OUTBACK TO ANYWHERE Catering.

WEDDINGS

& PARTIES

Booking Information 22/23

Catering



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.

COCKTAIL IDEAS

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 (gf) 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

CONTACT US

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