



Established in 1992 & based in Sydney's North Shore, Psycho Chicken caters across Sydney from corporate lunches to BBQ's, weddings, christenings, school functions, birthdays & simple gatherings with family & friends.

Our food is Gluten Friendly. There is a wide variety of fresh gourmet salads, roasted chicken & skinless grilled chicken, American style BBQ Ribs, hot & tasty sides including roasted potatoes & other vegetable dishes, homemade lasagne & pasta bakes, sandwich wraps perfect for boardroom lunches & school events, sweet treats & more.

For the freshest & flavour filled gourmet products with attention to detail contact us directly. Let us tailor your catering order to your specifications.

Do you require **Gluten Free** options? We have ample choices.

Our complimentary delivery services ensures your catering order is at your door at your specified time.



63 Hill Street Roseville 2069

www.psychochicken.com.au

For all catering inquiries contact: Katrina - 0421 003 785

Email: info@psychochicken.com.au

GENERAL INFORMATION

All catering orders are to be confirmed 3 days prior to the event.

We can accommodate changes in numbers on the day or prior to the function.

Cash, Visa, Mastercard and American Express are accepted. All prices include GST.

THE MAIN FARE

Traditional Roasted Chicken ^{GF}	\$19.90
Grilled Chicken Fillets marinated in our special blend ^{GF}	\$6.00
BBQ Baby Back Amercian Pork Ribs	\$22.00
w. our homemade Hickory Smoked BBQ Sauce	
Dipping sauces Available	\$2.00pp
Zesty Sauce (Spicy); Smokey BBQ ;Sweet Chilli	
Portuguese Hot Chilli; Tzatziki; Hummus; Eggplant	
Bread Rolls	\$1.00
Butter	\$0.20
Large Salad Platter (up to 40 serves)	\$120.00
Medium Salad Platter (up to 25 serves)	\$100.00
Small Salad Platter (up to 15 serves)	\$80.00
Large Hot Dish (up to 40 serves)	\$120.00
Medium Hot Dish (up to 25 serves)	\$100.00
Small Hot Dish (up to 15 serves)	\$80.00

HOT PSYCHO SIDES

Honey Mustard Glazed Vegetables GF, V

Roasted vegetable combination of potato, pumpkin, carrot & onion in a tangy honey mustard glaze

Steamed Vegetable Medley GF, V

Seasonal vegetables steamed to perfection

Eggplant & Zucchini Parmiganna V

Chargrilled eggplant and zucchini slices layered with our hearty napolitana sauce, topped with melted mozzarella & parmesan cheese

Rosemary & Lemon Scented Potato Wedges Greek Style GF, V

Potato wedges tossed in olive oil, lemon juice, salt, pepper & rosemary then baked in the oven till soft & golden

Pumpkin Mash GF

Oven roasted pumpkin seasoned with salt, pepper, a touch of butter & milk then mashed. Topped with crispy bacon pieces & caramelised onion

Garlic Creamed Potato V

Scalloped potatoes baked in the oven in a garlic cream sauce, browned with parmesan & cheddar & a sprinkle of finely chopped shallots

Fried Rice GF

Bacon, eggs & stir fried veggies

SENSATIONAL SALADS

Greek Salad GF, V

Made the Greek way with ripe red tomatoes, Spanish onion, red & green capsicum, Kalamata olives, mild feta & sprinkled with shallots. Dress it up with our balsamic vinaigrette

Coleslaw GF, V

Shredded cabbage, celery & grated carrot tossed in our tangy dressing

Tabouli GF, V

Finely chopped Italian parsley, diced tomatoes, Spanish onion, brown rice seasoned with olive oil, lemon juice, salt & pepper

Russian Potato Salad GF

Potatoes tossed in our homemade mustard mayonnaise & topped with sauteed vegetables & crispy bacon

Chicken Avocado Pasta

Our special mix of pasta, tender roasted chicken pieces, avocado, carrot, celery, salt & pepper with our tangy mayonnaise

Chicken Caesar

Our version of the classic - Crispy cos lettuce hearts, sliced grilled marinated chicken breast fillets & crispy bacon with shaved parmesan, crispy homemade herb croutons & traditional Caesar dressing

Brown Rice & Cashew Salad GF, V

Brown rice, currents, capsicum, parsley, shallots & cashews with soy dressing

Classic Garden Salad GF, V

Mixed greens, Spanish onion, shallots, sliced avocado, cucumber wedges, red capsicum, with tangy honey mustard dressing or balsamic vinaigrette

Moroccan Chicken, Sweet Potato & Quinoa GF

Marinated in Moroccan spices, currents, toasted almonds, olive oil & lemon dressing

Asian Noodle

Noodles mixed with julienne of carrots, capsicum, Spanish onion & tender marinated grilled chicken strips & drizzled with sweet chilli glaze

Rocket & Shaved Parmesan GF, V

Rocket & shaved parmesan tossed in balsamic vinaigrette & topped with cracked pepper & caramelised walnuts

Spinach Feta Salad with Roasted Pumpkin & Beetroot GF, V

Baby spinach & rocket, red capsicum, shallots, finely shredded red cabbage, grated feta, roasted pumpkin & beetroot. Served with our house honey mustard dressing

Fruit Salad GF, V

Seasonal selection of fruit including wedges of orange, rockmelon, watermelon, pineapple, honeydew, grapes, kiwi fruit & strawberries

FINGER FOODS

Devil Wings	\$3.00	Lamb Souvlakia	\$6.00
Spicy Sweet Chilli Wings	\$3.50	Chicken Souvlakia	\$6.00
BBQ Wings served with aioli	\$3.50	Marinated in olive oil, lemon juice, fresh garlic cloves, oregano	
Chicken Nuggets	\$1.00		
Marinated Drumsticks	\$4.50	Marinated Wings	\$3.50
Greek Lemon & Herb; Smokey BBQ; Honey Soy; Sweet Chilli; Teriyaki			
Dips available on request	\$2.00pp	Greek Pita	\$3.00
Tzatziki; Eggplant; Hummus			

SANDWICHES, WRAPS & ROLLS

Artisan Rolls \$8.70ea

Chicken schnitzel, lettuce mayonnaise and / or sweet chilli sauce

Ham, cheese, lettuce, tomato & mustard mayonnaise

Roasted chicken, grated carrot, parsley & mayonnaise

Tandoori chicken with cucumber & carrot

Vegetarian - Cos lettuce, grated carrot, beetroot, cucumber, cheese & mayonnaise

Tortilla Wraps (cut in 1/2) \$14ea

Finger Sandwiches - Grain, White \$7.50ea

Chicken, celery, mayo

Smoked Salmon & Cream Cheese

Curried Egg

Roast Beef & Caramelized Onion, mustard mayo

Tuna Salad

PIE & PASTA CORNER

Beef Lasagne / Vegetarian Lasagne

Our traditional recipe served in a half or full pan

\$80 - Small (serves 8-12)

\$160 - Large (serves 16-24)

Moussaka

Greek Style lasagne with layers of potato, eggplant & a rich bolognaise topped with bechamel, grated cheese & browned in the oven till golden

\$80 - Small (serves 8-12)

\$160 - Large (serves 16-24)

Greek Spanakopita

Spinach & feta pie in crispy filo pastry

\$7.50 each

AVAILABLE ON REQUEST PER PERSON

Stir fries - Chicken/Beef
Thai Curries - Chicken/Beef
Cocktail Food Platters

OFFICE CATERING

Includes chicken and your choice of 2 salads/sides & bread rolls

Shared Style: \$16.90 per person

Individual Style \$17.90 per person

Beef + \$2.00 per person

HOMEMADE SWEETS

Portuguese Tarts (Traditional) - minimum order 12	\$3.80
Nutella Tarts - minimum order 12	\$3.80
Coconut Citrus Syrup Cakes GF	\$5.50
Choc Fudge Brownies GF	\$5.50
Caramel Slice GF	\$4.00
Celebration Cakes - On request	

