

Our Flamed BBQ Selector

"Design your own"

Prices per person

Based on a minimum of 45 guests.

The menu price will increase by 20% if number of guests is less than 45.

<p>Option 1 - €18.00</p> <p>Select 7 of the salads</p> <p>Select 3 of the entrees</p> <p>Select 1 of the vegetables</p> <p>Select 1 of the potatoes</p> <p>Select 4 of the desserts</p>	<p>Option 2 - €21.00</p> <p>Select 10 of the salads</p> <p>Select 4 of the entrees</p> <p>Select 1 of the vegetables</p> <p>Select 1 of the potatoes</p> <p>Select 5 of the desserts</p>
<p>Option 3 - €25.00</p> <p>Select 14 of the salads</p> <p>Select 4 of the entrees</p> <p>Select 1 of the vegetables</p> <p>Select 1 of the potatoes</p> <p>Select 6 of the desserts</p>	<p>Option 4 - €28.00</p> <p>Select 16 of the salads</p> <p>Select 5 of the entrees</p> <p>Select 2 of the vegetables</p> <p>Select 2 of the potatoes</p> <p>Select 8 of the desserts</p>

Array of Salads & Antipasto

Salmon confit tossed with ice berg lettuce & cherry tomato

Red kidney beans with capsicums & basil

Asian noodles with stir fry vegetables & sesame prawns

Tossed Greek salad with olives & feta

Calamari with BBQ sauce

Potato salad with red onions & curry mayo

Caesar salad with grilled chicken

Tomato & coriander salad

Tomato, basil & mozzarella salad

Austrian potato salad with grain mustard vinaigrette

Tomato & green olive bruschetta

Mélange of bean salad with harissa & garlic

Tossed salad 'Nicoise' with tuna, egg & green beans

Mixed salad leaves (H)

Caponata of Mediterranean Vegetables

Penne tossed with pesto, rucola & sun dried tomato

Rocket salad, parmesan shavings with a touch of balsamic

Carrot & cabbage slaw with sultanas

Beetroot salad with sweet corn & oranges (H)

Balsamic marinated mushroom salad

Cucumber & minted yogurt salad (H)

Tuna, capers & capsicum rice salad with dill mayo

Fennel shaving salad with mussel meat and lemon oil (H)

Mixed shellfish salad with tomato herb vinaigrette

Grilled artichoke salad with pink peppercorns

Pasta with Italian salami, sweet corn & olives

Artichoke, anchovy & white bean parsley salad

Aubergine & tomato parmegiana

Ham, peas & sweet corn rice salad with cream vinaigrette

Marinated beef salad with teriyaki

Crispy lettuce tossed with chicken & bacon

Prawn crackers & papadoms with spicy salsa

Chilled gazpacho soup with a hint of basil (H)

Corn & carrot radish salad (H)

Roasted Mediterranean vegetable salad

Crudités with assorted dips

Thai beef salad with roasted peppers

Chilled rice infused with lemon grass salad & tossed with prawns (H)

Sea food salad

Entrées

- **Pasta**
Penne tossed in smoke salmon, rucola, cherry tomato & chive cream
Fussili with artichoke, peas, smoked sausage & salsa Rosa
- **Beef**
Char grilled beef entrecote marinated in garlic with mushroom compote (Supplement of €1.00 per person)
Cajun style beef medallions with pineapple & ginger salsa
Rosemary & grain mustard crusted beef
Home made beef burgers with sundried tomatoes & mozzarella glaze
- **Pork**
Honey glazed BBQ pork spare ribs
Spicy tandoori pork loin with mango & tomato salsa
Grilled LMSJ pork sausages enhanced with red onion relish
- **Lamb**
Lamb koftas with citrus & coriander yoghurt dip
Grilled lamb chops seasoned with lemon & rosemary
- **Chicken**
Chicken escalope seasoned lemon & pepper
Cajun spiced chicken drumsticks
Tangy BBQ chicken wings
Char grilled rosemary & garlic chicken
- **Fish**
BBQ salmon with cherry tomato & coconut cream
Char grilled swordfish with basil & red bell pepper sauce
Seared peppered tuna
Sea bream marinated with lemon grass, ginger & cardamom
Mediterranean seasonal fresh fish with tomato & caper sauce

Vegetables / Starch served hot

Char grilled corn on the cob
Pan fried caponata with olives & basil
Baked jacket potato with herb peppered butter
Spiced potato wedges
Basmati rice with a hint of lemon & parsley
Moroccan couscous

Desserts

Tropical fresh fruit salad with star anise syrup
Apple & sultana pie
Sacher Torte
Pineapple frangipane
Lemon tart
Chocolate & Illy coffee mousse
Tiramisu
Sliced duo of water melon & sweet melon
Date tart with walnuts
Peach trifle with chocolate & vanilla custard
Frozen picked grapes with chardonnay grappa
Ice cream bar together with sweet dressings