## outback то Anywhers Catering.

## WEDDINGS \& PARTIES



## BESPOKE ONE-OF-A-KIND MENU PLANNING

Outback to Anywhere Catering specialises in weddings and events in 'out of the way' places. Not only do we understand amazing food, seamless service, and customised menus are a must-have for your event planning, we also have the logistical know how and experience to deliver high quality catering just about anywhere!
Enquire about our canapés, cocktail food, shared mains and wait staff options for your function or event.
Contact us to learn more.

# COCKTAILIDEAS 

## Cocktail Food Packages

Pick 3 items from Canapes and 3 from Bigger
Pick 4 items from Canapes and 4 from Bigger
Pick 5 items from Canapes and 5 from Bigger
Pick 6 items from Canapes and 6 from Bigger

6 items in total
8 items in total
10 items in total
12 items in total


## CANAPES

Arancini balls, garlic aioli, parmesan, roasted capsicum sauce
Roasted maple pumpkin, herb fetta, walnuts, sourdough crouton
Slow BBQ brisket tostada, fresh lime salsa, sharp cheese
Steamed prawn and ginger dumpling
Fried pork or tofu and cabbage dumpling, soy, black vinegar dressing
Hot smoked salmon and chive dip, pickled cucumber,dark rye
Mushroom and truffle tart, smashed avocado, pickled shallot
Mini Peking duck pancakes, cucumber, spring onion, hoisin
Buttermilk fried chicken, spicy hot sauce
Corn and jalapeño fritters, vegan aioli
Vegan cauliflower bites, Korean chilli
Salt and pepper eggplant, black vinegar caramel
Onion, potato and pea bhaji, coriander sauce
Rare beef on potato rosti, horseradish cream
Green pea falafel, tahini dressing
Bacon sweet potato rosti with beetroot hummus
Chinese BBQ pork meatballs
Prawn and garlic twisters
Traditional vegie springrolls
Classic parmi chicken bites
Chicken satay sticks + roasted peanut sauce

## I'LL NEED A FORK PLEASE

Corn cobb, sriracha hot sauce, lime, coriander and parmesan
Mini soft-shell crab baos buns, cucumber, coriander, kewpie mayo
Mini cheese burger, American mustard, cheese, pickles
Mini pork katsu sandwich, cabbage pickle, kewpie, BBQ sauce
Fennel and pork filo roll, tomato relish
Crumbed whiting fillets, french fry, aioli
Thai fried chicken wings, chilli, lime, coriander
Mini buddha bowl, baked rice, Asian herbs, salsa, smashed avocado
Homemade pies, pasties, sausage rolls or quiches
Vegetable samosa, yoghurt dipping sauce
Spring rolls (chicken or vegetable), soy and sweet chilli dipping
Chicken larb salad, herbs, noodles, nam jim dressing
Salt and pepper squid, herb lime dressing
Beef mini tacos with chipotle roasted tomato salsa \& pickled slaw
Southern fried chicken with smoky BBQ sauce \& slaw
Classic butter chicken with steamed rice \& puppodums
Hoisin chicken \& noodle stirfry
Low \& slow pulled BBQ pork with apple slaw
Slow Mexican spiced beef brisket, corn chips, salsa, chipotle cheese sauce
Classic calamari rings, fries and tartare
Lebanese lamb, hummus, tabouli, garlic sauce on pita
Slow roasted lamb shank pieces in gravy with mash


## SHARED TABLE

## 2 course / 3course

## ENTREE

Choice of 4 cocktail items from the canapes list
Antipasti boards or table (selection of sliced meats, pickled veg, olives, cheeses, dips, toasted breads)

## SHARED MAINS

Choice of 3 of the following items:

Whole roasted lamb shoulder, hummus, mint, peas
Roasted pork scotch, cauliflower purée, apple salad
Braised sticky beef ribs, Asian herb salad
Low and slow Texas BBQ (lamb shoulder or beef brisket) with slaw \& corn
Gin cured salmon, shaved fennel, lemon, cucumber, Spanish onion, herb salad
Roasted butterflied lemon and herb chicken, balsamic roasted tomatoes \& pesto cream
Whole roasted harissa spiced cauliflower, tahini dressing, grain and nut crumb
Caramelised onion, roasted pumpkin, Meredith feta, hazelnut, parley

## SHARED SIDES

Choice of 3 of the following items:

Chickpea, pumpkin, green bean salad
Roasted beetroot, confit leek, walnut, garden herbs
Roasted cauliflower, hazelnut, celery, feta, herb
Broccoli, Spanish onion, smoked almond
Heirloom tomato, roasted sumac onion, basil
Sweet potato chips, kewpie aioli
Mixed leaf salad, pickled shallot
French fries, harissa spiced salt
Roasted pumpkin, tahini dressing, roasted pepita
Pear, parmesan, leaves, white balsamic
Asian slaw, wombok, carrot, coriander, spring onion
Cucumber, pickled shallots, herbs, feta

## SIT DOWN MENU

2 course / 3course alternative drop

## ENTREE

Choice of 2 of the following for alternative drop:
Prawn and poached chicken salad with an Asian slaw + lime, chilli dressing (of) Lamb with a tarragon scented tomato compote and salsa Verde Southern fried buttermilk chicken with apple cider pickled slaw \& smoky BBQ relish Artichoke \& parmesan tart with micro green salad
Prawn and chive stuffed chicken bite with grain mustard cream
Salmon flakes with rocket, fennel and radish salad, lemon cream

## MAINS

Choice of 2 of the following items for alternative drop:
Sticky honey and soy salmon
Caprese chicken with balsamic roasted tomatoes \& pesto cream
Crispy parmesan garlic chicken with sun-dried tomato cream
Lemon and rosemary chicken with mustard sauce
Mustard and parmesan stuffed lamb with shiraz jus
Braised lamb shoulder with port and prune reduction
Beef with creamy peppercorn sauce
Barbecue beef with beetroot curry relish

## SHARED SIDES

Choice of 2 of the following items:
Chickpea, pumpkin, green bean salad
Roasted beetroot, confit leek, walnut, garden herbs
Roasted cauliflower, hazelnut, celery, feta, herb
Broccoli, Spanish onion, smoked almond
Sweet potato chips, kewpie aioli
Mixed leaf salad, pickled shallot
French fries, rosemary salt
Roasted pumpkin, tahini dressing, roasted pepita
Asian slaw, wombok, carrot, coriander, spring onion

OUTBACK
TO
ANYWHERE

# CONTACTUS 

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