks/Kids +\$8pp/ph

Coca Cola, Diet Coke, Lemonade, OJ, Sparkling & Still water