



Make Your Next Party a Bloomin' Event!

Since 1988, Outback Steakhouse has been known for its exceptional food and quality service. Now the Outback experience can be brought to you by **Outback Catering**.

- Serve your Aussie favorites like Bloomin' Onions, Juicy Steaks, Coconut Shrimp, Ribs on the Barbie, and much more!
- We work, you play! We bring our Outback kitchen and cook up an awesome spread. We include Outback chefs, service staff and an event coordinator to oversee your entire event.
- We are a full service caterer. While specializing in the Outback menu, we also serve breakfast, lunch and a variety of other menu items.
- Outback Catering is available for corporate events, private parties, wedding receptions, bar mitzvahs, theme parties, sporting events and more. We can do anything from a fun island beach party to a black-tie formal dinner.
- We offer a variety of bar and beverage packages.
- We are approved caterers at most Bay Area banquet halls and cater extensively throughout Central Florida.

Let our sales staff and event coordinators handle your entire event. Give us a call to plan your event today.

(813) 282-1225

Revised 8-12-05

Prices do not reflect 20% service charge or 7% sales tax

BREAKFAST I

An Array of Seasonal Fruits and Melons

Cantaloupe, Honeydew, Strawberries and Pineapple

An Assortment of Home Baked Muffins and Pastries

Banana Nut, Bran and Blueberry Muffins
Strawberry Danish, Croissants, Apple Turnovers

Breakfast Granola Bars

Quaker and Kellogg's Breakfast Bars

Assorted Dry Cereals and Milk

Assorted Cereal Bowls

Fresh Minute Maid Juices

Orange, Grapefruit and Cranberry

Fresh Brewed Regular and Decaffeinated Coffee

Gourmet Italian Blend

\$ 12.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

BREAKFAST II

Breakfast Scramble

Fluffy Grade A Fresh Eggs Scrambled to Perfection

Oscar Meyer Honey Cured Bacon

And

Jimmy Dean Breakfast Sausage

Skillet Potatoes

Baby Red Potatoes with White Onion and a Garlic Pepper Blend

An Assortment of Home Baked Muffins and Pastries

Banana Nut, Bran and Blueberry Muffins

Strawberry Danish, Croissants, Apple Turnovers

An Array of Seasonal Fruits and Melons

Cantaloupe, Honeydew, Strawberries and Pineapple

Breakfast Granola Bars

Quaker and Kellogg's Breakfast Bars

Minute Maid Juices

Orange, Grapefruit and Cranberry

Fresh Brewed Regular and Decaffeinated Coffee

Gourmet Italian Blend

\$17.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax

Parties under \$4000.00 will incur additional labor charges

Additional travel charges may apply

BREAKFAST III

Fresh Spinach, Roma Tomato and Oscar Meyer Bacon Quiche

An Assortment of Home Baked Muffins and Pastries

Banana Nut, Bran and Blueberry Muffins
Strawberry Danish, Croissants, Apple Turnovers

An Array of Seasonal Fruits and Melons

Cantaloupe, Honeydew, Strawberries and Pineapple

Breakfast Granola Bars

Quaker and Kellogg's Breakfast Bars

Minute Maid Juices

Orange, Grapefruit and Cranberry

Fresh Brewed Regular and Decaffeinated Coffee

Gourmet Italian Blend

\$14.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

LUNCH I

Choice of Two Sandwiches

Chook Salad Club

Homemade Chicken Salad with Course Ground Pepper, Onion and Parsley Served on Whole Wheat Bread with Oscar Meyer Bacon, American Cheese, Lettuce and Tomato

Tuna Tucker

A Hearty Portion of White Albacore Tuna Salad on Whole Wheat Bread with Oscar Meyer Bacon, American Cheese, Lettuce and Tomato

Steakhouse Salad Wrap

Seasoned and Seared Sirloin, Mixed Greens, Tomatoes, Cinnamon Pecans, Fried Angel Hair Pasta, and Red Onions with our Homemade Crumbled Bleu Cheese Vinaigrette. Rolled in a Flour Chipotle tortilla.

Bonzer Chicken Wrap

Thinly Sliced Seasoned Chicken, Mixed Greens, Shredded Carrots, Fried Angel Hair Pasta, and Honey-Lime Vinaigrette. Rolled in a Jalapeno Flour Tortilla.

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Seasonal Fruits and Melons

Cantaloupe, Honeydew, Strawberries and Pineapple

Assorted Bags of Chips and Pretzels

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin and Walnut Chocolate Chip

\$15.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

LUNCH II

Walk-A-Bout Soup

Outback's Homemade Creamy Onion Soup

Brisbane Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese and Grilled Seasoned Chicken

Bonzer Salad

A Melody of Greens, Sliced Chicken Breast, A Special Aussie Crunch Tossed in a Homemade Vinaigrette Dressing and Blended with a Bonzer Peanut Sauce

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Fruit Salad

Fresh Cantaloupe, Honeydew, Pineapple and Strawberries, Cool and Refreshing!

Bushman Bread Rolls and Whipped Butter

Cheesecake Olivia

New York Style Cheesecake Served with Raspberry Sauce

\$17.25 Per Person

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

LUNCH III

Outbacker Burger

Old Reliable - Our Half Pound Burger with American Cheese

Chook O' Mine Chicken Sandwich

5 oz. Tender Grilled Chicken Breast with Melted Swiss Cheese and Oscar Meyer Bacon

Condiments Include:

Outback's own Honey Mustard, Ketchup, Mustard, Mayonnaise, Sliced Tomatoes, Red Onions, Lettuce and Pickles

Tortellini Pasta Salad

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Red Bliss Potato Salad

Baby New Red Potatoes Tossed in Outback's own Ranch Dressing, Diced Onion, Parsley and Oscar Meyer Bacon

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin and Walnut Chocolate Chip

\$15.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

Sit-down or Buffet Dinner I

Choice of One Appetizers

Bruschetta

Fresh Roma Tomatoes, Imported Basil and Chopped Garlic Served with Homemade Garlic Crustini

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Assorted Berries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda
Served with Crackers

Choice of Two Entrée's

Outback Special Sirloin

One 9 oz. USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Ribs on the Barbie

A Supple Half Rack of Baby Back Ribs, Seasoned, Smoked and Grilled with Outback's Own Barbecue Sauce

Chicken on the Barbie

One 5oz Flame Broiled and Seasoned Breast Served with Outback's Own Barbecue Sauce

Citrus Chicken

A Citrus Marinated Skin-On Chicken Breast, Seasoned, Grilled, and Basted with a Citrus Glaze

Walhalla Pasta

Pasta Tossed with Fresh Steamed veggies in an Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Choice of One Cold Side and One Hot Side

Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese. Accompanied by Bushman Rolls and Whipped Butter

House Salad

Fresh Greens with Cucumbers, Roma Tomatoes, Red Onion, Cheddar and Monterey Jack Cheeses Topped with our Homemade Garlic Croutons. Served with Bushman Rolls and Fresh Whipped Butter. Dressings include Mustard Vinaigrette and Spicy Ranch.

Bleu Cheese Chopped Salad

Fresh Greens Tossed with Outback Bleu Cheese Vinaigrette, Cinnamon Pecans, Carrots and Chives Topped off with Bleu Cheese Crumbles. Served with Bushman Rolls and Butter.

Red Bliss Potato Salad

Baby New Red Potatoes Tossed in Outback's own Spicy Ranch Dressing with Scallions and Bacon.

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Seasoned Rice

Seasoned with Onions, Red Pepper, Garlic and Bay Leaves

Jacket Idaho Potato

Served with Fresh Whipped Butter and Sour Cream

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Herb Roasted Potatoes

Quartered Baby Red New Potatoes Roasted with Rosemary and Thyme

Baked Sweet Potato

Served with Honey Butter, Brown Sugar and Cinnamon

Maple Baked Beans

Simmered with Maple Syrup and Hickory Smoked Ham

Grilled Onions

Seasoned and Grilled to Perfection

Steamed Broccoli

Fresh Steams Broccoli Crowns

Choice of One Dessert

Awesome Aussie Cookies

Peanut Butter, chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Cheesecake Olivia

New York style Cheesecake Served with Raspberry Sauce

\$26.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax

Sit Down Service is an additional \$1.50 per person

For Weddings we offer cake-cutting service in place of a dessert

Parties under \$4000.00 will incur additional labor charges

Additional travel charges may apply

Sit-down or Buffet Dinner II

Choice of Two Appetizers

Bloomin' Onion

An Outback Original – A Seasoned and Deep Fried Colossal Onion Served with Homemade Horseradish Sauce

Tassie's Chicken

Buffalo-Style, Seasoned Chicken Fried Golden Brown and Tossed in a Tangy Sauce.

Grilled Shrimp on the Barbie

Seasoned, Grilled and Served with Outback's own Remoulade Sauce

Crabmeat Stuffed Mushrooms

Fresh Colossal Mushroom Filled with Our Homemade Crabmeat Stuffing and Simmered in White Wine

Bushman Shrooms

Lightly Battered and Fried Mushrooms Served with Outback's Spicy Ranch Dressing

Kookaburra Wings

Known as Buffalo Chicken Wings here in the States Served with Homemade Bleu Cheese and Celery

Bruschetta

Fresh Roma Tomatoes, Imported Basil and Chopped Garlic Served atop of Goat Cheese Smothered Homemade Garlic Crustini

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Strawberries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda Served with Assorted Crackers

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Spinach and Artichoke Dip

Parmesan, Spinach and Artichoke Dip Served with Crispy Chips

Choice of Two Entrée's

Outback Special Sirloin

One 9 oz. USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Pork Adelaide

One 5 oz Pork Tenderloin Medallion, Served with a Honey-Balsamic Glaze

Jackaroo Chops

One 8 oz Center Cut Pork Chop served with an Orange Marmalade Sauce

Ribs on the Barbie

A Supple Half Rack of Baby Back Ribs, Seasoned, Smoked and Grilled with Outback's Own Barbecue Sauce

Chicken on the Barbie

One 5oz Flame Broiled and Seasoned Breast Served with Outback's Own Barbecue Sauce

Citrus Chicken

A Citrus Marinated Skin-On Chicken Breast, Seasoned, Grilled, and Basted with a Citrus Glaze

Walhalla Pasta

Pasta Tossed with Fresh Steamed Veggies in a Creamy Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Choice of One Cold Side and One Hot Side

Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese. Accompanied by Bushman Rolls and Whipped Butter

House Salad

Fresh Greens with Cucumbers, Roma Tomatoes, Red Onion, Cheddar and Monterey Jack Cheeses Topped with our Homemade Garlic Croutons. Served with Bushman Rolls and Fresh Whipped Butter. Dressings include Mustard Vinaigrette and Spicy Ranch.

Bleu Cheese Chopped Salad

Fresh Greens Tossed with Outback Bleu Cheese Vinaigrette, Cinnamon Pecans, Carrots and Chives Topped off with Bleu Cheese Crumbles. Served with Bushman Rolls and Butter.

Red Bliss Potato Salad

Baby New Red Potatoes Tossed in Outback's own Spicy Ranch Dressing with Scallions and Bacon.

Fruit Salad

Fresh Cantaloupe, Honeydew, Pineapple and Strawberries, Cool and Refreshing!

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Grilled Veggies

Red Peppers and Onions, Mushrooms and Zucchini Grilled to Perfection and Topped with Pineapple Glaze

Seasoned Rice

Seasoned with Onions, Red Pepper, Garlic and Bay Leaves

Fresh Steamed Veggies

Steamed Broccoli, Yellow Squash, Carrots and Snow Peas with a Touch of Butter

Jacket Idaho Baked Potato

Served with Fresh Whipped Butter and Sour Cream

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Herb Roasted Potatoes

Quartered Baby Red New Potatoes Roasted with Rosemary and Thyme

Corn on the Cobb

Freshly Shucked, Boiled and Drizzled with Melted Butter

Baked Sweet Potato

Served with Honey Butter, Brown Sugar and Cinnamon

Maple Baked Beans

Simmered with Maple Syrup and Hickory Smoked Ham

Grilled Onions

Seasoned and Grilled to Perfection

Augratin Potatoes

A Cheddar Cheese and Red Potato Casserole

Steamed Broccoli

Fresh Steams Broccoli Crowns

Choice of One Dessert

Awesome Aussie Cookies

Peanut Butter, chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Cheesecake Olivia

New York style Cheesecake Served with Raspberry Sauce

Chocolate Tower

Layers of Moist Chocolate Cake and Smooth Chocolate Filling Towering High Above our Raspberry Sauce

\$30.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax

Sit Down Service is an additional \$1.50 per person

For Weddings we offer cake cutting service in place of a dessert

Parties under \$4000.00 will incur additional labor charges

Additional travel charges may apply

Sit-down or Buffet Dinner III

Choice of Two Appetizers

Bloomin' Onion

An Outback Original – A Seasoned and Deep Fried Colossal Onion Served with Homemade Horseradish Sauce

Tassie's Chicken

Buffalo-Style, Seasoned Chicken Fried Golden Brown and Tossed in a Tangy Sauce.

Grilled Shrimp on the Barbie

Seasoned and Served with Outback's own Remoulade Sauce

Crabmeat Stuffed Mushrooms

Fresh Colossal Mushroom Filled with Our Homemade Crabmeat Stuffing and Simmered in White Wine

Bushman Shrooms

Lightly Battered and Fried Mushrooms Served with Outback's Spicy Ranch Dressing

Kookaburra Wings

Known as Buffalo Chicken Wings here in the States Served with Homemade Bleu Cheese and Celery

Bruschetta

Fresh Roma Tomatoes, Imported Basil and Chopped Garlic Served atop of Goat Cheese Smothered Homemade Garlic Crustini

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Strawberries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda Served with Assorted Crackers

Sauteed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Spinach and Artichoke Dip

Parmesan, Spinach and Artichoke Dip Served with Crispy Chips

Ripper Shrimp

Boiled Peel n' Eat Shrimp, Served Chilled with a Zesty Cocktail Sauce

Seared Ahi Tuna

Served Rare with Wasabi and Ginger Sauce

Taz Crawfish

Lightly Breaded and Fried Crawfish Tails Served with a Serachu Pepper Aioli

Tassies Shrimp

Seasoned, lightly Breaded and Fried Shrimp. Tossed in Our Own Special Tangy Red Bell Pepper Sauce.

Choice of Two Entrees

Outback Special Sirloin

9 oz USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Pork Adelaide

One 5 oz. Pork Tenderloin Medallion, Served with a Honey-Balsamic Glaze

Jackaroo Chops

One 8 oz. Center Cut Pork Chop Served with an Orange Marmalade Sauce

Ribs on the Barbie

A Supple Half Rack of Baby Back Ribs, Seasoned, Smoked and grilled with Outback's Most Popular!

Chicken on the Barbie

One 5 oz Flame Broiled and Seasoned Breast Served with Outback's Own Barbecue Sauce.

Citrus Chicken

A Citrus Marinated Skin-On Chicken Breast, Seasoned, Grilled, and Basted with a Citrus Glaze

Walhalla Pasta

Pasta Tossed with Fresh Steamed Veggies in a Creamy Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Prime Ministers Prime Rib

A Tempting 8-oz Cut, Oven Roasted Slowly and Served with AuJus, Tiger Dill Sauce and Horseradish

Alice Springs Chicken

One 5-oz Grilled Chicken Breast Covered with Bacon, Mushrooms, Melted Monterey Jack and Cheddar Cheeses, with Homey Mustard Sauce.

Cyclone Chicken

Grilled 5-oz Chicken Breast Loaded with Mushrooms, Smoked Ham, Sun-dried Tomatoes, Fresh Basil and Alfredo Sauce. Topped with a blend of Three Cheeses

Atlantic Salmon

6-oz Fresh Catch, Lightly Seasoned and Grilled and served with Remoulade Sauce

Choice of Two Sides

Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese. Accompanied by Bushman Rolls and Whipped Butter

House Salad

Fresh Greens with Cucumbers, Roma Tomatoes, Red Onion, Cheddar and Monterey Jack Cheeses Topped with our Homemade Garlic Croutons. Served with Bushman Rolls and Fresh Whipped Butter. Dressings include Mustard Vinaigrette and Spicy Ranch.

Bleu Cheese Chopped Salad

Fresh Greens Tossed with Outback Bleu Cheese Vinaigrette, Cinnamon Pecans, Carrots and Chives Topped off with Bleu Cheese Crumbles. Served with Bushman Rolls and Butter.

Red Bliss Potato Salad

Baby New Red Potatoes Tossed in Outback's own Spicy Ranch Dressing with Scallions and Bacon.

Fruit Salad

Fresh Cantaloupe, Honeydew, Pineapple and Strawberries, Cool and Refreshing!

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Grilled Veggies

Red Peppers and Onions, Mushrooms and Zucchini Grilled to Perfection and Topped with Pineapple Glaze

Seasoned Rice

Seasoned with Onions, Red Pepper, Garlic and Bay Leaves

Fresh Steamed Veggies

Steamed Broccoli, Yellow Squash, Carrots and Snow Peas with a Touch of Butter

Jacket Idaho Baked Potato

Served with Fresh Whipped Butter and Sour Cream

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Herb Roasted Potatoes

Quartered Baby Red New Potatoes Roasted with Rosemary and Thyme

Corn on the Cobb

Freshly Shucked, Boiled and Drizzled with Melted Butter

Baked Sweet Potato

Served with Honey Butter, Brown Sugar and Cinnamon

Maple Baked Beans

Simmered with Maple Syrup and Hickory Smoked Ham

Grilled Onions

Seasoned and Grilled to Perfection

Augratin Potatoes

A Cheddar Cheese and Red Potato Casserole

Steamed Broccoli

Fresh Steams Broccoli Crowns

Choice of Two Desserts

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Cheesecake Olivia

New York Style Cheesecake Served with Raspberry Sauce

Assorted Mini Desserts

Mini Cheesecakes, Brownies, Lemon Squares, carrot Cakes and Eclairs

Carrot Cake

Traditional Carrot Cake with Cream Cheese Frosting

Chocolate Tower

Layers of Moist Chocolate Cake and Smooth Chocolate Filling Towering High Above our Raspberry Sauce

\$39.00 per person

Prices do not reflect 20% service charge or 7% sales tax

Sit Down Service is an additional \$1.50 per person

For Weddings we offer cake-cutting service in place of dessert

Parties under \$4000.00 will incur additional labor charges

Additional travel charges may apply

Sit-down or Buffet Dinner IV

Choice of Three Appetizers

Bloomin' Onion

An Outback Original – A Seasoned and Deep Fried Colossal Onion Served with Homemade Horseradish Sauce

Tassie's Chicken

Buffalo-Style, Seasoned Chicken Fried Golden Brown and Tossed in a Tangy Sauce.

Grilled Shrimp on the Barbie

Seasoned and Served with Outback's own Remoulade Sauce

Coconut Shrimp

Colossal Shrimp Dipped in Beer Batter, Rolled in Coconut, Deep Fried to Golden Brown and served with Orange Marmalade Sauce

Crabmeat Stuffed Mushrooms

Fresh Colossal Mushroom Filled with Our Homemade Crabmeat Stuffing and Simmered in White Wine

Bushman Shrooms

Lightly Battered and Fried Mushrooms Served with Outback's Spicy Ranch Dressing

Kookaburra Wings

Known as Buffalo Chicken Wings here in the States Served with Homemade Bleu Cheese and Celery

Bruschetta

Fresh Roma Tomatoes, Imported Basil and Chopped Garlic Served atop of Goat Cheese Smothered Homemade Garlic Crustini

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Strawberries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda Served with Assorted Crackers

Sauteed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Spinach and Artichoke Dip

Parmesan, Spinach and Artichoke Dip Served with Crispy Chips

Ripper Shrimp

Boiled Peel n' Eat Shrimp, Served Chilled with a Zesty Cocktail Sauce

Seared Ahi Tuna

Served Rare with Wasabi and Ginger Sauce

Taz Crawfish

Lightly Breaded and Fried Crawfish Tails Served with a Serachu Pepper Aioli

Lobster Crab Cakes

Golden Cakes Loaded with Lobster and Lump Crabmeat Topped with Lightly Seasoned Fresh Tomato and Basil

Queenscliff Shrimp

Chilled Prawns Served with Fresh Cocktail Sauce

Outback Rack

New Zealand Lamb Served with Cabernet Sauce and Mint Jelly

Boomerang Shrimp

Battered and Breaded Shrimp Fried to a Golden Brown Served with Homemade Tarter Sauce and Aboriginal Fire Sauce

Tassies Shrimp

Seasoned, lightly Breaded and Fried Shrimp. Tossed in Our Own Special Tangy Red Bell Pepper Sauce.

Choice of Two Entrees

Outback Special Sirloin

One 9 oz. USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Pork Adelaide

One 5 oz Pork Tenderloin Medallion, Served with a Honey-Balsamic Glaze

Jackaroo Chops

One 8 oz Center Cut Pork Chop served with an Orange Marmalade Sauce

Ribs on the Barbie

A Supple Half Rack of Baby Back Ribs, Seasoned, Smoked and Grilled with Outback's Own Barbecue Sauce

Chicken on the Barbie

One 5oz Flame Broiled and Seasoned Breast Served with Outback's Own Barbecue Sauce

Citrus Chicken

A 10-oz Citrus Marinated Skin-On Chicken Breast, Seasoned, Grilled, and Basted with a Citrus Glaze

Walhalla Pasta

Pasta Tossed with Fresh Steamed Veggies in a Creamy Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Prime Ministers Prime Rib

A Tempting 8-oz cut, Oven Roasted Slowly and Served with Au Jus, Tiger Dill Sauce and Horseradish

Victoria's Filet

A 9-oz Center cut Filet

Outback Rack

7-oz New Zealand Lamb Served with Cabernet Sauce and Mint Jelly

Rock Hampton Rib-eye

A 14-oz Hand Cut Rib-eye Steak

Melbourne Porterhouse

A 20-oz Porterhouse- its Bonzer!

Alice Springs Chicken

Grilled Chicken Breast Covered with Bacon, Mushrooms, Melted Monterey Jack and Cheddar Cheeses with Honey Mustard Sauce

Cyclone Chicken

Grilled Chicken Breast Loaded with Mushrooms, Smoked Ham, Sun-Dried Tomatoes, Fresh Basil and Alfredo Sauce. Topped with a Blend of Three Cheeses.

Lobster

Steamed or Grilled with Warm Drawn Butter

North Atlantic Salmon

Lightly Seasoned and Grilled

Mahi Mahi

Lightly Seasoned and Grilled

Toowoomba Pasta

Flavorful Pasta Alfredo Mixed with Seasoned Crawfish, Shrimp, Mushrooms and Parmesan

Choice of Two Sides

Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese. Accompanied by Bushman Rolls and Whipped Butter

House Salad

Fresh Greens with Cucumbers, Roma Tomatoes, Red Onion, Cheddar and Monterey Jack Cheeses Topped with our Homemade Garlic Croutons. Served with Bushman Rolls and Fresh Whipped Butter. Dressings include Mustard Vinaigrette and Spicy Ranch.

Bleu Cheese Chopped Salad

Fresh Greens Tossed with Outback Bleu Cheese Vinaigrette, Cinnamon Pecans, Carrots and Chives Topped off with Bleu Cheese Crumbles. Served with Bushman Rolls and Butter.

Red Bliss Potato Salad

Baby New Red Potatoes Tossed in Outback's own Spicy Ranch Dressing with Scallions and Bacon.

Fruit Salad

Fresh Cantaloupe, Honeydew, Pineapple and Strawberries, Cool and Refreshing!

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Grilled Veggies

Red Peppers and Onions, Mushrooms and Zucchini Grilled to Perfection and Topped with Pineapple Glaze

Seasoned Rice

Seasoned with Onions, Red Pepper, Garlic and Bay Leaves

Fresh Steamed Veggies

Steamed Broccoli, Yellow Squash, Carrots and Snow Peas with a Touch of Butter

Jacket Idaho Baked Potato

Served with Fresh Whipped Butter and Sour Cream

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Herb Roasted Potatoes

Quartered Baby Red New Potatoes Roasted with Rosemary and Thyme

Corn on the Cobb

Freshly Shucked, Boiled and Drizzled with Melted Butter

Baked Sweet Potato

Served with Honey Butter, Brown Sugar and Cinnamon

Maple Baked Beans

Simmered with Maple Syrup and Hickory Smoked Ham

Grilled Onions

Seasoned and Grilled to Perfection

Augratin Potatoes

A Cheddar Cheese and Red Potato Casserole

Steamed Broccoli

Fresh Steams Broccoli Crowns

Choice of Two Desserts

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Cheesecake Olivia

New York Style Cheesecake Served with Raspberry Sauce

Assorted Mini Desserts

Mini Cheesecakes, Brownies, Lemon Squares, carrot Cakes and Éclairs

Carrot Cake

Chocolate Tower

Layers of Moist Chocolate Cake and Smooth Chocolate Filling Towering High Above our Raspberry Sauce

Chocolate Thunder from Down Under

Fresh Baked Pecan Brownie, Rich Vanilla Ice Cream Topped Homemade Chocolate Sauce and Chocolate Shavings

Cinnamon Oblivion

She'll be Apples! Vanilla Ice Cream Covered in Cinnamon Apples and Pecans Topped with Caramel Sauce.

\$44.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax

Sit Down Service is an additional \$1.50 per person

For Weddings we offer cake-cutting service in place of dessert

Parties under \$4000.00 will incur additional labor charges

Additional travel charges may apply

COCKTAIL PARTY I

Choice of Two Passed Hors d' Oeuvres

Bloomin' Onion

An Outback Original – A Seasoned and Deep Fried Colossal Onion Served with Homemade Horseradish Sauce

Tassie's Chicken

Buffalo-Style, Seasoned Chicken Fried Golden Brown and Tossed in a Tangy Sauce.

Crabmeat Stuffed Mushrooms

Fresh Colossal Mushroom Filled with Our Homemade Crabmeat Stuffing and Simmered in White Wine

Bushman Shrooms

Lightly Battered and Fried Mushrooms Served with Outback's Spicy Ranch Dressing

Bruschetta

Fresh Roma Tomatoes, Imported Basil and Chopped Garlic Served atop of Goat Cheese Smothered Homemade Garlic Crustini

Choice of Three Stationary Cold Hors d Oeuvres

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Strawberries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda Served with Assorted Crackers

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Choice of Three Hot Stationary Hors D Oeuvres

Spinach and Artichoke Dip

Parmesan, Spinach and Artichoke Dip Served with Crispy Chips

Outback Special Sirloin

USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Walhalla Pasta

Pasta Tossed with Fresh Steamed Veggies in a Creamy Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Chicken on the Barbie

One 4 oz Flame Broiled and Seasoned Breast Served with Outback's Own Barbecue Sauce.

Choice of One Dessert

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Assorted Mini Desserts

Mini Cheesecakes, Brownies, Lemon Squares, carrot Cakes and Éclairs

\$24.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax

Sit Down Service is an additional \$1.50 per person

For Weddings we offer cake-cutting service in place of dessert

Parties under \$4000.00 will incur additional labor charges

Additional travel charges may apply

COCKTAIL PARTY II

Choice of Three Passed Hors d' Oeuvres

Bloomin' Onion

An Outback Original – A Seasoned and Deep Fried Colossal Onion Served with Homemade Horseradish Sauce

Tassie's Chicken

Buffalo-Style, Seasoned Chicken Fried Golden Brown and Tossed in a Tangy Sauce.

Crabmeat Stuffed Mushrooms

Fresh Colossal Mushroom Filled with Our Homemade Crabmeat Stuffing and Simmered in White Wine

Grilled Shrimp on the Barbie

Seasoned and Served with Outback's own Remoulade Sauce

Kookaburra Wings

Known as Buffalo Chicken Wings here in the States Served with Homemade Bleu Cheese and Celery

Seared Ahi Tuna

Served Rare with Wasabi and Ginger Sauce

Choice of Three Stationary Cold Hors d Oeuvres

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Strawberries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda Served with Assorted Crackers

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese. Accompanied by Bushman Rolls and Whipped Butter

Bleu Cheese Chopped Salad

Fresh Greens Tossed with Outback Bleu Cheese Vinaigrette, Cinnamon Pecans, Carrots and Chives Topped off with Bleu Cheese Crumbles. Served with Bushman Rolls and Butter.

Ripper Shrimp

Boiled Peel n' Eat Shrimp, Served Chilled with a Zesty Cocktail Sauce

Choice of Three Hot Stationary Hors D Oeuvres

Spinach and Artichoke Dip

Parmesan, Spinach and Artichoke Dip Served with Crispy Chips

Outback Special Sirloin

USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Chicken on the Barbie

One 4 oz Flame Broiled and Seasoned Breast

Grilled Veggies

Red Peppers and Onions, Mushrooms and Zucchini Grilled to Perfection and Topped with Pineapple Glaze

Seasoned Rice

Seasoned with Onions, Red Pepper, Garlic and Bay Leaves
Served with Outback's Own Barbecue Sauce.

Walhalla Pasta

Pasta Tossed with Fresh Steamed Veggies in a Creamy Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Ribs on the Barbie

Baby Back Ribs, Seasoned, Smoked and Grilled with Outback's Own Barbecue Sauce

Choice of Two Desserts

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Assorted Mini Desserts

Mini Cheesecakes, Brownies, Lemon Squares, carrot Cakes and Éclairs

Carrot Cake

Traditional Carrot Cake with Cream Cheese Frosting

\$28.00 Per Person

Parties under \$4000.00 will incur additional labor charges
Prices do not reflect 20% service charge or 7% sales tax
Additional travel charges may apply

COCKTAIL PARTY III

Choice of Four Passed Hors d' Oeuvres

Bloomin' Onion

An Outback Original – A Seasoned and Deep Fried Colossal Onion Served with Homemade Horseradish Sauce

Tassie's Chicken

Buffalo-Style, Seasoned Chicken Fried Golden Brown and Tossed in a Tangy Sauce.

Crabmeat Stuffed Mushrooms

Fresh Colossal Mushroom Filled with Our Homemade Crabmeat Stuffing and Simmered in White Wine

Grilled Shrimp on the Barbie

Seasoned and Served with Outback's own Remoulade Sauce

Kookaburra Wings

Known as Buffalo Chicken Wings here in the States Served with Homemade Bleu Cheese and Celery

Seared Ahi Tuna

Served Rare with Wasabi and Ginger Sauce

Taz Crawfish

Lightly Breaded and Fried Crawfish Tails Served with a Serachu Pepper Aioli

Lobster Crab Cakes

Golden Cakes Loaded with Lobster and Lump Crabmeat Topped with Lightly Seasoned Fresh Tomato and Basil

Coconut Shrimp

Colossal Shrimp Dipped in Beer Batter, Rolled in Coconut, Deep Fried to Golden Brown and served with Orange Marmalade Sauce

Bushman Shrooms

Lightly Battered and Fried Mushrooms Served with Outback's Spicy Ranch Dressing

Bruschetta

Fresh Roma Tomatoes, Imported Basil and Chopped Garlic Served atop of Goat Cheese Smothered Homemade Garlic Crustini

Choice of Two Stationary Cold Hors d Oeuvres

Seasonal Fruit Tray

Cantaloupe, Honeydew, Pineapple and Assorted Berries Served with Raspberry Yogurt

Fresh Veggie Tray

Fresh Veggies with Spicy Ranch Dressing

Cheese Tray

Cheddar, Monterey Jack, Provolone and Gouda Served with Crackers

Tortellini Pasta

Chilled Tortellini Pasta with Ham, Green Olives, Red and Green Peppers, Parmesan Cheese and Red Onions Tossed in Outback's Homemade Mustard Vinaigrette

Penne Pasta Salad

Chilled Al Dente' Pasta Tossed in our Famous Mustard Vinaigrette Dressing with Green Olives, Red and Green Peppers and Red Onion

Caesar Salad

Romaine Lettuce Tossed in Outback's Caesar Dressing and Homemade Garlic Croutons Topped with Fresh Parmesan Cheese. Accompanied by Bushman Rolls and Whipped Butter

Bleu Cheese Chopped Salad

Fresh Greens Tossed with Outback Bleu Cheese Vinaigrette, Cinnamon Pecans, Carrots and Chives Topped off with Bleu Cheese Crumbles. Served with Bushman Rolls and Butter.

Ripper Shrimp

Boiled Peel n' Eat Shrimp, Served Chilled with a Zesty Cocktail Sauce

Choice of Four Hot Stationary Hors D Oeuvres

Outback Special Sirloin

USDA Choice Center Cut Sirloin, Seasoned and Seared to Perfection Outback's Most Popular!

Sautéed Shrooms

Button Mushrooms Prepared with Homemade Burgundy Wine Sauce

Chicken on the Barbie

Flame Broiled and Seasoned Breast

Grilled Veggies

Red Peppers and Onions, Mushrooms and Zucchini Grilled to Perfection and Topped with Pineapple Glaze

Seasoned Rice

Seasoned with Onions, Red Pepper, Garlic and Bay Leaves
Served with Outback's Own Barbecue Sauce.

Walhalla Pasta

Pasta Tossed with Fresh Steamed Veggies in a Creamy Alfredo Sauce, Topped with Parmesan Cheese

Tassies Chook Pasta

Sliced Grilled Chicken Tossed in Penne Pasta with Fresh Basil, Spinach and Garlic Tomato Sauce and Sprinkled with Parmesan Cheese

Ribs on the Barbie

Baby Back Ribs, Seasoned, Smoked and Grilled with Outback's Own Barbecue Sauce

Prime Ministers Prime Rib

Oven Roasted Slowly and Served with Au Jus, Tiger Dill Sauce and Horseradish

Outback Rack

New Zealand Lamb Served with Cabernet Sauce and Mint Jelly

Toowoomba Pasta

Flavorful Pasta Alfredo Mixed with Seasoned Crawfish, Shrimp, Mushrooms and Parmesan

Choice of Two Desserts

Awesome Aussie Cookies

Peanut Butter, Chocolate Chip, Oatmeal Raisin, Walnut Chocolate Chip and Chocolate Chocolate Chip

Cheesecake Olivia

New York Style Cheesecake Served with Raspberry Sauce

Assorted Mini Desserts

Mini Cheesecakes, Brownies, Lemon Squares, carrot Cakes and Éclairs

Carrot Cake

Traditional Carrot Cake with Cream Cheese Frosting

Chocolate Tower

Layers of Moist Chocolate Cake and Smooth Chocolate Filling Towering High Above our Raspberry Sauce

\$42.00 Per Person

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

BEVERAGES

Tea- \$1.25

Freshly brewed Iced Tea
Includes Sugar, Sweet-n-Low, Equal and Lemons.

Coffee- \$2.00

Regular and Decaffeinated Coffee.
Includes Sugar, Sweet- n - Low and Equal.

Tea, Water & Coffee- \$2.50

Iced Tea, Water and Regular and Decaffeinated Coffee.
Included Sugar, Sweet- n- Low, Equal, Creamers and Lemons.

Coca- Cola Products- \$.75 each

Includes Coke, Diet Coke , Sprite, Mr. Pibb, Fanta Grape and Fanta Orange, Lite Lemonade and
Nestea Iced Tea
Other Coke Products Available upon request

Bottled Water- \$.75 each

16 oz bottle

COFFEE STATIONS

Flavored Coffee Bar - \$2.75

Regular & Decaffeinated coffee, flavored syrups, fresh whipped cream, chocolate shavings and
cinnamon.

Hot tea available upon request with your coffee bar.

Specialty Coffee Bar - \$3.50

Flavored Coffee Bar with your choice of Bailey's Irish Cream, Kahlua and Amaretto Di Saronno

Cappuccino and Espresso Bar

Made to order right before your guest's eyes!
Also includes Regular and Decaffeinated Coffee and Hot Chocolate.

Prices do not reflect 20% service charge or 7% sales tax
Parties under \$4000.00 will incur additional labor charges
Additional travel charges may apply

BAR SERVICES

Premium Liquor Bar

One hour - \$8.00 per person

Two hours - \$9.50 per person

Three hours - \$11.0 per person

Four hours - \$13.00 per person

Each additional hour will incur a \$2.00 per person charge

Includes, but is not limited to the following:

Beefeater Gin - Sauza Tequila - Absolut Vodka - Jack Daniels - Bacardi Light Rum - Dewar's Scotch Domestic and imported beers - California and Australian wines - sodas - mixers

Call Liquor Bar

One hour - \$6.50 per person

Two hours - \$8.00 per person

Three hours - \$9.50 per person

Four hours - \$11.00 per person

Each additional hour will incur a \$1.50 per person charge

Includes, but is not limited to the following:

Seagram's Gin - Jose Cuervo Tequila - Smirnoff Vodka - Seagrams 7 - Bacardi Light Rum - Cutty Sark Domestic and imported beers - California wines - sodas - mixers

Premium Beer and Wine Bar

One hour - \$7.00 per person

Two hours - \$9.00 per person

Three hours - \$10.00 per person

Four hours - \$11.00 per person

Each additional hour will incur a \$1.00 per person charge

Includes, but is not limited to the following:

Domestic and imported beers - California and Australian wines - sodas

Call Beer and Wine Bar

One hour - \$5.00 per person

Two hours - \$7.00 per person

Three hours - \$8.00 per person

Four hours - \$9.00 per person

Each additional hour will incur a \$1.00 per person charge

Includes, but is not limited to the following:

Domestic and imported beers - California wines - sodas

Champagne Toast

Cooks Champagne Toast - \$2.55 per person

Chandon Champagne Toast - \$5.60 per person

Mixer Package \$3.50

Includes: Orange Juice, Grapefruit Juice, Cranberry Juice, Coke, Diet Coke, Sprite, Ginger ale, Club Soda, Tonic, Bottled Water, Sweet-N-Sour Mix and Bloody Mary Mix.

Also includes, Cups, ice, stirrers, beverage napkins and fruit garnishes.

Prices do not reflect 20% service charge or 7% sales tax
Bar packages under \$500 will incur additional labor charge

LINEN

We can provide full service catering including tables, chairs and linen.

China Service \$2.00 per person

Tables range in price from \$7.00-\$9.50 each

Chairs range in price from \$1.50-\$3.50 each

Standard Linens range in price from \$7.00-\$15.00 each

Upgraded linen is available for \$15.00 and up

Linen napkins range in price from \$.25 to \$.40 each

Chair Covers range in price from \$3.50-\$5.00 each and include a standard sash

Staging, dance floors, podiums, heat lamps are also available

Themed décor such as centerpieces, fabric treatments and foliage are also available. Price quotes will be given after a site visit.