

# Website Download Sample Package(s)

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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**

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 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**

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 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.

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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**

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 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.

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## 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 filets 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.**

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## 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 corn, 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 (4) \$35   **Choose (5) \$40**   Choose (6) \$45   **Choose (7) \$50**   Choose (8) \$55  
Choice's from any of the **Food Bowl** selection's

**Quantity Guide: Corporate Events Product Launches & Luncheons 3-5 items**  
Birthday Celebrations, Weddings and Dinners **5-8 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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**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 (msa) 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 mouse 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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Mildura Adelaide Melbourne



## 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/torn 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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**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.**

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## 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