



Birchgrove Menu

Basic Blue BBQ

\$30 per person (minimum 10 guests)

Party Snacks, Traditional Beef Sausages, Chicken Skewers, Sliced Onions, Tossed Garden Salad, Fresh Bread Rolls

Captain's Burgers

\$40 per person (minimum 10 guests)

Mini Beef burger in brioche bun with tomato and cheddar, chicken skewers, Sliced Onions, Tossed Garden Salad, Party Snacks, Fresh Bread Rolls

Gold BBQ

\$55 per person (minimum 10 guests)

Gourmet Beef Sausages, Slow Cooked Lamb Shoulder served with tzatziki
Two Salads: Green salad with balsamic dressing Coleslaw Pesto pasta salad Rocket, pear & parmesan salad with balsamic dressing
Bread & Butter
Sweets for desserts

Gourmet Canape

\$60 per person (minimum 10 guests)

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze
Chicken skewers with fresh bread rolls
Chef selection of sushi
Spinach ricotta turnovers
Mini fruit cup with seasonal melons and berries



Silver Canape

\$65 per person (minimum 10 guests)

Assorted Wrap Platter

Mini wagyu burger in brioche bun with tomato and cheddar

Chef selection sushi

Smoked salmon tartlet with mousse

Chicken skewers with fresh bread rolls

Antipasto Platter

Fresh Fruit Platter

Dessert Platter

Gold Canape

\$75 per person (minimum 10 guests)

Mini wagyu burger in brioche bun with tomato and cheddar

Italian Caprese skewer

Chef selection of sushi

Prawn cocktail tartlets with pink tarama

Seafood Platter

Antipasto Platter

Cheese Platter

Fresh Fruit Platter

Dessert Platter

Calm Water Buffet

\$50 per person (minimum 10 guests)

Cheese Platter

Platter of Fresh Prawns

Leg of Ham (served chilled)

Barbeque Chicken

Creamy Potato Salad, Garden or Greek Salad

Bread Rolls

Fresh Fruit Platter



Gold Yacht Buffet

\$65 per person (minimum 10 guests)

Chef selection sushi
Cheese Platter
Platter of Fresh Prawns
Antipasto Platter
Italian caprese skewer
Tossed Garden or Rocket Salad
Fresh Bread Rolls
Fresh Fruit Platter
Dessert Platter

Platters

\$160 per platter

Seafood Platter

Queensland Tiger prawns with sauce, Selection of oysters, natural, lemon

Assorted Sushi Platter

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

Cheese Platter

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with crackers, lavash, nuts and dried fruits

Antipasto Platter

Sliced meats, ham, salami, prosciutto and marinated olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rockmelons, pineapple, fresh berries and strawberries

Dessert Box