



May you always be surrounded by good friends and great barbeque. Our BBQ menus are designed for guest interaction along with beautiful food. Each table comes complete with platters, serving plates and bowls and utensils.

Grazing Boards

Select minimum 2 options

\$99.00 per board

Canapes

Select any 4 canapes

\$12.00 per person

Mains

Select any 3 mains + 3 sides

\$44.00 per person

Desserts

Select any option (30 per selection)

\$132.00 per item

Inclusions | bamboo plates, cutlery and linen look napkins

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups. Waiting staff, surcharges & additional equipment fees apply. GST not included.

Please advise of dietary requirements before event.

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Canapes

Peking Duck Bao Bun - Light fluffy bao bun filled with peking duck / pickled carrot / spring onion / hint of spice

Vegetables Marinated in Garlic and Thyme Oil served on a Toasted Bruschetta Red Pepper Pesto (v / vegan)

Roasted pumpkin arancini, turmeric crumb, mango chutney (v)

Turkish Spiced Chicken Skewer with tahini yoghurt (v)

Traditional Fish and Chips Cod fillet, hand cut chips, tartare sauce

Quinoa & haloumi burger grilled mushrooms, sautéed spinach (v)

Spiced bean burger, smashed avocado, sweet chilli, brioche bap (v)

BBQ pork with pickled cucumber & hoisin sauce

Pulled pork slider with red cab slaw & pickles

Veggie sushi - assorted vegetable sushi with ginger and wasabi (v)

Falafel with Greek style mint yoghurt (v)

Vegetarian Chinese springs rolls with sweet chilli dip (v / vegan)

Smoked Salmon cornets w caviar hollandaise

Spiced Thai Fish Cakes with a wasabi mayonnaise

Barramundi spring roll with soya and ginger dipping sauce



Grazing Boards

Set up as Grazing Table

Charcuterie board

Selection of cured meats ● house slaw ● pickles ● olives ● artichokes ● semi dried tomatoes ● sourdough bread ● beetroot relish

Seafood board

Smoked salmon ● crab pâté ● marinated octopus ● prawn salad ● sourdough bread ● garlic mayonnaise

Cheese board

Deluxe local cheeses ● quince paste ● smoked garlic & tomato chutney ● olives ● walnuts ● fresh fruits ● lavosh ● assorted crackers

Vegetarian board

Bocconcini & zucchini skewers ● hommos ● grilled eggplant ● pickled red cabbage ● sun-dried tomato ● stuffed vine leaves ● raw vegetables ● marinated feta ● flatbread

Asian board

Selection sushi rolls (tuna, soy chicken, salmon, cucumber) ● ginger ● wasabi ● soy sauce (60 pieces)



Mains / Sides

Sizzling Meats

Tender Lebanese spiced lamb skewers, minty raita, flatbread
BBQ bourbon beef brisket
Pulled pork patties in a sticky glaze
Confit chicken thigh in a peanut curry butter sauce
Chargrilled chicken, lemon, thyme, parmesan and Caesar glaze
Flame grilled steak Burger, toasted brioche bap, vintage cheddar,
tomato relish

Fish Dishes

Thai spiced cod fillet, wrapped in banana leaf
Jumbo prawns, mango, spring onion and lime salsa
Panko Cod burger, tartar sauce, brioche bun
Sweet soy glazed salmon steaks, coriander pesto

Vegetarian Dishes

Grilled halloumi and roasted pepper skewers, red pepper hummus.
Portabella mushroom, white truffle, sea salt and fresh grated
parmesan.
Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Sides

Artichokes, lemon, truss tomatoes, mustard dressing
Baby Pickled Beetroot, lentils, coriander, feta
Cos Lettuce, watercress, witlof, pomegranate
Sweet Potato, pinenut, kumara, red capsicum, shallot, oil dressing
Red quinoa salad, beanshoots, spring onions, lemon honey
dressing
Cos leaves, radish, mint, with citrus dressing (gf)(v)(vg)
Cauliflower couscous, blood orange, toasted almonds
Roasted Mediterranean vegetable salad, basil oil
Salad caprese, bocconcini, heritage tomatoes, basil oil
Fig, walnut, mozzarella & rocket salad, truffle honey
Baby cooked beetroot tossed in sour cream chives
Mixed baby leaves, heritage tomatoes, black olives, fetta cheese
Red quinoa salad, bean shoots, spring onions, lemon & honey
dressing



Desserts

Dessert platters – please choose one from the following

Set up on dessert table or placed on guest tables

Selection One

Pecan Tart / Choc Hazelnut Tart / Apple Crumble Tart / Coconut Pineapple Tart / Redcurrant Tart / Calamansi Tart

Selection Two

Green Tea & Apricot Friand / Sago Mango Pyramid / Raspberry Macaron w Marshmallow / Peanut Butter Slice / Passionfruit Slice / Chocolate Brownie

Selection Three

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Selection Four

Almond Praline Brownie / Lemon Berry Cheesecake / Pistachio Vanilla Raspberry Slice / Salty Macadamia Caramel on Chocolate Cookie / Boysenberry Temptation / Almond Panna Cotta w Plum & Spice Base

