



# Function Menus



# Owen Andrews

C A T E R I N G

## Menu 1 / Barossa vintage spread

This menu is most suited for a lunch

### **A selection of hor'devours, which can be served on platters at arrival**

Roma tomato roasted with basil and goat's cheese  
Smoked bacon sautéed mushrooms dressed with rocket and Parmesan

### **Main Course spread**

Barossa baked breads and chutneys  
Smoked leg ham  
Smoked Atlantic salmon with citrus dressing  
Chicken breast marinated in soy, honey, lemongrass and lime  
Rare roasted beef eye fillet  
Char grilled eggplant rolls  
Garlic and herbed zucchini platters  
Country style potato salad  
Traditional Caesar salads  
Garden fresh green salads

### **To finish with**

Platters of fresh fruit aged cheddar, blue Costello



## Menu 2 / Cocktail Party

This menu is a meal replacement continual service 5 hour package

### **A selection of canapés, which can be served on platters at arrival**

- Roasted capsicum and curd
- Smoked bacon sautéed mushrooms dressed with rocket and Parmesan
- Roasted goat's cheese and basil tartlet
- Fresh rockmelon wrapped in Linkes double smoked bacon
- Wrapped sugar cured Atlantic salmon
- Mini octopus bruchettes
- Fresh cut potato fries
- Spring rolls with spicy coriander sauce
- Fresh baby Salt 'n' pepper squid lightly floured and fried with a citrus sauce
- Mini chicken satays
- Platters of marinated chicken breast stuffed with pesto, fetta and capsicum
- Platters of rare roasted Eye fillet of beef with potato aioli
- Platters of kangaroo fillet with balsamic, mustard, and herbed oil

### **To finish with**

- Cheese platters with fresh fruit and homemade lavish
- Home Made chocolates



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## Menu 3 / Platters

Prepared and dropped off at location

### **Anti pasta platters a selection of fresh Barossa produce:**

Barossa baked breads with locally made olive oil

Wild Barossa olives

A selection of three dips and garlic croutons

An assortment of locally smoked Barossa meats

Shaved sugar cured Atlantic salmon with citrus and coriander

Chicken marinated in lemon grass, soy sesame oil

Locally grown beef rare roasted

Char grilled Barossa grown eggplant  
and zucchini tossed with olive oil and baby spinach

### To finish with

Barossa made cheeses, fresh fruit and homemade lavish



## Menu 4 / Platters

Prepared and dropped off at location

### **Anti pasta platters a selection of fresh Barossa produce:**

Barossa baked breads with locally made olive oil

Wild Barossa olives

A selection of three dips and garlic croutons

An assortment of locally smoked Barossa meats

Shaved sugar cured Atlantic salmon with citrus and coriander

Chicken marinated in lemon grass, soy sesame oil

Locally grown beef rare roasted

Char grilled Barossa grown eggplant and zucchini tossed with olive oil and baby spinach



## Menu 5 / Platters

Prepared and dropped off at location

Fresh baked rolls encrusted with sesame seeds, brushed  
With olive oil and lightly toasted, filled with Barossa smoked  
Meats, baby salad mix, homemade chutneys and basil mayonnaise

## To finish with

Barossa made cheeses, fresh fruit and homemade lavish



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## Menu 6

### **A selection of Canapés served on arrival**

Roma tomato roasted with basil and goat's cheese  
Smoked bacon sautéed mushrooms dressed with rocket and Parmesan  
Smoked Atlantic salmon with capers and aioli

### **Gourmet Barbeque served hot**

Marinated chicken breast served with fried leek and coriander  
Rare roasted Eye fillet of beef  
A selection of country sausages  
Char grilled eggplant rolls  
Garlic and herbed zucchini platters  
Country style potato salad  
Traditional Caesar salads  
Garden fresh green salads

### **To finish with**

Cheese platters with fresh fruit, lavish bread and two cheeses



## Menu 7 / Roaming Platters

Smoked bacon and sautéed mushrooms hor'devours dressed with rocket and Parmesan

Goat's cheese and tomato tartlets

Sugar cured Atlantic salmon on mini bruchettes

Gourmet baby quiche with rocket and pesto

BBQ chicken satays

### **Mains**

These are served on platters

Eye fillet of beef on a bed of potato puree with a  
red wine reduction and sweet potato chips

Marinated chicken breast served with roasted mushrooms, Asian greens and fried leek

*Mains are accompanied with bowls of veggies, potato puree and salads*

### **To finish**

Choice of one

Poached pears with a rich homemade chocolate mousse

Cream caramels complimented with fresh berry coulis,  
topped with king island double cream

Platters of fresh fruit aged cheddar, blue Costello and homemade lavish





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## Menu 8

### **A selection of hor'devours, served on arrival**

Creamy mushroom and bacon topped with Parmesan and basil  
Roasted tomato and goats cheese  
Warm oven bread to be served

### **Entrée**

One choice of entrée or two choices with an alternative drop  
Eggplant stuffed with marinated chicken on a bed Gazpacho sauce  
Caramelized leek and Quail tartlet

### **Main course**

One choice of main or two choices with an alternative drop  
Rare roasted Eye fillet of beef with a rich Italian  
pepperonata, potato aioli and sweet potato chips  
Poached duck leg on a bed of creamy polenta  
and caramelized onions with a rich glaze

### **To finish**

One choice of sweets or two choice with an alternative drop  
Cheese platter with fresh fruit, lavish bread and two chesses  
Pears poached in Penfolds Shiraz, served on a bed of homemade ice-cream



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## Menu 9

### **A selection of hor'devours, served on arrival**

Creamy mushroom and bacon topped with Parmesan and basil  
Roasted tomato and goat's cheese

### **Entrée**

Barossa breads to be served once guest are seated

### **Choice of one soup**

Crab bisque (Creamy French style shellfish soup)  
Potato leek and bacon bone  
Butternut pumpkin  
Jerusalem artichoke and sweet potato

### **Main course**

Choice of one main

Lamb shanks boned with a red wine reduction on  
a bed of herbed potato's and a vegetable tower

Marinated chicken breast served with roasted  
mushrooms, Asian greens and fried leek

### **To finish**

Platters of fresh fruit aged cheddar, blue Costello and homemade lavish



## Degustation Menu 1

Sugar cured Atlantic salmon with a buckwheat crepe,  
crème fraiche and Yarra valley salmon caviar

Warm duck and shitake mushrooms salad

Salt bush lamb with salsa Verde and golden beet root meringues

Veal fillet in a red wine reduction with butter carrots

Blood orange and Barossa peach sorbet

A selection of local and international cheeses with lavish

Classic crème brulee including all staff and GST with toffee shards



## Degustation Menu 2

Seared tuna with a yellow Japanese mustard dressing and shavings of beetroot, turnip and cucumber.

Buckwheat crêpe with wok fried chicken marinated in mint, coriander, chilli, lemon and lime

Eye fillet of beef carpaccio with caramelized scorched shallots and fried sage

Chargrilled lamb rack cutlet with a cassis glaze, thyme and potato tulle biscuit

Crispy skinned duck breast nestled on a sautéed mushroom and procuttio tartlet

Slowed cooked beef cheeks in a red wine reduction with potato puree and butter carrots

Homemade sorbet

Individual Barossa cheese plates –  
Washington wash rind with fig paste and homemade lavish