Highlander
Catering Menu

BUFFET BBQ OPTIONS

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)*

PLATTERS
Reg (1plater) ~15pax / Large(2platter) ~30pax

Cheese Platter
$185/$333

A selection of gourmet cheeses,
fig-nut crackers, water crackers,
walnuts, blueberries, strawberries, and dried apricots

Cheese & Charcuterie Platter
$225/$405

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

Fruit Platter
$105/$195

A combination of the freshest in season fruits sourced locally

Sweet Treat
$89/ $160

An assortment of muffins, brownies,
and gourmet indulgent bars

Mixed Seafood Platter
$185 / $295

Peeled prawns (15/30|pieces)
Sydney rock oysters (18/30peices)
Smoked salmon
Cocktail sauce, garnish & lemons

Prawn Platter $130 / $220

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat
Cocktail sauce, garnish & lemons

NOTE:

Platters ordered without a BBQ menu require a minimum spend of $400 and incur a delivery fee of $60.00

Public holiday surcharge of+ 20% applies on all catering orders.