

# Barbecue Finger Food - 2014

*All the following items can be cooked on a BBQ with a chef in view of guests then handed around by waiting staff. Guests may also like to help themselves from the table along side the chef.*

## **\$2.00 items\***

Grilled asparagus and pita bread rolls  
Grated beetroot and horseradish burghers with tzatziki  
Grilled polenta triangles with shadows of blue and tomato  
Large scallops, grilled then returned to their shells with mango salsa  
Thai marinated chicken breast fillet pieces with lemon grass

## **\$2.35 items\***

Sliced chorizos, grilled with bruschetta and tapenade  
Miniature Filet mignons with hollandaise  
Teriyaki rump strips with red onion on skewers

## **\$2.65 items\***

Mini vegetable kebabs with eggplant and chilli dip  
Moreton Bay bug tails with sezhwan marinade  
Barossa Valley chicken satays with tom yum sauce  
Spear Creek lamb cutlets with chilli and eggplant relish  
Long prawns on skewers with black cumin seeds and pesto

## **\$3.35 items\***

Snapper bacon and Turkish bread skewers  
Grilled marinated pineapple cut squid served in small cones  
Thai marinated prawns on skewers (4 per skewer) with tom yum dip

## **\$4.35 items\***

Prawns on skewers with mango rocket and prosciutto, 2 per skewer

\*Prices do not include GST

## **STAFF COSTS**

Weekdays:	\$32.50 per hour + GST
Saturdays:	\$38.50 per hour + GST
Sundays:	\$39.50 per hour + GST

(Minimum charge of 3 hours per staff person)

## **DELIVERY**

A standard delivery/pick-up fee of \$25.50 applies within a 10km radius of Netherby. Delivery to other areas is assessed on an individual basis.