

GARDEN BBQ MENU

DINNER BUFFET \$126.50 PER PERSON

MINIMUM 50 GUESTS | 2 HOUR BBQ + 1 HOUR DESSERT

Please choose 4 items from the BBQ

Lamb cutlets
Beef tenderloin
Harissa spiced chicken thigh
San Antone hot beef sausages
Tasmanian salmon fillet
Smoked paprika pork loin
San Antone jalapeno and cheddar chicken sausages
Tiger prawn kebabs, garlic and herb butter

Please choose 4 salads from the below list

Mesclun mixed leaves, aged balsamic dressing (v)
Tomato caprese salad, basil and toasted pine nuts (v)
Kale and bean salad with tahini dressing
Roast pumpkin salad with smoked almonds, orange segments, rocket leaves, mint and citrus dressing
Crisp romaine hearts, shaved parmesan, croutons, caesar dressing (v)
Quinoa with grilled halloumi, roasted vegetables and herb vinaigrette
BBQ chicken cobb

Please choose 4 accompaniments

Parmesan potato gratin (v)
Hassel back potatoes, garlic and herb butter (v)
Vegetable fried rice (v)
Roasted sweet potato wedges (v)
Corn cobs with chipotle and manchego cheese
Grilled broccoli and asparagus (v)
Paris mash (v)
Maple glazed baby carrots (v)
Grilled field mushroom and Roma tomatoes (v)

Please choose 3 additional desserts

to accompany your ice cream cart, a selection of ice creams

Lemon meringue tartlet
Dark chocolate macadamia brownie
Selection of cheesecakes
Forest berry pavlova

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GARDEN BBQ MENU

SUBSTANTIAL CANAPE MENU

TO ACCOMPANY ANY COCKTAIL PACKAGE OF 2 HOURS OR MORE

\$11.00 per item, minimum of 2 items for a maximum duration of 2 hours

Steak and caramelised onion rolls
Mini chicken and coleslaw burgers
Beef and black bean kebabs, fried rice
Grilled salmon fillet, paella rice, lemon
Gourmet hot dog, American mustard
Mushroom and halloumi mini burger, tomato chutney (v)
Barbecue glazed chicken brochettes
Lamb koftas, baba ganoush

Substantial BBQ Canape or Buffet Enhancements

\$19.00 per person

Ice cream cart with a selection of ice cream flavours
Charcuterie station
Victorian cheese station
Chicken kyros, pita bread and condiments
Stone baked pizza margherita



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(v) Denotes vegetarian dish

Menus and prices are valid until 30 June 2024

DIETARY REQUIREMENTS

Crown will make every effort to cater for guests with dietary requirements, i.e. vegetarian, vegan, low gluten, lactose intolerant or allergies at no extra charge*. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event.

*Important notice - While Crown will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however, requests for meals which are low gluten can be accommodated.



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