

Barbecue menu

The Great Aussie BBQ is always a popular alternative for functions and corporate events. The nature of a barbecue including the setting often being outdoors, creates a very relaxed and informal atmosphere for guests to socialise in.

Meats (please select 3)

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| <input type="checkbox"/> Eye fillet medallions | <input type="checkbox"/> Chicken and tarragon sausages |
| <input type="checkbox"/> Porterhouse steaks | <input type="checkbox"/> Marinated butterflied quail |
| <input type="checkbox"/> Scotch fillet steak | <input type="checkbox"/> Marinated lamb cutlets |
| <input type="checkbox"/> Gourmet hamburgers | <input type="checkbox"/> Malaysian chicken satays |
| <input type="checkbox"/> Marinated soy and ginger chicken | <input type="checkbox"/> Atlantic salmon fillets |
| <input type="checkbox"/> Cajun chicken thighs | <input type="checkbox"/> Marinated Prawn kebabs |
| <input type="checkbox"/> Lamb and rosemary sausages | |

Fresh Salads (please select 3)

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| <input type="checkbox"/> Tossed garden leaf salad | <input type="checkbox"/> Caesar salad with anchovies, parmesan, bacon, garlic croutons |
| <input type="checkbox"/> Greek salad with tomatoes, cucumber, red onion, olives | <input type="checkbox"/> Green bean, roast tomato and almond salad |
| <input type="checkbox"/> Rocket, pear and parmesan salad | <input type="checkbox"/> Penne pasta salad with tomatoes, capsicum, basil pesto dressing |
| <input type="checkbox"/> Roast pumpkin, chickpea, baby spinach, semidried tomato | <input type="checkbox"/> Tomato & red onion salad with a basil dressing |
| <input type="checkbox"/> Roast vegetable salad with balsamic vinaigrette | |

Potatoes (please select 1)

- | | |
|---|--|
| <input type="checkbox"/> Potato salad with egg, aioli, prosciutto, chives | <input type="checkbox"/> Hot minted new potatoes |
| <input type="checkbox"/> Jacket potatoes with sour cream and chives | |
| <input type="checkbox"/> All barbecue meals served with crusty bread and condiments | |

Barbecue price \$35 per person (minimum 20 guests)

DIY - Includes disposable crockery and cutlery, serving utensils and platters. All food is prepared ready for your barbecue. Chefs and staffing available.

Additional options

- | | |
|--|--|
| Vegetarian options available for all packages | <input type="checkbox"/> Tasmanian cheese and fresh fruit platters \$7.50 per person |
| <input type="checkbox"/> Pre BBQ canapé mixed platters \$10.00 per person | <input type="checkbox"/> Sweet dessert platters of mini slices and brownies \$10.00 per person |
| <input type="checkbox"/> Selection of dips with tortilla crisp bread \$6.50 per person | |
| <input type="checkbox"/> Fresh fruit platters \$6.50 per person | |

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Staffing hire

- In our experience using our professional staff contributes to the successful running of your function
- Chef rates \$42.00 per hour per chef
- Food and beverage waiting staff rates \$37.00 per hour per staff member
- For functions outside of Launceston, all staff are charged out from city to return
- A surcharge is levied for Sundays and public holidays
- Staff hours at functions are estimated in accordance with your function requirements. Any additional hours will be added to your invoice
- Staff ratios - sit down functions 1:30 and stand up functions 1:40

Confirming your booking

- \$500 deposit to Matson Catering to confirm your booking
- Your deposit shall be deducted from your final account, but will be forfeited in the case of cancellation

Payment

- Payment may be made by either of the following methods:
 - Cash, cheque, credit card, direct credit
- Direct credit ANZ 017042 1109 14006 Matson Catering
- Cheque to Matson Catering, PO Box 1811, Launceston 7250
- Phone payment of all major credit cards (merchant fee additional) 6331 7302

Final numbers

- Please phone through final numbers 7 days prior to your function. We can adjust final numbers up to 2 days prior but will charge for final numbers as informed at this time. Please note that quoted prices are for a minimum number of 20 guests.

GST

- All prices include GST
- All prices are valid from 1st January 2011 to 31st December 2011
- Prices could be subject to variation depending on seasonal availability and market price. We would inform you of any changes in writing

Hiring

- A full range of tableware and equipment is available for hire. Please refer to our ordering page

www.matsoncatering.com.au