

BOSS
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Mildura Adelaide Melbourne



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Gourmet Platter Selection's



Pickled

Pickled vegetable with, baton carrots, onions, sweet gherkins, olives & crisps

Meat

Meat platter with sopressa ham, shaved turkey, salami, moroccan jam, chorizo & tarini rings with chilli

Mixed

Mixed platter with ham, salami, artichoke/parmesan dip, olives, pickled carrot, mature cheese & crisps!

Dip

Gourmet dip platter including parmesan/artichoke, capsicum/chilli/cashew & smoked beetroot/horseradish with crisps!

Pastry Platter

Beef pies, spicy sausage rolls and pasties served with sweet chilli/tomato & bbq sauce(s)

From The Sea Platter

Crumbed prawn, battered fish and calamari served with rustic tartare and lemon wedges tartare

Meat Platter

Italian meatballs, sweet chilli chicken swanettes and tandoori chicken barbeskews

Fruit

Seasonal fruit platter with watermelon/honeydew/strawberries/table grapes & dried apricots

Sushi

Sushi platter with assorted fillings including vegetarian & seafood, served with pickled ginger/wasabi/soy

Cheese

Cheese platter with assorted cheese's, dried fruit, relish & tarini rings with fennel

\$95 per platter

Each platter will comfortably accommodate up to 5 persons.

(Price is per platter OR can be incorporated for \$10 per guest if incorporated with other menu's)

Disposable napkins, serveware and sporks are provided.

Choices from any of the **Gourmet Platter** selection's

The above platters are also available in our unique **caterboxes**. These are perfect for events where guests may be seated separately or are on tour and mobile.

Quantity Guide: Corporate Events Product Launches & Luncheons **2-3 platter selections**
Birthday Celebrations, Weddings and Dinners **3-5 platter selections**

Quality Napkins & serve ware included

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Gourmet Platter Note: Delivery fee for order below \$200 is \$30 within metro areas. Service staff are not included and are charged at \$35 per hour if you require platters to be served to guests. Drop off only is also available. Equipment hire other than trestle table/linen (if required) and BOSS Catering platters/ramekins are not included.

Corporate Caterbox Tramazini/Batard Option's



Ideal for conference's, meetings or boardroom event's

Tramazini with assorted fillings including the following;

- Tuna/Alfalfa/Spanish Onion/English spinach & sweet chilli mayo
- Chicken/sun-dried tomato/english spinach/brie cheese & seeded mustard mayo
 - Roast beef/Peppers/jarlsberg cheese & horseradish mayo
 - Smoked turkey/cranberry & coleslaw
- Leg ham with grated carrot, date/walnut/cottage cheese spread

Batard's (Large Oven Baked Baguettes) with assorted fillings including;

- Antipasti with roasted eggplant/artichoke/peppers & feta
- Roast beef with horseradish, almond/spinach/sun-dried tomato salad & jarlsberg
 - Diced chicken with pesto/sun-dried tomato & arugula
 - Leg ham with pickled gherkin spread and mixed salad

Something sweet that includes the following:

- Assorted Danish pastries that include chocolate, blueberry & apricot
 - Diced chicken with pesto/sun-dried tomato & arugula
 - Leg ham with pickled gherkin spread and mixed salad

Croissant's with assorted fillings including;

- Ham, cheese, tomato and seeded mustard
- Salmon, cream cheese, dill and capers (add \$1.50 per guest)
 - Assorted jam and fresh cream

\$10 per guest

Based on 30 guests min.

Choose (2) \$10 **Choose (3) \$15** Choose (3) \$20
(Price is per head per guest)

Quality Disposable Napkins & Serve Ware Included

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Corporate Caterbox Note: This is a drop off only service using our unique caterboxes. Visually attractive, convenient, eco friendly and bio-degradable. Assorted breads including wholegrain breads used. Assorted Juice/still water/coffee/tea beverage packages also available

Traditional Cocktail Style Hot/Warm



Cocktail Hot Selection's

Three mushroom ragout tartlets with brie (V)

Oven baked pastries with pine nut, ricotta & poppy-seed (V)

Apricot marinated mini chicken barbeskews with poppy seed (GF)

Salt & Vinegar fish served with rustic tartare and salty chips! (H)

Roast potato halves with quenelle of pea puree, sour cream & fried leek

Spicy thai chicken sausage roll served with sweet chilli/coriander dipper

Chicken tandoori pizza with corn spears/onion/sweet chilli/yoghurt & coriander

Sicilian pizza with salami, smoked olives, blue cheese, tomato & arugula

Classic kilpatrick oysters with crispy bacon, chipotle sauce & fresh parsley pesto (+\$1.50 PG)

Cocktail beef mignon wrapped with prosciutto, topped with mustard aioli & parsley pesto (GF) (+\$1.50 PG)

Mini chicken burgers with lemon myrtle, pineapple/onion salsa, jarlsberg, arugula & lemon aioli

Mini beef burgers with roasted pepper's, jarlsberg cheese, rocket, white onion & mustard mayo

Bbq'd zucchini flowers with three cheeses and wild rocket pesto.. (GF) (+ \$2.50 PG)

Spiced lamb cutlets with eggplant caviar and wild rocket pesto! (V) (GF)

Arancini balls with pumpkin/rice/feta, crispy fried & served with salsa verde (V)

Assorted Gourmet mignon pies and pasties served with dipping sauce

Salt & pepper tofu with panko crumbs served with sweet/sour dipper (V)

Mini Spiced beef barbeskews with bush tomato relish!

Steamed mushroom su-mai served with coriander pesto and dipper (GF)

Marinara pizza with assorted seafood & mint

Steamed vegetable dumplings with sweet soy dipper (V)

Whitebait fritters with rustic tartare & salty fries

Caramelised onion and blue cheese tartlets (V) (GF)

Prawn Miang with tamarind dipper (V)

Spiced carrot soup sips with crème fraiche (V)

Mignon spiced pork quesadillas

Based on 30 guests min

Choose (5) \$30 (min. 2 cold) **Choose (6) \$35 (min 3 cold)** Choose (7) \$40 (min 4 cold)

Choose (8) \$45 (min 4 cold) Choose (9) \$50 (min 4 cold) **Choose (10) \$55 (min 5 cold)**

Choices from any of the **Traditional Cocktail Selection's**

Quantity Guide: Corporate Events Product Launches & Luncheons **6-9 items**

Birthdays Celebrations, Weddings and Dinners **8-12 items**

(RT) = room temperature (C) = served cold (H) = served hot (W) = served warm (V) = vegetarian (GF) = gluten free (S) = sweet

Quality Disposable Napkins & Serve Ware Included

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Traditional Cocktail Note: Prices include (1) chef/kitchen staff required to service the menu for up to 4 hours onsite. Service staff are not included and are charged at \$35 per hour. One (1) staff member per 40 guests. Service time is for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. Wherever speeches/presentations apply, a 30 minute window is also allowed. Equipment hire is not included but can be arranged.

Traditional Cocktail Style Cold



Cold Selections

Duck rillettes with pickled ginger (+\$1.50 PG)

Roasted pumpkin, Danish feta & basil pesto croute's

Vegetable frittata with olive tapenade & piped hommus (V)

Japanese sushi with assorted fillings including tempura prawn, chicken & tuna served with dipper (GF)

Fresh oysters with various toppings including wakame/miso (GF) (+\$1.50 PG)

Crostini with tomato/onion/basil salsa topped with goats curd & olive tapenade (V)

Classic prawn cocktail boxes with crisp iceberg & tangy dressing (GF) (+\$1.50 PG)

Smoked beetroot relish on crostini with baby spinach, mustard pickle and feta (V)

Roast chicken croute's with sun-dried tomato pesto and baby spinach

Smoked trout with horseradish aioli on crispy wonton (V)

Vietnamese rice paper rolls, hand-made vegetarian served with sweet chilli dipper! (GF)

Tramazini (crustless club sandwiches) with assorted fillings inc. (V)

Feta & mushroom bruschetta with arugula (V)

Prawn shot's with Louisiana style Remoulade (V)

Peking duck nest's with hoisin/plum sauce (+\$1.50 PG)

Classic tomato/basil/bococini bruschetta (V)

Radicchio with thai crab salad & lime dressing

Dolmades' with tzatziki dressing (V)

Based on 30 guests min

Choose (5) \$30 (min. 2 cold) **Choose (6) \$35 (min 3 cold)** Choose (7) \$40 (min 4 cold)

Choose (8) \$45 (min 4 cold) Choose (9) \$50 (min 4 cold) **Choose (10) \$55 (min 5 cold)**

Choices from any of the **Traditional Cocktail Selection's**

Quantity Guide: Corporate Events Product Launches & Luncheons **6-9 items**

Birthdays Celebrations, Weddings and Dinners **8-12 items**

(RT) = room temperature (C) = served cold (H) = served hot (W) = served warm (V) = vegetarian (GF) = gluten free (S) = sweet

Quality Napkins, serve ware & cutlery included

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Traditional Cocktail Style Sweet



Watermelon/lime granita (C) (V)

Mignon fruit salad tarts with kiwi fruit/strawberry & apricot (RT) (V)

Individual mini cupcakes in assorted flavour's (RT) (V)

Individual cheeseboards with pickled onion, flaked almond, beetroot relish & blue cheese (C) (GF) (V)

Individual gelato waffle cones in assorted flavour's (C) (V)

Chocolate éclairs stuffed with cream (RT)

Mixed berry terrine with apple cider blueberry coulis (RT)

Cocktail panna cotta's with infused coffee (V) (C) (+\$1.50 PG)

Individual crème caramel's (C) (+\$1.50 PG)

Friands in assorted flavours (RT)

Shot glass panna cotta with frosted baby berries (C)

Apple and Rhubarb tartlet (V) (C)

Individual crème caramel's (C) (+\$1.50 PG)

Based on 30 guests min

Choose (5) \$30 (min. 2 cold) **Choose (6) \$35 (min 3 cold)** Choose (7) \$40 (min 4 cold)

Choose (8) \$45 (min 4 cold) Choose (9) \$50 (min 4 cold) **Choose (10) \$55 (min 5 cold)**

Choices from any of the **Traditional Cocktail** Selection's

Quantity Guide: Corporate Events Product Launches & Luncheons **6-9 items**

Birthday Celebrations, Weddings and Dinners **8-12 items**

(RT) = room temperature (C) = served cold (H) = served hot (W) = served warm (V) = vegetarian (GF) = gluten free (S) = sweet

Quality Napkins, serve ware & cutlery included

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Traditional Cocktail Note: Prices include (1) chef/kitchen staff required to service the menu for up to 4 hours onsite. Service staff are not included and are charged at \$35 per hour. One (1) staff member per 40 guests. Service time is for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. Wherever speeches/presentations apply, a 30min window is also allowed. Equipment hire is not included but can be arranged.

Budget bbq Options Option's

Protein Options

Natural skin beef sausages – Caledonian chicken sausages – moroccan beef steaks – chicken steaks with lemon myrtle/chilli/coconut – lamb chops with mint/rosemary rub

Salad Options

Traditional coleslaw – classic potato – garden salad – sweet'n'sour spirali pasta - beetroot salad

Based on 30 guests min.

Choose (4) \$20 (max. 2 meats) **Choose (5) \$25 (max 3 meats)** Choose (6) \$35 (max. 3 meats)

Quality Napkins, serve ware, sauces, bread rolls & cutlery included

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Budget bbq Note: Prices are based on a 'drop-off only basis. Service staff are not included and are charged at \$35 per hour. One (1) staff member per 40 guests. Quality disposable food trays are used however, regular steel cutlery is included. All foods are transported/contained within our food specific camtainer's.

Gourmet BBQ Protein Option's

We Serve

Wagyu beef burger patties..

Pork strip loin ribs with sticky chipotle sauce ..

Teriyaki beef with onion, cashews, capsicum & sesame seed!

Chicken steaks with lemon myrtle/Chilli/coconut rub!

Tandoori chicken steaks or fillets with mint yoghurt chutney..

Caledonian chicken sausages with thyme, homemade thick style, natural skin!

Vegetable barbeskews with mushroom/zucchini/capsicum with mustard & lemon zest marinade (veg. Add \$1.50pg) (V)

Salmon steaks with tomato vinaigrette/shredded coconut & garlic shortbread (\$2.50pg)

Pork loin chops with smoked salt crackling, apple sauce & fig syrup

Prawn/chicken & grated haloumi barbeskews with sweet chilli dressing..

Grilled vegetable burgers with three mustard & chickpea salsa (V)

Premium rump/scotch fillet steaks with moroccan spices

Thick style beef sausages, homemade & natural skin..

Kangaroo fillets with wildfire spices & bush tomato relish!

Spiced lamb cutlets..

Gourmet BBQ Salad Option's

Self Serve

Couscous with tabouli, shaved almonds & chickpea

Traditional Caesar salad with baby coz, boiled egg, crispy bacon, shaved pecorino, chunky croutons and tangy dressing

Classic Mediterranean with smoked olives/white onion/teardrop tomatoes/cucumber/feta & tarragon vinaigrette

Smoked beetroot with walnut/feta/fried shallots and sweet pickle mustard dressing

Thaislaw with thin sliced white/red cabbage/capsicum/Spanish onion & julienne carrot with sweet chilli/thai mayo

Potato salad with cashews (optional) spring onion/english spinach & seeded mustard dressing

Rainbow salad with julienne broccoli stem/carrot/capsicum with bush tomato mayo!

Curried rice with edamame beans, diced peppers & flaked almonds

Diced tomato, bocconcini/basil and roasted garlic vinaigrette

Tabouli with parsley/diced tomato/tomato/burghul and mint

Based on 30 guests min.

Choose (5) \$45 (max. 3 meats) Choose (6) \$50 (max. 3 meats)

Choose (7) \$55 (max. 4 meats) Choose (8) \$60 (max. 4 meats) Choose (9) \$65 (max. 5 meats)

Choices from any of the **Gourmet BBQ** selection's

Quantity Guide: Corporate Events & Luncheons **4-6 items** Birthday's, Weddings and Dinners **7-9 items**

Bread rolls, condiments, quality napkins, serve ware & cutlery included

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Gourmet bbq Notes: All Proteins/meats and salads are served using our cambro food safe technology containers. Prices include one (1) chef/ (1) kitchen staff required to service the menu for up to 4 hours onsite. Extra service staff are not included and are charged at \$35 per hour for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. One (1) staff member per 30 guests. Wherever speeches/presentations apply, a 30min window is also allowed. Equipment hire is not included but can be arranged. **Choose Two (2) Cocktail food's OR one (1) Platter choice at \$10 extra per guest if accompanied with gourmet bbq menu.**

Mini Meal Food Bowl's



Mini Meal Style

Food Bowls: Are high quality & disposable product with much visual appeal and offer guest's the convenience of mobility all in a palm sized tray.

Polpette (handmade meat balls) with basil pesto, pecorino & arugula

Wildfire spiced tender beef barbeskews on rainbow salad (GF)

Prawn, chicken & grated haloumi barbeskews with sweet chilli & spring onion (GF)

Spiced lamb rack with eggplant caviar and Mediterranean salad or couscous salad (GF)

Twice cooked pork belly with smoked salt crackling, fig syrup, red cabbage & snow pea sprouts (GF)

Frittata with zucchini/mushroom with 3 bean salad, topped with hommus (GF)

'Nam Chou' salad with shredded chicken, julienne capsicum/carrot, iceberg lettuce & thai vinaigrette (GF)

Beef lasagne served with Mediterranean salad, topped with parsley pesto!

Thai beef salad with julienne of vegetables, mixed asian greens and sweet/sour vinaigrette

Roasted pumpkin soup served with fried sage, sweet chilli (optional) and Danish feta!

Piri Piri chicken served on crisp iceberg/Spanish onion salad, topped with mint yoghurt

Mushroom risotto with mint peas and fried leek (Veg.) (GF)

Mingnon beef burgers with jarlsberg, onion, rocket, peppers, three mustard mayo & crispy fries!

Thai red beef curry with sweet com, potato and lentil Dhal (GF)

Traditional Madras beef curry with potato, steamed beans & mint yoghurt chutney

Spiced chicken barbeskews on classic Caesar salad with baby coz

Homemade spring rolls served with iceberg lettuce and sweet chilli (V)

Salt'n'Vinegar fish with salted fries & rustic tartare!

Based on 30 guests min

Choose (3) \$30 Choose (4) \$40 **Choose (5) \$50** Choose (6) \$60 **Choose (7) \$70** Choose (8) \$80
Choice's from any of the **Food Bowl** selection's

Quantity Guide: Corporate Events Product Launches & Luncheons 3-5 items

Birthdays Celebrations, Weddings and Dinners 5-8 items

(RT) = room temperature (C) = served cold (H) = served hot (W) = served wam (V) = vegetarian (GF) = gluten free (S) = sweet

Quality Napkins, serve ware & cutlery included

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Food Bowl Note: Food bowls are high quality, palm sized food trays that allow your guests to enjoy a 'mini meal' whilst remaining mobile. Food bowls also offer a more substantial morcel to traditional canapés. Prices include any chef(s)/kitchen staff required to service the menu for up to 4 hours onsite. Service staff are not included and are charged at \$35 per hour. One (1) staff member per 40 guests. Service time is for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. Wherever speeches/presentations apply, a 30 minute window is also allowed. Equipment hire is not included.

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Seated Menu Entree Option's



Risotto De Fungi with free-range chicken, blue cheese and mint pea puree

Nam chou salad with shredded beef, julienne capsicum, iceberg, spanish onion with black sesame seed, coriander, mint and thai vinaigrette

Hot/spiced black lip mussels (Pt. Lincoln) with coconut and coriander pesto.

Roasted pumpkin soup with fried sage, danish feta and sweet chilli!

Seared Prawns with lemony myrtle/chilli/coconut rub and soba noodles.

Seared calamari with butter green salad, 5 spiced chilli salt, palm sugar/lime dressing!

Seafood bouillabaisse with rouille and garlic croutons

Oyster's wakame, with miso/diced pepper, seaweed salad & spicy dressing

Madras beef curry (mild) served with pappadum & riatia

Salt 'n' Pepper squid with asian greens and coriander/lime dipper!

Thai fish cakes with arugula and lemon aioli

Seated Menu Main Fare Option's



Twice cooked pork belly with smoked salt crackling on seed mustard cabbage salad & fontina cake, served with apple syrup/sauce..

Oven roasted eye fillet beef with steamed vegetable nest, fontina cake & Marchand De Vin sauce..

Pan fried chicken breast with sautéed spinach, fontina cake & mustard rosemary sauce..

Oven baked barramundi with olive tapenade, sautéed spinach &

salted roasted baby potato's & mediterranean salad nest

Rock lobster tagliatelle with fennel and truffle oil

Roasted Chicken breast with Persillade (herbed breadcrumbs), baby carrots, roasted shallots,

fontina cake and mustard butter sauce!

Herb crusted lamb rack with steamed vegetable nest, fontina cake & bordelaise sauce!

Piri Piri chicken with cucumber/tomato/onion salsa, roasted potato wedges minted yoghurt

Pan fried snapper with a war, chickpea/caper and pickled lemon salad

Warm peking duck with western wakame salad, watercress and citrus dressing

Moroccan spiced lamb with almond flaked cous cous and mint yoghurt chutney

Beef fillet (mso) with fontina cake, steamed vegetable nest and rich bordelaise sauce.

Seated Menu Dessert Option's



Black rice pudding with caramelised pears..

Cheeseboard including assorted cheeses, meats, muscatel & beetroot relish served with crisp tarini rings..

Sparkling strawberry terrine with strawberry coulis..

White chocolate panna cotta with rosewater syrup..

Classic chocolate mousse!

Baked lemon curd tart with fresh double cream!

Choose (1) Main/Dessert \$45 **Choose (1) Entree/Main \$45** Choose (1) Entree/Main/Dessert \$60

Choose (1) Entree + (2) Alternate Drop Mains + (1) Dessert \$65

Choose (1) Entree + (2) Alternate Drop Mains 'served as shared platters \$70 + (1) Dessert

Choices from any of the **Seated Menu Options** selection's based on 50 guest min.

Extra's: Choose (3) canapé options (45mins) @ \$10.00 per guest.

Extra course as 'double drop' @ \$5 per guest.

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Seated Menu Notes: All prices include dinner rolls and garden salad to the tables. If you require hire items including tables, chairs, cutlery, crockery, glassware & linen then we will gladly forward through a quote. Prices include one (1) chef (1) kitchen staff required to service the menu for up to 3 hours onsite. Extra service staff are not included and are charged at \$35 per hour for a minimum four (4) hours only with service time fee(s) beyond this being negotiable.

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Spit Roast Option's



Budget Option's

Spiced beef & seasoned chicken +

**Classic Mediterranean with smoked olives/white onion/teardrop tomatoes/cucumber/feta & tarragon vinaigrette +
Coleslaw & Potato Salad + roast potatoes + Raspberry, chocolate, lemon/lime OR blueberry Cheesecake**

Based on 30 guests min.

\$25 (30-80 Guests) **\$23 (81-100 Guests)** \$21 (101-200+ guest's)

Choices from any of the **Budget Spit Roast** selection's

Served with dinner rolls/butter sachets. Quality, disposable napkins, serve ware & cutlery inc.

Spit Roast Carvery



(meat's choose two)

Prime beef with mustard crust!

Boned, leg of lamb with garlic studs and mint jelly..

Pork with crispy crackling, classic apple sauce and fig syrup!

Moroccan spiced chicken, roasted till golden brown

Turkey breast with delicious cranberry sauce!

(salad's choose two)

Classic Mediterranean with smoked olives/white onion/teardrop tomatoes/cucumber/feta & tarragon vinaigrette

Thaislaw with thin sliced white/red cabbage/capsicum/spanish onion & julienne carrot with sweet chilli/thai mayo!

Potato salad with cashews (optional) spring onion/english spinach & seeded mustard dressing

Smoked beetroot with walnut/feta/fried shallots and sweet pickle mustard dressing

Tabouli with parsley/diced tomato/tomato/burghul and mint

OR

(roasted vegetables choose two)

Steamed Broccoli/flaked almond/chilli & herb butter

Steamed Baton Carrots with herb butter and roasted salted cashews (optional)

Vegetable al-forno with roasted capsicum/zucchini & Tuscan onion

Creamy Potato Or Fennel Gratin with caramelised onion & gruyere

Roasted potatoes with basil pesto & teardrop tomatoes

(Desserts choose two)

White chocolate and vanilla mousse with raspberry topping!

Assorted pastries including cocktail fruit salad/vanilla slice and canoli

Mango & coconut mousse with sweet pastry base and mango coulis.

Chocolate mudcake with chocolate anglaise

Hot apple pie and fresh cream

Based on 30 guests min.

\$29 (30-80 Guests) **\$27 (81-100 Guests)** \$25 (101-200+ guest's)

Choices from any of the **Spit Roast Carvery** selection's

Served with dinner rolls & Condiments. Quality, disposable napkins, serve ware & cutlery inc.

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Spit Roast Note: Extra meat's/Salad's or Dessert's are charged at \$5 per guest. Service staff for up to 3 hours onsite is included. Additional service staff are charged at \$35 per hour. One (1) staff member per 40 guests. Service time is for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. If you require the spit rotisserie and chef on site for a full 6 hours then please add \$500 for labour, set-up/break-down. **Choose Two (2) Cocktail food's OR one (1) Platter choice OR two (2) cheesecake portions at \$10 extra per guest if accompanied with any roast menu.**

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Wood Fire Piadina Pizza 9"



Regular Menu

Margarita with sliced tomato, mozzarella, fresh basil and olive oil.

Vegetarian: With roasted pumpkin, marinated eggplant, peppers, artichokes, basil pesto and feta.

Caesar with chicken, bacon, egg, anchovies and caesar dressing.

Mexican: With taco sauce, jalapeno's, ground beef, avocado and sour cream.

BBQ chicken with marinated chicken, chipotle sauce, green capsicum & onion.

Classic tropical with sweet pineapple pieced and leg ham.

Based on 30 guests min

Choose (3) Regular Pizza's \$25 **Choose (4) Regular Pizza \$30**

Choose (3) Reg. Pizza + (2) Salads \$35 **Choose (3) Reg. Pizza's + (2) Salads + (2) dessert Pizza's. \$40**

Choices from any of the **Regular Pizza & Salad Selection's**

Gourmet Menu

Pesto chicken with sliced onion, feta and fresh basil.

Marinara with assorted seafood, garlic & mint, served with lemon..

Tandoori with marinated chicken, corn spears, onion, sweet chilli and mint yoghurt.

Mediterranean with spiced lamb, onion/tomato salsa, garlic sauce..

Chorizo, olives, capsicums, sliced tomato and chilli topped with arugula.

Gourmet Dessert Pizza

Chocolate & Marshmallow - **Chocolate & banana with caramel sauce**

Strawberry & thick cream with fresh mint -

Caramelised pears with cinnamon, vanilla mascarpone, crushed honey and cashew nuts.

Gourmet Salads

Caesar with baby coz/chunky croutons/parmesan/anchovies(opt)/crispy bacon & boiled egg -

Mediterranean with mixed greens/tomatoes/onion/olives/cucumber/tarragon vinaigrette -

Parmesan/rocket and smoked olive with basil oil -

Tomato salsa with tomato peel/diced onion/tom basil/roasted garlic dressing -

Based on 30 guests min.

Choose (3) Gourmet Pizza's \$30 **Choose (4) Gourmet Pizza's \$35**

Choose (3) Gourmet Pizza + 2 salads \$40

Choice's from any of the **Gourmet Pizza & Salad Selection's**. **Extra Salad's @ \$5 per guest.**

Quantity Guide: Corporate Events Product Launches & Luncheons **2-3 items**

Birthday Celebrations, Weddings and Dinners **3-4 items**

Quality Napkins, serve ware & cutlery included.

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Darren Lay 0416 775 962 Email: darrenlay@bosscatering.com.au www.boss catering.com.au

Wood Fire Pizza Note: 9" Pizza's come with tomato base and mozzarella cheese unless otherwise stipulated. Prices include one (1) chef (1) kitchen staff required to service the menu for up to 3 hours onsite. Extra service staff are not included and are charged at \$35 per hour for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. One (1) staff member per 40 guests. Wherever speeches/presentations apply, a 30 minute window is also allowed. Equipment hire is not included but can be arranged. **Add \$9.50 to any menu for (2) Dessert Pizza's.**

BOSS CATERING

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Mildura Adelaide Melbourne



Gourmet Burger Bar Selection's



Beef

Classic: beef pattie, red onion rings, rocket, peppers and gherkin relish.
Beef'n'Bacon: beef pattie, double smoked bacon, hommus, peppers and rocket.
Beef'n'Brie: beef pattie, brie, slow roast tomato, watercress and red onion jam.

Fish

Salt'n'Vinegar: Battered fish, red onion rings, rocket, pickled cucumber and rustic tartare.

Chicken

Tandoori: Thigh fillet, fresh tomato, iceberg lettuce & mint yoghurt chutney.
Bush Spice: Thigh fillet, lemon myrtle/chilli/coconut rub, pineapple salsa, bush tomato relish and rocket.

Falafel

Chickpea falafel, roasted peppers, tabouli and poached garlic aioli.

Lamb

Tender lamb, roasted shallots, sliced salami, rocket and goats curd and marjoram.

Duck

Duck leg gallette, roast sweet potato, rocket and fig chutney. (add \$1.50 per guest)

Crab

Soft shell crab, roasted parsnip, peanut/coriander pesto and rocket. (add \$2.50 per guest)

Sides

French fries - Polenta fried onion rings - Rocket and parmesan - Tomato/bocconcini and basil

Based on 60 guests min.

Choose (1) \$12.5 Choose (2) \$17.50

Each burger filling or side dish thereafter is at a cost of \$4.00 per guest

Choices from any of the **Gourmet Burger** selection's

Quantity Guide: Corporate Events Product Launches & Luncheons **2-4 items**

Birthday Celebrations, Weddings and Dinners **3-6 items**

Quality Napkins & serve ware included

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Gourmet Burger Note: Price's include any chef(s)/kitchen staff required to service the menu for up to 4 hours onsite. Service staff are not included and are charged at \$35 per hour. Service time is for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. Equipment hire other than trestle table/linen and cambro food holders are not included.

Crab and lamb incur an extra \$3 per guest surcharge.

Definition's



BARBESKEWS: Unique designed skewer, designed for ease of use and visual appeal. All and each our barbeskew products are handmade always very popular

FONTINA CAKE: is like a potato gratin, very thin/layered slices of potato, gruyere cheese, cream sauce, baked and served round.

MEDITERRANEAN SALAD NEST: mixed greens/olive/teardrop tomato/Danish feta wrapped with cucumber.

MARCHAND DE VIN SAUCE OR BORDELAISE SAUCE: classic French, red wine/shallot/garlic based sauce, quite rich and buttery.

RIATIA: Indian yoghurt accompaniment

ADANA KEBABS: Turkish inspired skewer/kebab with minced lamb/spices

CHERMOULA: Tunisian/Moroccan spice inspired marinade

HARISSA: Tunisian/Moroccan hot chilli sauce

SPORKS: High quality/disposable cross between fork & spoon.

PG: means per guest.

FOOD BOWLS: are high quality & disposable product with visual appeal that offer a mini meal style dish all with the convenience of a palm sized tray

DAHL: traditional Indian accompaniment made with split lentils/Indian spices

ROUILLE: traditional French sauce, reddish/brown in colour usually made with peppers/garlic/breadcrumbs

TARINI RINGS: crisp round shaped rings infused with either chilli or fennel

WHITE PANKO CRUMBS: Japanese style crumbs made from white crustless bread using varied technique to that creates are more /flake' like crumb

ARANCINI BALLS: Means 'little orange' and predominantly incorporates rice & chesses, served fried and often resemble a little orange! ☺

TRAMAZINI: refers to process of preparing fillings, similar to club sandwiches, served crustless and either pointed or finger shaped

GLUTEN: is a protein component of wheat, rye, barley & oats and derivatives of these including triticale and malt. It gives regular breads it's elasticity & softness

WHOLEGRAIN: grains are rich in dietary fibre, starch, protein, vitamins & minerals, generally low in fat and contain no cholesterol

BURGUHL: is a rice staple, light and tasty

EDAMAME BEANS: young soy bean, green in colour, firm in texture