

# chef claire's

## BBQ Menu

### Option 1

summer greens, candied pecans, Boursin cheese and strawberries  
-  
maple balsamic vinaigrette  
-  
handmade burger, veggie burgers, smokies with all the fixings  
-  
crisp summer vegetables  
-  
tortilla crisps, housemade salsa  
-  
cookies bites and melon wedges

\$25 per person  
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### Option 2

kale caesar salad, creamy garlic dressing shaved parmesan and herb croutons  
-  
roasted yam, apple and potato salad  
-  
grilled corn on the cob, lime butter  
-  
our own pulled pork, espresso bbq sauce  
-  
crusty buns  
watermelon wedges and mexican brownies

\$28 per person  
-

### Option 3

summer greens, strawberries, candied pecans, goatcheese croutons  
-  
maple balsamic vinaigrette  
-  
Israeli couscous salad with pickled eggplant, mint ,feta and preserved lemon  
-  
grilled summer market vegetables, honey and lime  
-  
wild salmon cured served with salsa verde aioli  
-  
dijon crusted chicken, blueberry chutney olive oil foccacia wedges  
-  
hand made ice cream sandwiches

\$36 per person  
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## BBQ Menu

### Option 4

heirloom tomatoes, torn basil and  
pickled red onions  
-  
arugula, blueberries, candied pecans  
and boursin  
-  
maple vinaigrette  
-  
baby potato and beet salad grilled  
pepper and summer squashes with  
fresh dill, olive oil and  
white balsamic  
-  
grilled prawns brochettes , fresh herb  
aioli  
-  
grilled flank steak, sliced thin served  
with salsa verde  
-  
grape focaccia wedges  
-  
mason jars of panna cotta  
and fresh berries

\$45 per person  
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### Option 5

petit spinach and bibb lettuce salad  
-  
buttermilk tarragon drizzle  
-  
caprese salad of heirloom tomatoes,  
torn basil, bocconcini  
-  
white bean, fennel and roasted arti-  
chokes, sherry vinaigrette  
-  
grilled summer zucchini , goatcheese  
"crumble"  
-  
rosemary crusted beef tenderloin,  
mustard aioli  
-  
grilled prawn and scallop brochettes,  
spiced honey sauce  
-  
organic potato baguette  
strawberry and lemon curd pavlova

\$54 per person  
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