







CHEF HOSTEDLIVE STATIONS *

TEXAS BBQ STATION \$1,500

*Feeds 50 people

Ribeye, beef patties, chilli + lime marinated chicken thighs, pork rashers, lettuce, tomato, buns and wraps, grilled onions, ranch, chipotle mayo, chimichurri,

American style cheese sauce

SMOKED STATION \$1,500

*Feeds 50 people

Smoked brisket, beef sausages, pork rashers, chicken wings, chimichurri, ranch, Louisiana bbq sauce, American mustard, blue cheese sauce, rolls and wraps

COLD SEAFOOD STATION \$1,800

*Feeds 30 people

Poached shrimp, shucked oysters, smoked mussels and clams, poached lobster tail, sweet and tangy cocktail sauce, lemon, chipotle and lime oyster sauce - served chilled





= CANAPÉ PACKAGES

SNACK STYLE 25PP 5 x hot or cold canapés

LIGHT LUNCH OR DINNER | 40PP

hot or cold canapés 9 x hot or cold canapés

*Minimum 30 guests Additional canapés 5.50ea

COLD

SMOKED CHICKEN SLIDERS

Slaw, jalapeño chutney

DEVILLED EGGS

Pickled jalapeño (v)

OYSTERS

Chipotle + lime sauce (df, gf)

SHRIMP COCKTAIL CUPS

Iceberg, chilli + lime
cocktail sauce (gf)

GUACAMOLE CUPS

Salsa, corn chips, scallions (ve)

BABY BELL PEPPERS

Stuffed with cream cheese, chilli + lime salt (v)

TOH

CLAW WINGS

Fried chicken wings tossed in your choice of sauce: buffalo or sweet bbq

BAJA FISH TACO

Seasoned battered fish fillets, cabbage, red onion, cheddar cheese, scallions, housemade salsa (gfo, dfo)

BLACKENED SHRIMP TACO

Grilled shrimps, cabbage, tomato, housemade cream cilantro sauce

MINI SHRIMP PO'BOY

Our version of a big easy' classic grilled shrimp with coleslaw, tomato, dill pickle, mustard + mayo

JALAPEÑO POPPERS

DF - DAIRY FREE

Everyone's favourite; fried jalapeños stuffed with cream cheese (v)

JALAPEÑO BACON SLIDER

Our classic beef patty topped with a special combo of bacon, pepper jack cheese & jalapeño peppers served on a toasted bun



PLATTERS :

\$300 PER PLATTER

SERVES 20 GUESTS

SHELL YEAH

BUBBA'S PEEL 'N' EAT SHRIMP

Fresh shrimp served chilled, seasoned old bay spice

MUSSELS + CLAMS

Cocktail sauce + lemons

FLIPPIN' DELISH

BEEF SLIDERS

Classic beef patty, American cheese, ketchup + mayo

CHICKEN SLIDERS

Citrus + herb marinated grilled chicken, tomato, ranch

BEEF + BACON SLIDERS

Classic beef patty, bacon, American cheese, ketchup

BRISKET SLIDERS

Slow smoked BBQ beef brisket, slaw

SIZZLING SNACKS

JALAPEÑO POPPERS

Everyone's favourite; fried jalapeños stuffed with cream cheese (v)

COLOSSAL ONION RINGS

Handcut battered onion rings with voodoo ketchup (v)

CLAW WINGS

Fried chicken wings tossed in your choice of sauce: buffalo or sweet bbq

GARLIC BREAD

PERFECT COMBO

CORN CHIPS

Housemade salsa + guacamole (gf, df, ve)

JALAPEÑO POPPERS

Everyone's favourite; fried jalapeños stuffed with cream cheese (v)

POPEYE'S SWAMP DIP

Creamy blend of sautéed spinach + artichoke hearts, blended cheese served with tortilla chips (gf, v)

CLAW WINGS

Fried chicken wings tossed in your choice of sauce: buffalo or sweet bbq

V - VEGETARIAN

VE - VEGAN

DF - DAIRY FREE

GF - GLUTEN FREE

O - OPTION









60PP *MINIMUM 10 GUESTS



79PP *MINIMUM 10 GUESTS

SET MENU 1 SHARING

CORN CHIPS + GUACAMOLE

Housemade (gf, df, ve)

JALAPEÑO POPPERS

Everyone's favourite; fried jalapeños stuffed with cream cheese (v)

CLAW WINGS (12)

Fried chicken wings tossed in your choice of; buffalo or sweet bbq sauce (gfo, dfo)

BBQ BEEF SHORT RIBS

Beef short ribs slowly braised in housemade sweet + tangy Jack Daniel's BBQ sauce, crispy fried onions

YO MAMA'S FRIED CHICKEN

Put some south in your mouth
Crispy fried chicken seasoned the way your grandma
used to make it. Served with corn on the cob + side of ranch

CORN ON THE COBB (gf)

FRENCH FRIES

밍 당 SHARING

CORN CHIPS + GUACAMOLE

Housemade (gf, df, ve)

JALAPEÑO POPPERS

Everyone's favourite; fried jalapeños stuffed with cream cheese (v)

BUBBA'S PEEL 'N' EAT SHRIMP Served chilled

Fresh shrimp, seasoned old bay spice + cocktail sauce (gf)

CLASSIC CAESAR SALAD

Hearts of crisp romaine lettuce, parmesan, crispy bacon bits, croutons in a creamy caesar dressing (gfo)

DON'T BE SHELLFISH

A heapin' helping of fresh steamed mussels, clams, peel 'n' eat shrimp in hot cajun butter, lemon, new potato, corn (gf)

YO MAMA'S FRIED CHICKEN

Put some south in your mouth
Crispy fried chicken seasoned the way your grandma
used to make it. Served with corn on the cob + side of ranch

CHEETOS MAC N' CHEESE

FRENCH FRIES







DRINK PACKAGES

LIQUID ESSENTIALS

House Sauvignon Blanc

House Prosecco

House Rosé

House Shiraz

Pure Blonde Draft / Estrella Draft

Soft Drinks



2 hour: \$50pp 3 hour: \$60pp 4 hour: \$70pp

Upgrade to include a 2 hour spirits package for an additional \$29pp

SIP SIP HOORAY

Trout Valley Pinot Grigio

Trout Valley Sauvignon Blanc

BTW Prosecco

The Pale Rosé by Whispering Angel

Howards Park Pinot Noir

Noisy Ritual Shiraz

Calvin Lager / Brooklyn Lager

Calvin Pacific Ale

Soft Drinks



2 hour: \$60pp3 hour: \$75pp4 hour: \$90pp

Upgrade to include a 2 hour spirits package for an additional \$20pp

TIME TO GET CRAY

Claw Lychee Spritz on arrival for each guest

Trout Valley Pinot Grigio

Trout Valley Sauvignon Blanc

Chandon Blanc de Blanc

The Pale Rosé by Whispering Angel

Howards Park Pinot Noir

Noisy Ritual Shiraz

All Draft and Bottled Beers

Soft Drinks



2 hour: \$70pp 3 hour: \$80pp 4 hour: \$90pp

Upgrade to include a 2 hour spirits package for an additional \$17pp









CONTACT US

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