

Highlander Catering Menu

BUFFET BBQ OPTIONS

BBQ Staples **\$25pp**

Plain beef sausages, Plain beef Patties
Buns, onion, cheese & sauces

BBQ Spread 1 **\$55pp**

Mix of gourmet sausages
Marinated garlic teriyaki chicken thighs
Gourmet garden salad
Creamy potato salad
Bread rolls, spreads & sauces

BBQ Spread 2 **\$75 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

PLATTERS

Reg (1plater) ~10pax / Large(2platter) ~18pax

Cheese Platter **\$150/\$275**

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

Cheese & Charcuterie Platter **\$245/\$425**

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 **\$115/\$210**

A combination of the freshest in season fruits
sourced locally

Sweet Treat **\$95/ \$175**

An assortment of muffins, brownies,
and gourmet indulgent bars

Mixed Seafood Platter **\$225 / \$400**

Peeled prawns (15/30|pieces)
Sydney rock oysters (12/24peices)
Smoked salmon
Cocktail sauce, garnish & lemons

Prawn Platter \$150 / \$260

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 \$70.00*

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