



Aussie Catering Company

31 Jarrah Drive Braeside Vic 3195
Email: aussiecatering@bigpond.com

Call us today - Ph: 9587 3866



Email us
an enquiry

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Aussie Barbeque

INCLUDES:

- ✓ Staff
- ✓ Chinet plates & cutlery
- ✓ Buffet tables & cloths
- ✓ Napkins
- ✓ All BBQ & service items



Iconic Australian Cuisine

Menu .1.

Chicken satay skewers
Petite beef pattie
Chipolata beef sausages
Spinach, pumpkin & feta fritter (V GF)
Fried Onions

Menu .2.

Premium porterhouse steaks
Duo of chipolata sausages chicken & beef
Mushroom, capsicum & onion medley (V)
Marinated chicken wings
Spinach, pumpkin & feta fritter (V GF)

Menu .3.

Outback Menu

Kangaroo fillets w/red wine & garlic
Rosemary & lamb sausages
Marinated chicken chops
Wild caught Barramundi
Spinach, pumpkin & feta fritter (V GF)
Vegan mini garden patties (V GF VE DF)

Menu .4.

Surf & Turf

Premium eye fillet mignon w/veal jus
Chipolata gourmet sausages
Succulent salmon fillets w/hollandaise
Vegan mini garden patties (V GF VE DF)
Chilled seafood displayed in ice filled chafers
Whole king prawns and peeled tail on prawns
Chilled Tasmanian natural oysters



FRESH SALADS (Included)

Presented in quality salad bowls and platters with tiered stands

Tossed Salad: mixed lettuce, tomatoes, onion, carrot, cucumber, cubed cheese & balsamic dressing

Potato & Parsley: diced potato in whole egg honey mustard dressing garnished with egg & spring onion

Summer Coleslaw: green & red cabbage, parsley, carrots, spring onion, lightly dressed

Quinoa salad with roasted beetroot, pumpkin & feta: with orange & mustard dressing

Freshly baked white & wholemeal sliced breads

Condiments including tomato & bbq sauce, relish, mustard varieties & seafood sauce as applicable

Dietary requirements can be catered for, simply advise our catering consultants upon booking



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Gourmet BBQ Menu 5

Premium sirloin steaks MSA graded

Lamb cutlets marinated in olive oil, sea salt & rosemary

Grilled salmon fillets

Garlic prawn skewers

Vegan mini garden patties (V GF VE DF)

Baked potatoes with sour cream & chives

Side Dishes:

Fresh sliced bread selection

Tomato & BBQ sauces

Condiments, salt & pepper

Fresh Salad Bar:

Cherry tomato, cucumber, celery, Spanish red onion & Feta with Balsamic Dressing

Traditional Caesar salad

Tropical coleslaw salad

INCLUDES:

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- ✓ Buffet tables & cloths
- ✓ Napkins
- ✓ All BBQ & service items



Casual Barbeque Menu

Minute porterhouse steak

Marinated chicken pieces

Butchers sausages (GF)

Spinach, pumpkin & feta fritter (V GF)

SIDES

Cooked sliced onion

Sliced beetroot

Sliced tomato

Shredded lettuce

Shredded tasty cheese

Freshly baked white & wholemeal sliced bread

Tomato & BBQ sauce

These menus include all service items, chinet plates, cutlery, napkins, staff & BBQ buffet equipment.

Please Note: Costs will increase on varied menu and guest numbers

Dietary requirements can be catered for, simply advise our catering consultants upon booking

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Cocktail Dessert Platters



Indulge in our exquisite mini range of petite desserts.

Your guests will delight in our selection on offer: Lemon & lime tarts, Lemon meringue, Apple crumble, Fruit and Chocolate based cheesecakes, Raspberry and choc mint mousse cups, a luscious variety to enjoy. All above varieties presented on our platters.

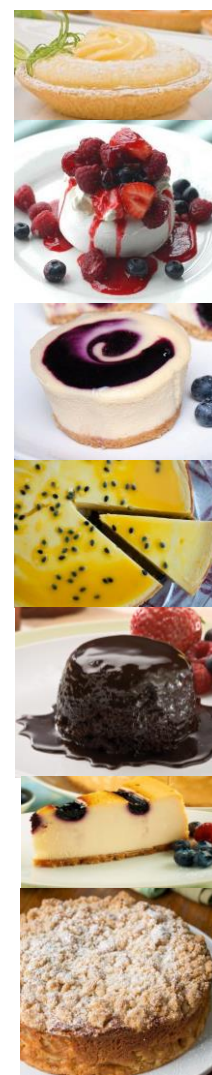


Sensational Dessert Buffet Selection

A fabulous selection of plated desserts served with fresh cream, fruit & coulis where applicable.

Individual Selections:

Tim Tam Cheesecake:	Baked with original Tim Tams & dark chocolate ganache
Sticky Date Pudding:	Traditional pudding full of dates with a butterscotch sauce
Lemon Tart:	Shortbread pastry tart filled with lemon curd
Baked berry Cheesecake:	Blueberry swirl in creamy cheesecake on a biscuit crumb base
Chocolate Pudding:	Rich chocolate pudding with self saucing chocolate
Flourless Orange:	Luscious orange and almond lightly glazed
Tiramisu:	Coffee soaked sponge layered with mascarpone
Petite Pavlova: G/F	Individual serve topped with fresh cream, fruit and coulis
Strawberry Cheesecake:	Creamy cheesecake in a short crust tart topped with strawberry
Chocolate Mud:	Moist & dense chocolate fudge cake topped with chocolate curls
Lemon Meringue Pie:	Tangy lemon curd filling topped with white marshmallow meringue
Cookies & Cream:	Decorated with ganache & white chocolate shards



Gateaux's, Cakes & Cheesecakes

New York Baked Cheesecake:	Traditional baked cheesecake on a biscuit crumb base
Flourless Pear:	A moist pear & almond cake spiced with cinnamon & ginger
Blueberry Brulee:	Creamy New York cheesecake with a blueberry brulee finish
White & Dark Mousse:	Chocolate fudge cake filled with silky smooth white mousse
Flourless Berry Ricotta:	Baked ricotta cake filled with berries, apricot & toasted almond
Passion fruit Mousse:	Classic cheesecake topped with light passion fruit mousse
Chocolate Ripple Cake:	Refreshing mint cream mixture with dark chocolate ganache
Apple Crumble:	Sweet almond short crust filled with stewed apple, sultanas & oats
Lemon & Lime Tart:	Lemon & lime curd baked in a almond short crust case