

Dragonfly Catering & Events

BUILD YOUR OWN BURGER BARBECUE

- The BBB menu is designed for a buffet style set up for your guests to build their own burgers.

Dragonfly staff cook onsite so your guests get the freshest burgers just the way they like them!

What's on the grill selection.....

Premium Beef Patties

Our own special recipe made with Aussie beef

Beef Steak

Juicy scotch fillet steaks

Chicken Patties

Our own special recipe with a bit of a zing

Buffalo Patties

Yummy and something a little different for your guests

Kangaroo Patties

Give a twist to your barbeque with delicious kangaroo burgers

Barramundi

NT farmed barra trimmed to burger size cuts

Lamb Patties

Greek style spices mixed through Australian lamb mince

Quinoa and Chick Pea Burgers

Quinoa and chick peas sautéed with spices and herbs, yummy and healthy!

The Rest of The Spread

Grilled Buns, Fresh Bread, Grated Carrot, Sliced Cucumber, Grilled Onions, Fried Eggs, sliced Cheese, shredded lettuce, crispy bacon, sliced tomatoes, sliced beetroot, sliced pineapple, fresh Spanish onion
Sauces

Tomato, Barbeque, Sweet Chilli, Worcestershire, HP, Tabasco, Hot Chilli, Tzatziki, Mayo, Spicy Chutney

Want some more flair?? – Give Tegan a call and discuss what other extras we can add!

Soft Drinks and Juice Table, Kids Menu, Extra Salads, Extra Hot Dishes..... The possibilities are endless!!

Selection of 2 Meat Options \$18.00 per head

Selection of 3 Meat Options \$19.50 per head

Selection of 4 Meat Options \$21.00 per head

Selection of 5 Meat Options \$22.00 per head

Minimum of 20 guests

Prices include full set up of BBQ & buffet area, plastic plates, cutlery, napkins, rubbish removal & staffing.

To run accordance with Department of environmental health guide lines, Dragonfly Catering and Events must have an area to set up BBQ in a well-ventilated area with access to water.