

bbq menus

one

mixed leaf salad with balsamic dressing

baked baby potato salad with rosemary and garlic mayonnaise

char-grilled minute steak

gourmet sausages (beef, lamb, pork)

freshly baked bread rolls

selection of condiments

\$20.5 per person

two

baked baby potato salad with rosemary and garlic mayonnaise

tomato, bocconcini, kalamata olives and basil

char-grilled vegetable salad tossed in pesto dressing

mixed leaf salad with balsamic dressing

char-grilled scotch fillet

gourmet sausages (beef, pork, lamb)

freshly baked bread rolls

seasonal fresh fruit

selection of condiments

\$31 per person

"2009 Boardroom caterer of the year"

Toast Food

38 Young Street Sydney NSW 2000

T: 1300 8 TOAST T: 02 9241 7300 F: 02 9241 4933 E: events@toastfood.com.au

bbq menus

three

roast pumpkin, caramelised onion and rocket salad

tomato, rocket and shaved parmesan salad with balsamic and virgin olive oil dressing

char-grilled vegetable salad tossed in pesto dressing

mixed leaf salad with balsamic dressing

bbq peppered crusted tasmanian salmon fillet

char-grilled scotch fillet

marinated chicken brochettes with raita

freshly baked bread rolls

seasonal fresh fruit

selection of condiments

\$42 per person

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bbq menus

four

freshly baked bread rolls & butter

any 4 salads from the following selection:

mesclun salad with balsamic dressing

rocket, cherry tomato and shaved fennel, lemon vinaigrette

traditional Caesar salad

vine ripened tomato, Persian feta, basil, kalamatta olives

chat potato and pancetta salad, chive aioli

caramelized onion, sweet potato, cherry tomato, pine nuts, rocket salad

four bean mixed salad

green bean, baby beetroot, spring onion and fresh dill salad

chilli, bean shoot⁵, snowpea, shallots, red pepper and egg noodle salad

roasted root vegetables with hollandaise dressing

chickpea, Spanish onion, parsley red pepper w/ honey sherry vinaigrette

mains:

bbq peppered crusted tasmanian salmon fillet (0.5)

garlic & herb rubbed char-grilled scotch fillet with onion jam (1)

marinated chicken brochettes with raita (1)

gourmet sausages (tomato beef, mint lamb, sage pork) (2)

vegetarian patties (0.25)

plus

selection of condiments

any 3 of the following desserts:

selection of assorted slices

apple tarte tatin and double cream

fruit frangipane tart

seasonal and exotic fresh fruit platter

cheese and dried fruit platter

\$52 per person

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