

# Highlander Catering Menu

## BUFFET BBQ OPTIONS

### **BBQ Staples** **\$30pp**

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

### **BBQ Spread 1** **\$60pp**

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

### **BBQ Spread 2** **\$85pp**

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 ~10pax / Large ~18pax

### **Cheese Platter** **\$160/\$285**

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

### **Cheese & Charcuterie Platter** **\$255/\$435**

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** **\$125/\$220**

A combination of the freshest in season fruits  
sourced locally

## **Sweet Treat**

**\$105 / \$185**

An assortment of muffins, brownies,  
and gourmet indulgent bars

### **Mixed Seafood Platter** **\$245 / \$425**

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

### **Prawn Platter \$170 / \$280**

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.*