



ULTIMO | CATERING + EVENTS

CASUAL BBQ CATERING

M E N U





FOR THE LOVE OF FOOD

Ultimo Catering & Events has an enviable reputation for delivering innovative cuisine, using local WA produce. Our **Michelin star quality chefs**, carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavor, texture and timeless presentation.

Feed your imagination!

1**BARBECUE
PACKAGE****\$27.0 / p**

Min 20 guests

Dinner rolls, butter

Does not include
equipment or staff

PROTEIN

Pork and veal chipolata sausage, chilli jam (GF, DF, NF)

Minute steak with rosemary, sea salt, fig mayonnaise (GF, NF)

Chicken tenderloin with Portuguese glaze (GF, NF)

VEGETABLE

Chickpea & parsley falafel, with mint & cumin yoghurt (V, GF)

SALAD

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (Vn, GF, NF)

Ultimo Potato Salad, homemade mayonnaise, salad onion, continental parsley, cracked pepper, lemon zest (V, GF, NF)

2**BARBECUE
PACKAGE****\$36.0 / p**

Min 20 guests

Dinner rolls, butter

Does not include
equipment or staff

PROTEIN

Citrus and thyme infused chicken thighs, tomato and mint salsa (GF, NF)

Rib eye steak 120g, oregano, garlic marinade, café de Paris butter (GF, NF)

Atlantic salmon, lime leaf, wasabi mayonnaise (GF, DF, NF)

VEGETABLE

Chickpea & parsley falafel, mint and cumin yoghurt (V, GF)

Chargrilled peppers, balsamic, rosemary (Vn, GF, NF)

SALAD

Garden salad, Roma tomato, cucumber, pickled red onion, mustard dressing (Vn, GF, NF)

Roasted butternut, charred red onion, toasted pecan, cranberries, baby spinach, lemon olive oil (Vn, GF)

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF, NF)

TO FINISH

Fresh seasonal fruit platter to share



BBQ PACKAGES

3

BARBECUE PACKAGE

\$48.0 / p

Min 20 guests

Dinner rolls, butter

Does not include
equipment or staff

PROTEIN

Beef tenderloin steaks 120g, horseradish cream (GF, NF)

King prawn skewers, kaffir lime, coriander (GF, NF)

Chargrilled snapper, with fresh tomato salsa (GF, NF)

Lamb cutlets, rosemary, pine nut crumble, sumac mayo

VEGETABLE

Chickpea & parsley falafel, mint and cumin yoghurt (V, GF)

Balsamic infused field mushrooms (Vn, GF)

SALADS

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (Vn, GF, NF)

Nicoise salad, green beans, baby potato, cherry tomato, chick peas, olives & mustard dressing (Vn, GF, NF)

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF, NF)

TO FINISH

Dark chocolate & cherry brownie

Macaron collection (GF)

BURGER STATION

\$14.5 / p

Min 20 guests

Does not include
equipment or staff

Peri-peri chicken, cheese, caramelised onion, cucumber & tomato salsa

Ground beef patty, fresh tomato, cheddar cheese & tomato chutney

Pulled pork, chipotle mayo & pickled vegetable

Portobello mushroom, brie, balsamic cranberry jam (V)



BBQ MENU

BUILD YOUR OWN BARBECUE MENU

We recommend:

2 Proteins

1 Vegetable

2 Salad

Does not include
equipment or staff

BEEF & LAMB BBQ

Beef, thyme and caramelised onion, gourmet sausage (NF) 8

Minute steak with rosemary, sea salt, fig mayonnaise (GF, NF) 10

120g Beef tenderloin steaks, horseradish cream (GF, NF) 12

120g Rib eye steak, oregano, garlic marinade, café de Paris butter (GF, NF) 12

Lamb cutlets, rosemary, pine nut crumble, sumac mayo (GF) 14

Lamb souvlaki, coriander and cucumber yoghurt (GF, NF) 12

POULTRY & PORK BBQ

Chicken tenderloin with Portuguese glaze (GF, DF, NF) 8

Authentic chicken satay, toasted peanut sauce (DF) 8.5

Citrus & thyme infused chicken thighs, tomato and mint salsa (GF, DF, NF) 9

Pancetta bound chicken tenderloin, salsa verde (GF, DF, NF) 10

Pork & veal chipolata sausage, chilli jam (GF, DF, NF) 7.00

Fat pork boys, fennel seed glaze, tasted cumin (DF, NF) 8.00

Pork loin, anise plum sauce (GF, DF, NF) 12

SEAFOOD BBQ

Baby calamari, lemon grass, chilli, nuoc cham dressing (GF, DF) 10

King prawn skewers, kaffir lime, coriander (GF, DF, NF) 11

Seared Atlantic Salmon, cashew nut pesto, lime (GF, DF) 12

Peppered tuna, wakame soy (GF, DF, NF) 14

Chargrilled snapper, with fresh tomato salsa (GF, DF, NF) 14

½ cray, garlic butter, chive, tomato salsa (GF, NF) POA

VEGETABLE BBQ

Chickpea & parsley falafel, with mint & cumin yoghurt (V, GF, NF) 5.5

Balsamic infused field mushrooms (Vn, GF, NF) 6.5

Haloumi, fresh lemon with ice berg, lemon dressing (V, GF, NF) 8

Char grilled peppers, balsamic, rosemary (Vn, GF, NF) 8



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BBQ MENU

CHOOSE YOUR OWN BARBECUE SALADS

Does not include
equipment or staff

BBQ SALADS \$5.5 / p

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato,
French mustard vinaigrette (Vn, GF, NF)

Ultimo potato salad, mayonnaise, onion, continental parsley,
lemon zest (V, GF, NF)

Poached pear & blue cheese salad, almond, rocket, blue cheese dressing (V)

Grilled zucchini & corn salad, cherry tomato, mizuna leaf,
white balsamic dressing (Vn, GF, NF)

Roasted butternut, charred red onion, toasted pecan, cranberries,
baby spinach, lemon olive oil (Vn, GF)

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF, NF)

Roasted cauliflower, puy lentils, pomegranate seeds,
sumac & mint yoghurt dressing (V, GF, NF)

Watermelon & feta salad, mint, cucumber, arugula, white balsamic,
(oil free) (V, GF, NF)

Beetroot, orange & olive salad, sliced shallot, chopped parsley,
radicchio, orange emulsion (Vn, GF, NF)

Nicoise salad, green beans, baby potato, cherry tomato, chick peas, olives
& mustard dressing (Vn, GF, NF)

Caesar salad, bacon, crisp garlic, croutons, traditional Caesar dressing (NF)

Garden salad, Roma tomato, cucumber, pickled red onion, mustard dressing
(Vn, GF, NF)

Israeli cous cous, pepitas, pistachio, torn mozzarella, tomato concasse
& citrus splash (V)

Penne pasta, sundried tomatoes, cashew nuts, pesto dressing & watercress (V)

THIRSTY?

*Our Special Facilities Licence allows us to serve alcohol anywhere with food.
Our team can organise the entire beverage catering service, including drop
off, keeping your beverages cold, and serving to your guests.*

VIEW FULL
BEVERAGE MENU



QUOTE REQUEST

”QUOTE ME”

Interested in our menus and need a personalised quote? Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our coordinators can get the ball rolling.

HELPFUL KEY INFORMATION

ONLINE ENQUIRY

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD IN MIND?

WHAT STYLE OF CATERING WOULD YOU LIKE? (eg. cocktail, sit down, share table, buffet)

CATERING PACKAGE (if known)

DO YOU REQUIRE BEVERAGE CATERING / PACKAGE? (if known)

DO YOU HAVE A VENUE IN MIND? (if known or address for private residence)

WHAT ARE YOUR VENUE REQUIREMENTS? (eg. style, location, wheelchair access)

CHAT TO US

Not quite sure what you want, or got some burning questions for our team? We are happy to help or have a chat. Please contact us ...

(08) 9444 5807 | enquiries@ultimogroup.com.au

EVENT INSPO

Need some inspiration or ideas for your function? Check out our recent events or describe your vision to our coordinators and we can suggest menus, beverage, staff & theming to suit.

RECENT EVENTS