

# PEGASUS CATERING MENUS

### PACKAGE 1 BBQ Sausage Sizzle (Minimum 8 guests) \$20 per person

Selection of gourmet beef, pork, lamb & vegetarian sausages, caramelised onions, tomato/BBQ/ honey mustardsauce on fresh rolls. Garden salad & vinaigrette dressing, chips, dips & soft drinks.

### PACKAGE 2 BBQ Sausage & Steak (Minimum 8 guests) \$35 per person

Gourmet sausages, marinated rump steak fillets w/lemon & pepper, tomato/BBQ/honey mustard sauces,garden & potato salads w/dressing, fresh bread rolls, chips, dips & soft drinks.

## PACKAGE 3 Seafood Buffet (Minimum 8 guests) \$45 per person

Best fresh oysters, large tiger prawns, smoked salmon (4–5 pieces of each pp.) fresh lemon & lime, seafoodsauce, crusty baquettes, garden salad & vinaigrette dressing.

# PACKAGE 4 BBQ Sausage & Seafood (Minimum 8 guests) \$60 per person

BBQ sausage sizzle (1) plus seafood buffet (3) including all sauces, bread rolls, salads, chips, dips & soft drinks.

## PACKAGE 5 Surf & Turf (Minimum 10 guests) \$70 per person

The lot. Gourmet sausages, lemon & pepper rump steak (1 of each pp), rock oysters, tiger prawns, smoked salmon, garden & potato salads w/dressing, crusty baguettes & fresh soft rolls, tomato/ BBQ/honey mustard/tartaresauces & soft drinks.



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#### **EXTRAS**

Cheese Platter (serves 8-10) \$120 - Selection of Australian & imported cheddar, bleu, brie, crackers, dried fruit & nuts.

Fresh fruit platter (serves 8-10) \$90 - Seasonal best.

#### NOTES:

All seafood fresh from Sydney Fish Markets on day of charter.

Mix and match as you like. For example for 24 guests you might choose 8 x Sausage Sizzle, 8 x Steak & Sausageand 8 x Seafood buffet. There must be sufficient food for all quests.

Special menus can be arranged for intimate groups.

All plates, bowls, platters, salad bowls, glasses, cutlery, serving ware, serviettes etc provided. Complimentary bottled water.