



The key to a great event is detail, we make it our job to attend to every detail so that the end result is seamless & magnificent.



What's more fun than a BBQ ? We turn it on its head by bringing the professionalism, warmth, love and care that Fresh Catering and Events is renowned for.

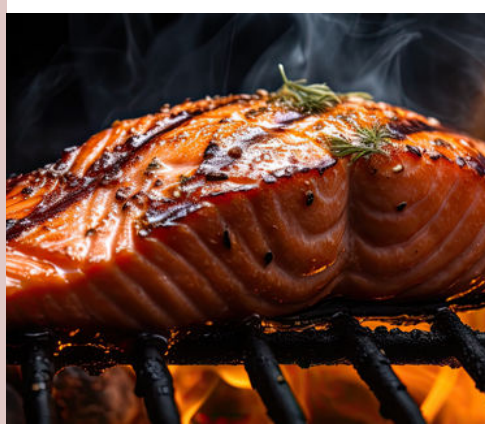
We source the best WA meat & seafood to serve up to your guests from our grill. Mix and match the options or just plain go all out to celebrate with your closest friends and family people.

Grab your chair or spot on the picnic rug and settle in for the afternoon or evening, the food is delicious and served fresh from the grill just for you.

Minimum 30 people



Please let us know how we can serve you.



BUILD YOUR BURGER

BURGER STATION 25.00

gluten free available

Minimum 30 people

Harvey Beef Patty [gf]

Peri Peri Chicken [gf]

Grilled Fish [gf]

BBQ Beef Brisket [gf]

Quinoa & Beetroot [gf]

Selection of fillings & condiments

American cheese, iceberg lettuce, coleslaw, tomato, cucumber, pickles, tomato relish, caramelised onions, tomato sauce, beet bbq sauce.

Fresh brioche buns

GF Buns

SALADS - choose 2 salads

Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]

Greek - capsicum, olive, Greek feta, cucumber, oregano & lemon mustard dressing [gf]

Garden fresh leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf vegan]

Coleslaw with spring onion & aioli [gf df]

Additional salads \$7.50 per person



GRILL

2 GRILL DISHES + 2 SALADS	49.00 per person
3 GRILL DISHES + 3 SALADS	59.00 per person
4 GRILL DISHES + 4 SALADS	69.00 per person

WA PORTERHOUSE STEAK [Surcharge \$15pp] [gf]

200g porterhouse, choose Pepper / Cafe de Paris butter / Salsa Verde sauces

BBQ BRISKET [gf]

Sticky BBQ sauce

VEGETABLE SKEWER [gf]

Zucchini, Capsicum, Red Onion, Eggplant. & Pumpkin

GRILLED HARVEY BEEF [gf]

WA Local beef patty with American melted cheese

MARINATED SNAPPER [gf]

Fresh WA Snapper & tender herbs & vegetables

GRILLED CHICKEN [gf]

Peri Peri sauce

NT BARRAMUNDI [gf]

Lemon garlic butter

ATLANTIC SALMON [gf]

Dill & citrus

MONDO BBQ BEEF SAUSAGES (2) [gf]

Tomato relish

LAMB CUTLETS (2) [gf]

raised in WA

SALADS

Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]

Greek - capsicum, olive, Greek feta, cucumber, oregano & lemon mustard dressing [gf]

Garden fresh leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf vegan]

Coleslaw with spring onion & aioli [gf df]

Additional Salads \$7.50 per person

Additional BBQ Grill Dishes \$15.00 per person

All BBQ grill events require a BBQ & gas, BBQ Chef & Server

Minimum 30 people



SERVING YOU

[gf] **gluten free** [gf df] **gluten free dairy free**

[v] **vegetarian** [vn] **vegan**

The availability of all items and their prices are subject to change without notice. For full service receptions and events, please email our team at info@freshcateringandevents.com.au

EQUIPMENT & STAFF

The style of your event, the menu selected and the way you want it to run will dictate the kitchen serving equipment, glassware, cutlery, crockery, bar/s required, the number of servers, and bar staff needed. All can be clearly costed for your event once all of this information is known. With transparency comes settlement.

HIRE OF EVENT EQUIPMENT

We can support with co-ordination and company/product selection - please see the suppliers list for our recommended business partners for everything from marquees, festoon lighting, AV equipment, linen, cutlery, crockery & glassware.

DELIVERY

A delivery fee, dependent on proximity to our facility, will be applied, and varies by location.

HOURS

Orders can be placed through our catering team Monday through Friday between 9am and 4pm or any time on our website. For more information, please contact us at (08) 9387 3156 or info@freshcateringandevents.com.au

PRICING

All Pricing is exclusive of GST.

Please let us know how we can serve you.

With you we design & take care
of every detail.

DIAMOND STANDARD
CATERING & EVENTS
Integrity, Quality & Care
2025



Planning another event?

Browse some of our other catering menus...

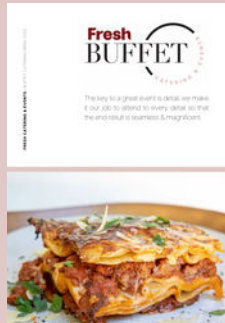
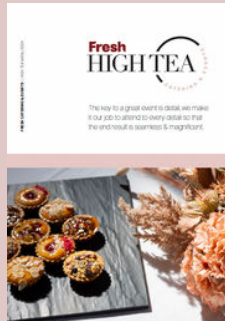
Freshcafe

Fresh
IN THE CITY

Canning River
C A F E

SIMPLY. LOVING. FOOD.

ALLPRESS
ESPRESSO



To review the full catering catalogue go to

www.freshcateringandevents.com.au



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