



## **Gourmet Barbeque**

Barbecued sirloin steak, chimmichurri

Marinated chargrilled pork skewer, prosciutto & sage, roasted red capsicum salsa

Greek marinated chargrilled pork skewer with tzatziki

Chermoula crusted salmon and Turkish bread skewer

Mediterranean marinated fish & rustic bread skewers

Thai marinated king prawn skewer, mango & lime salsa

Spanish marinated haloumi cheese & vegetable skewers, chimmichurri

Sweet chilli and soy marinated tofu & mushroom skewers, Asian dipping sauce

Gourmet sausages, caramelised onions

Teriyaki chicken skewers, lime & wasabi mayonnaise

Char-grilled chicken satay skewers, spiced peanut sauce

Tandoori chicken skewer, cucumber & mint raita

Spanish marinated chicken skewer, romesco sauce

King prawns, assorted dipping sauces

Sticky bourbon glazed pork ribs

Japanese braised beef ribs

Chargrilled lamb cutlets, tzatziki or chimmi churri



## Salads

Roasted heirloom carrots, asparagus, tri-coloured quinoa, parsley, vincotto dressing  
Garden - Mixed leaf, cucumber, tomato, Spanish onion, shaved parmesan, balsamic vinaigrette  
Caramelised beetroot, marinated fetta, rocket, toasted pine nuts, beetroot vinaigrette  
Wild rocket, pear, shaved parmesan, toasted walnut, sherry vinaigrette  
Heirloom tomatoes, bocconcini, basil, aged balsamic, extra virgin olive oil  
Caesar - Cos lettuce, croutons, crispy prosciutto, shaved parmesan, anchovy dressing  
Thai rice noodles, crispy vegetables, hot and sour dressing  
Roasted pumpkin, green beans, baby spinach, shaved parmesan, lemon vinaigrette  
Greek- tomato, fetta, olives, Spanish onion and cucumber with red wine vinaigrette  
Potato, watercress, fresh herbs, wholegrain mustard vinaigrette  
Coleslaw - trio of cabbages, carrots, honey mayonnaise

## Dessert Canapés

Salted caramel & chocolate ganache tartlets, white chocolate pearls  
Vanilla, yoghurt pannacotta, berry jelly, ginger crumb  
Coconut pannacotta, lime jelly, pineapple salsa  
Chocolate, jaffa mousse, vanilla cream, chocolate shavings  
Lemon curd meringue tartlets  
Chocolate profiteroles, hazelnut crumb

**Gourmet Barbeque Price** .....\$75 per person  
**Add toasted Turkish bread, trio of dips and marinated olives to start**.....\$11 per person  
**Add a selection of sweet canapés as dessert**.....\$5 each

The gourmet barbeque menu includes your choice of 5 main course items, 4 salads and fresh baked Jasper Peel bread, butter and GST.

Please note that this menu can only be provided for a minimum of 6 persons

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Citrus Catering provides a full food and table service package.