

Make Your Next Party a Bloomin' Event

Since 1988, Outback Steakhouse has been known for exceptional food and quality service. Now bring Outback Steakhouse to your next event with Outback Catering. Choose from aussie favorite like Bloomin' Onions, Juicy Steaks, Coconut Shrimp, Ribs on the Barbie, and much, much more! We start fresh every day to create the food you crave using the highest quality ingredients. Our soups, salad dressings and sauces are always made from scratch. We don't cut corners and we don't settle when it comes to authentic tastes, like our imported Danish Blue Cheese, our toasted hand-cut crotons or our homemade chocolate sauce.

With every bite our big, bold flavours will delight your senses and inspire your tastebuds, all at **prices** that will inspire you to come back for more.

We work, you play! We bring our Outbackers and fire 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 lunch and a variety of other menu items.

- Outback Catering is available for corporate events, private parties, wedding receptions, sporting events and more. We can do anything from a family reunion to a black-tie formal dinner.
- We offer a variety of bar and beverage packages.

Let our chefs and event coordinator handle your entire event. Give us a call to plan your event today.

The menu below is a general outline of what we execute daily in the restaurant. Although a menu and pricing is listed, we can formulate a menu for anyone's budget and tastes. All prices will be subject to a 18% gratuity and NC sales tax.



Live Adventurous. Go Outback.

Menu Descriptions

Every day we start fresh. We chop, slice and stir our way to freshly made soups, sauces, sides and dressings. Since day one we've sought out the best ingredients to create the great tasting, bold flavors you crave. All prices are based on a per person basis.

Aussie-Tizers® to Share

Bloomin' Onion® \$3.00

A true Outback original. Our special onion is hand-carved by a dedicated bloomologist, cooked until golden and ready to dip into our spicy signature bloom sauce

Alice Springs Chicken Quesadilla™ \$3.00

A bold twist on a classic. We stuff ours with the freshest grilled chicken breast, sautéed mushrooms, crispy bacon, melted cheeses and our honey mustard sauce

Crab Stuffed Shrimp \$3.50

Tender golden shrimp stuffed with succulent lump crab meat and drizzled with a light lemon butter sauce.

Kookaburra Wings® \$ 3.50

Chicken wings tossed in a savory blend of secret spices and paired with our cool creamy Blue Cheese dressing and celery. Choose mild, medium or hot.

Seared Ahi Tuna \$5.00

Sashimi-style Tuna rubbed in bold spices and seared rare. Served with creamy ginger-soy sauce and wasabi vinaigrette.

Gold Coast Coconut Shrimp \$3.50

Shrimp dipped in beer batter rolled in coconut and fried golden. Paired with our own Creole marmalade.

Bushman Mushrooms \$3.00

Lightly breaded and fried mushrooms served with a homemade spicy ranch for dipping

Soups & Salads

Walkabout Soup® Aussie cheesy onion, Baked potato, Clam chowder **(.50 more)**

\$3.00 cup \$4.50 bowl

Classic Roasted Filet Wedge Salad \$14.00

Tender sliced roasted filet with a cool, crisp wedge of fresh Iceberg lettuce, Blue Cheese dressing, grape tomatoes, red onions, bacon and Blue Cheese crumbles, drizzled with a sweet balsamic glaze.

Chicken or Shrimp Caesar Salad \$12.00

Crisp romaine with freshly made croutons and a choice of Grilled Chicken or Shrimp on the Barbie.

Queensland Salad \$12.00

Fresh chicken salad on a bed of mixed greens with Monterey Jack and Cheddar, bacon, diced egg, tomatoes, toasted almonds and croutons.

Outback Favorites *(Any side may be substituted for no additional charge)*

Alice Springs Chicken® \$17.00

Chicken breast flame grilled and topped with sautéed mushrooms, crisp strips of bacon, melted Monterey Jack and Cheddar and finished with our honey mustard sauce. Served with Aussie Fries.

Baby Back Ribs \$19.00

These fall-off-the-bone ribs are exactly the way ribs should be. Succulent and saucy, each rack is smoked, grilled to perfection and brushed in a tangy BBQ sauce. Served with Aussie Fries.

Grilled Chicken on the Barbie \$14.00

Seasoned and grilled chicken breast with our signature BBQ sauce and served with fresh seasonal veggies.

No Rules Parmesan Pasta \$17.00

Fettuccine noodles tossed in a creamy Parmesan cheese sauce. Up the flavor with the addition of grilled shrimp, scallops or chicken breast, or choose two.

New Zealand Rack of Lamb \$22.00

A rack of tasty New Zealand lamb (cooked to order) with a rich Cabernet wine sauce. Served with garlic mashed potatoes and fresh seasonal veggies.

Roasted Filet Tenderloin \$18.00

Seared, slow-roasted and sliced filet paired with garlic mashed potatoes and fresh seasonal veggies.

Savory Pepper Mill Steak 8 oz \$16.00

Thick slices of New York Strip steak (cooked to order) encrusted with cracked black pepper and topped with a savory brandy cream sauce. Served atop golden potato wedges.

Sweet Glazed Roasted Pork Tenderloin \$15.00

Prepare to be impressed! Sliced slow-roasted pork tenderloin drizzled with a sweet tangy glaze. Served with garlic mashed potatoes and fresh steamed French green beans.

Signature Steaks *(Any side may be substituted for no additional charge)*

Outback steaks are truly special. Before each juicy, delicious steak is delivered to you, it is hand-selected, aged just right and hand-trimmed. Then it is expertly seasoned and seared and cooked to order over a red hot grill to seal in its bold flavor. Choose your cut, and two freshly made sides.

Victoria's Filet®

The most tender and juicy thick cut filet. For maximum flavor, add a Blue Cheese or horseradish crumb crust for **\$1.00** more.

7oz **\$22.00** 9oz **\$25.00**

Outback Special®

Our signature sirloin is seasoned with bold spices and seared just right. For an indulgent steak experience, add the Lobster & Mushroom Topping.

9oz **\$17.00** 12oz **\$20.00**

Ribeye

This is the steak lover's steak. Well-marbled, juicy and savory.

10oz **\$19.00** 14oz **\$22.00**

9 oz Teriyaki Marinated Sirloin \$18.00

A sirloin marinated, seasoned, and char grilled then finished with a teriyaki glaze.

14 oz New York Strip \$22.00

Our acclaimed strip steak is seasoned to perfection for the ultimate full flavor steak experience.

20 oz Melbourne \$28.00

As big as the name implies, this porterhouse is like two steaks in one - a flavorful strip and filet tenderloin together, seared for a juicy taste.

Prime Rib

Tender and juicy, our aged prime rib is slow-roasted to capture the full flavors of this classic. Hand-carved to order and served with traditional au jus.

8oz **\$18.00** 14oz **\$23.00**

Add on Mates

For even more flavor, add one of these to your favorite entrée:

Lobster & Mushroom Topping **\$5.00**

Sautéed Mushrooms **\$3.00**

Crab Stuffed Shrimp **\$5.50**

Grilled Scallops **\$7.00**

Lobster Tail **\$11.00**

Perfect Combinations *(Any side may be substituted for no additional charge)*

Filet Tenderloin & Stuffed Shrimp (Roasted Filet based on availability) **\$17.00**

Our signature sliced slow-roasted filet paired with crab stuffed shrimp drizzled with a light lemon butter sauce. Served with garlic mashed potatoes.

Outback Grillers

Your choice served with grilled pineapple, rice and grilled veggies.

Chicken, filet (cooked to order) or shrimp

Combination with choice of any two: chicken, filet (cooked to order) or shrimp **\$17.00**

Ribs & Alice Springs Chicken® **\$17.00**

A 1/3 rack of savory fall-off-the-bone baby back ribs paired with a tasty 5 oz. grilled chicken breast topped with bacon, honey mustard sauce, sautéed mushrooms, Monterey Jack and Cheddar. Served with Aussie Fries.

Straight From the Sea *(Any side may be substituted for no additional charge)*

Atlantic Salmon **\$17.00**

Seasoned and grilled fillet with fresh seasonal veggies.

Fresh Tilapia with Pure Lump Crab Meat **\$17.00**

Fresh Tilapia crowned with a crab stuffing, then topped with pure lump crab meat and sliced white button mushrooms, finished with a drizzle of light lemon butter Chablis sauce. Served with fresh seasonal veggies.

Shrimp en Fuego **\$17.00**

Trust us, you will love this new creation! Large crispy shrimp, sliced mushrooms and fresh tomatoes in a spicy, creamy sauce. Paired with fresh steamed French green beans.

Lobster Tails **\$28.00**

Two cold water tails simply steamed or seasoned and grilled, served with fresh seasonal veggies.

Burgers & Sandwiches *(Any side may be substituted for no additional charge)*

Served with Aussie Fries. Burgers are cooked to order.

The Bloomin' Burger™ **\$11.00**

Topped with Outback's own Bloomin' Onion® petals, American cheese, lettuce, tomato and the famous Bloomin' Onion sauce.

The Outbacker Burger **\$10.00**

Topped with lettuce, tomato, onion, pickle and mustard. Add cheese, at no charge.

Bacon Cheese Burger **\$11.00**

Topped with bacon, American cheese, pickles, onions, mayo, lettuce and tomato.

Grilled Chicken & Swiss Sandwich **\$9.00**

Chicken with Swiss cheese, bacon, lettuce and tomato with a honey mustard sauce.

Roasted Filet Sandwich **\$13.00**

Slow-roasted sliced filet, melted Provolone cheese and garlic herb aioli on toasted bread. Served with a side of au jus for dipping.

Freshly Made Sides \$3.00

Garlic Mashed Potatoes
Sweet Potato
Aussie Fries
Fresh Seasonal Veggies
Dressed Baked Potato
Walkabout Soup® - cup
Classic Blue Cheese Wedge Salad
Blue Cheese Pecan Chopped Salad
House Salad
Caesar Salad

Irresistible Desserts

We only serve Blue Bell® ice cream because it's rich, creamy and made the old fashioned way.

Sweet Adventure Sampler Trio **\$10.00**

Can't decide? Sample three of our most popular desserts, Chocolate Thunder from Down Under® with pecan brownie, Nutter Butter® Peanut Butter Pie and Classic Cheesecake. Serves 2

Chocolate Thunder From Down Under® **\$5.00**

An extra generous pecan brownie is crowned with rich vanilla ice cream, drizzled with our classic warm chocolate sauce and finished with chocolate shavings and whipped cream. A chocolate lover's dream.

Nutter Butter® Peanut Butter Pie **\$4.00**

Creamy peanut butter pie served with chocolate sauce, chocolate shavings and whipped cream.

Sydney's Sinful Sundae® **\$4.50**

Creamy vanilla ice cream rolled in toasted coconut and topped with chocolate sauce, whipped cream and a fresh strawberry.

Classic Cheesecake **\$4.00**

New York-style cheesecake served with a choice of raspberry or chocolate sauce.

Bonzer Bar *(We conform to all state and local ABC regulations)*

Domestic beer- **\$3.00** per bottle

Imports- **\$3.50** per bottle

House wine- **\$4.00** by the glass

House Wine- **\$14.00** per bottle

Well liquor- **\$4.50**

Call liquor- **\$5.00**

Premium liquor- **\$5.50**

Soft drinks- **\$1.50**

Bountiful Buffets

Listed are just a couple of many choices that we offer for buffet service. These are not the only options that we can provide and our catering specialist would be more than happy to meet with you to discuss any needs or menu requests that you may have. The price range for buffet service starts at \$14.00 per person

Mad Max- \$20.00 (Choose one aussietizer for \$3.00 more)

Choose one salad or soup, two entrees, two sides, One dessert, and includes bushman bread with fresh whipped butter and tea and coffee.

The Drover- \$25.00

Choose two aussietizers, one salad one soup, two entrees, three sides, 1 dessert, and includes bushman bread with fresh whipped butter and tea and coffee

Aussietizers

Kookabura Wings
Bushman Mushrooms
Bloomin Onion

Salads

Blue cheese chopped salad
Blue cheese wedge salad
Caesar salad
House salad

Soups

Loaded baked potato
Creamy Broccoli
Aussie cheesy onion

Sides

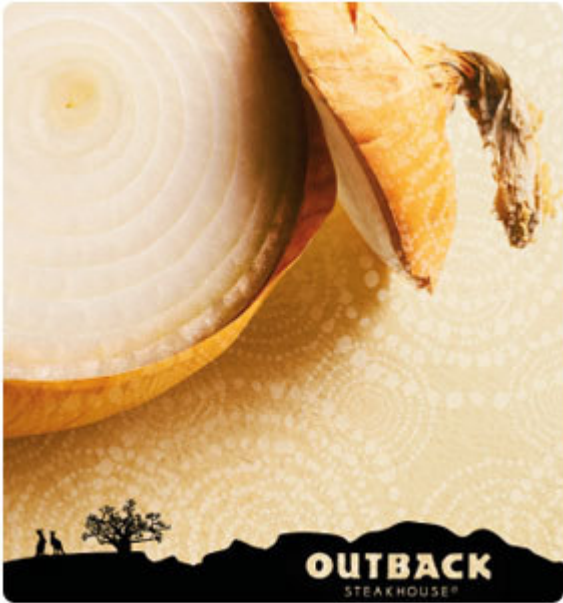
Dressed baked potato
Steamed mixed veggies
Sweet potatoes
Garlic Mashed potatoes
Fresh style green beans
Sautéed shrooms

Desserts

Cheesecake Olivia
Nutter butter peanut butter pie
Key lime pie
Chocolate tower
Assorted Cookies and Cakes

Entrees

Outback Signature Sirloin
Grilled Chicken on the Barbie
No Rules Pasta
Ribs on the Barbie
Shrimp en fuego
Sweet glazed roasted pork tenderloin

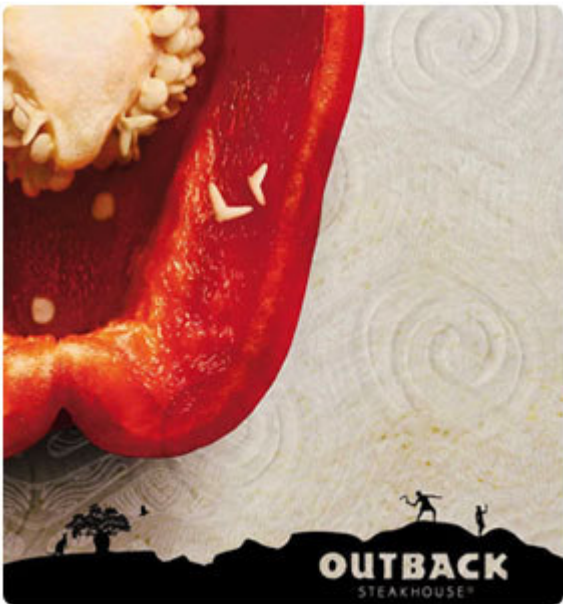


Why the bloom has never left the onion.

It's one amazing onion. 16 ounces big. 4 1/2 inches wide. We meticulously grow them to create our Bloomin' Onion® – a spicy icon in a culinary world where originality and innovation are touted, but seldom last.

When our first Outback opened on March 15, 1988, we sold two. Today, we'll make one hundred a night at a single restaurant. Our Bloomin' Onion is a not-so-subtle declaration of how we prepare everything Outback. Our salmon, salads, soups, even our onions, are always big, bold and full of flavor. Everything on our menu (yes, even the croutons) is always made by hand, from scratch, every morning, and served that night. If we can't make something right, using the freshest ingredients, we simply won't attempt to make it.

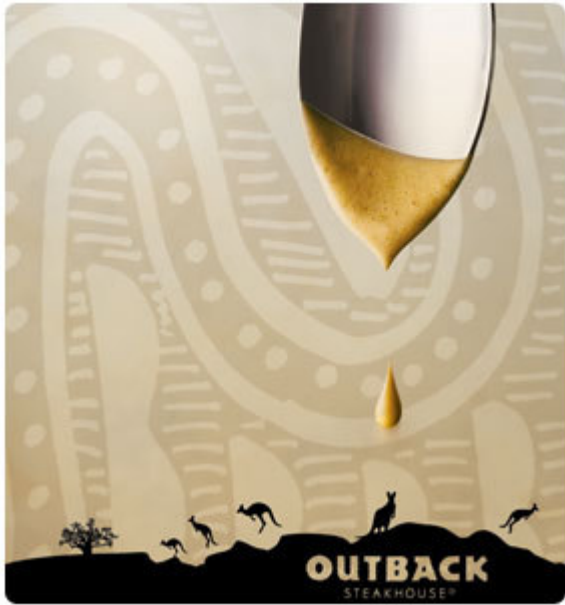
So tonight, let go of the worries of the day, and Go Outback. Order our Bloomin' Onion. It'll be just as perfect as the first one we made over 20 years ago.



It's 7am. Time to open for dinner.

It's prep time. The red peppers, mushrooms, zucchini and red onions are washed and cut for the 'veggie grillers.' A fresh wheel of Danish blue cheese is opened to start today's vinaigrette. Shrimp are cleaned. Garlic is chopped. Lettuce is washed. Whipped cream is, well, whipped. Dozens of Idaho potatoes are sliced into Aussie Chips. And twenty loaves of bread are cut, brushed with homemade garlic butter and baked into croutons. Whew!

We could go on, but you get the point. Every morning we start out fresh. Every one of our soups, our selection of eleven salad dressings and sauces—from au jus to chocolate—is made from scratch this morning and served tonight. So let go of the worries of the day, and Go Outback tonight. There's a freshly baked Chocolate Thunder From Down Under® waiting just for you. Yum. It's just soooooo gooey and good.

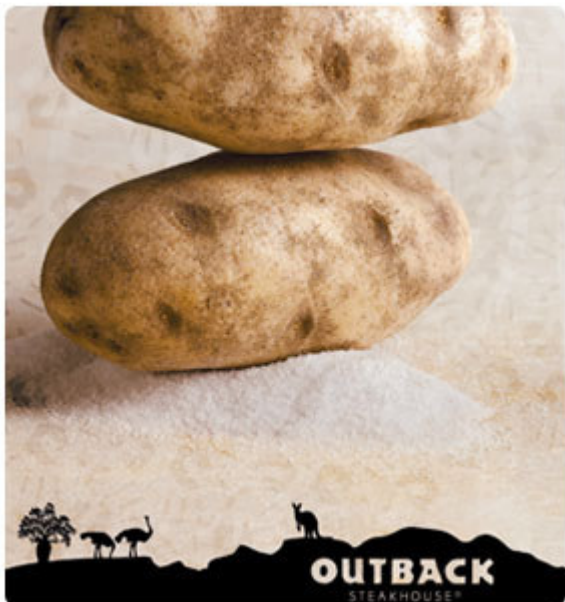


**Every steakhouse talks about their knives.
We'd like to talk about our spoons.**

One hour before any Outback opens for dinner, a bucket of spoons is placed at every station in the kitchen—from soups to desserts. The kitchen manager and chef will grab a spoon and 'walk the line.' Each will go through about twenty spoons, tasting every salad dressing, every soup, every sauce to make sure what's served today tastes perfect. (No double-dipping. No worries. They use a fresh spoon every time.)

Everything on our menu is handmade from scratch, every day. As we push each recipe to the highest threshold of flavor, it's important that its flavor profile remain consistent (that's chef talk for 'quality control'). In short, we taste everything before you do. So tonight, let go of the worries of the day, and Go Outback.

And while we know you appreciate our big, bold Outback steak knives, don't forget about the spoons.

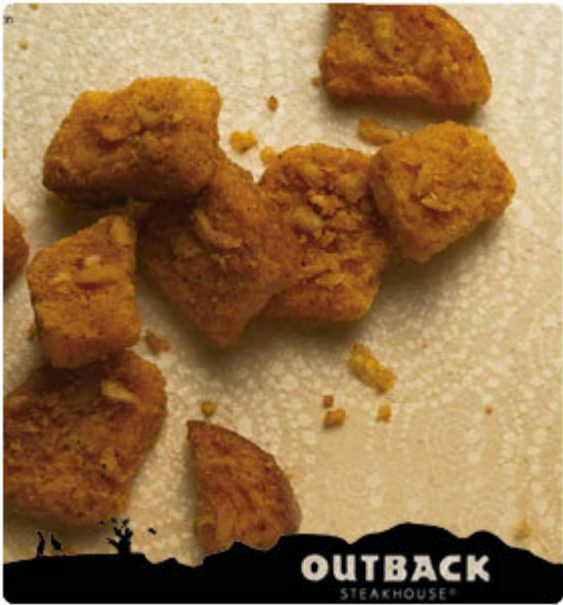


Jacket required.

We treat our potatoes like royalty. They're served to you wearing a well-designed, extremely tasty, handmade 'jacket' of kosher salt. But ours is a pauper-to-prince 'potato' story. They arrive at our door covered in Idaho's rich volcanic dirt. Despite their scruffy appearance, you can't find potatoes with a better pedigree than those produced by Idaho's warm days and cool mountain nights.

They're plump, full of flavor, perfect in size and shape. Their sugar content and starch levels are perfect for baking. They're scrubbed, rinsed, air-dried and put into a warm cozy bed to dry overnight. The next day our prep chef hand wraps each one in a 'jacket' of kosher salt to make sure all excess water is extracted. This guarantees the fluffiest baked potato. We bake our potatoes every ten minutes to make sure your potato arrives steaming, fluffy and hot.

So tonight, let go of the worries of the day and Go Outback. For you, no jacket required. Even if you've been called a couch potato.



**Live for today.
A philosophy for life and for croutons.**

The aborigines living in the Australian Outback have no word for yesterday. No word for tomorrow. They live for today. Coincidentally, our croutons have no yesterday, or tomorrow. They're made fresh every morning.

Our Crouton Chef (yes, there is a crouton chef at every Outback) cuts about twenty loaves of bread into thousands of little squares. When these 'croutons-to-be' are perfectly crisp, they're placed in the oven. Dozens of garlic cloves are chopped. When the croutons are a light brown, they're hand-brushed with our homemade garlic butter and toasted again until they're golden brown.

We've been making our croutons fresh every day for nineteen years. We also make all our salad dressings, soups and sauces from scratch, every day.

So tonight, let go of the worries of the day, and Go Outback. Live in the moment. Life will still be there tomorrow. Along with a fresh batch of croutons.

Beef Facts

At Outback Steakhouse, the safety and quality of our food products is our number one priority. We take ongoing steps to ensure that only safe, high quality USDA Choice and Prime steaks are served in our restaurants.

To be an approved beef supplier of Outback Steakhouse, the supplier must, on a continuing basis, demonstrate that they meet or exceed all USDA standards and our own standards. The following highlights are just a few of our requirements:

We require all approved beef suppliers to certify that beef processed in their facility was fed in compliance to USDA regulations that prohibit the use of mammal protein byproducts in cattle feed. These USDA regulations were designed to prevent BSE in our cattle supply.

We require that all approved beef suppliers follow all USDA regulatory requirements during processing to prevent any high-risk materials into the US food supply.

Food Safety

1. We require that all approved beef suppliers have in place a documented and monitored HACCP and Sanitation program.
2. We require that all approved beef suppliers use scientific methods to verify that their food safety programs are effective to prevent food borne illness.

Humane Handling

1. We require that all approved beef suppliers have a written and monitored humane handling program that meets or exceeds USDA requirements.
2. We require that all approved beef suppliers submit to us a third party compliance audit, by a trained independent auditor, at a minimum of 1 time per year.

Outback Steakhouse has its own Quality and Food Safety team that continually monitors all approved beef suppliers for the compliance of food safety, quality and humane handling requirements. We also have assembled a Food Safety and Animal Well Being Advisory Council, consisting of experts in the beef industry that meet regularly to review our requirements and programs. Our commitment at Outback Steakhouse is that we will take all prudent steps to ensure the highest quality and safety of our food.