



# Owen Andrews

C A T E R I N G

## Canapés

- Smoked bacon sautéed mushrooms dressed with rocket and Parmesan
- Roasted goats cheese and basil tartlet
- Fresh rockmelon wrapped in pancetta with figs
- Shredded Prawns and crunchy potato served in Chinese spoons
- Wrapped smoked Atlantic salmon
- Duck and Mango butter in Chinese spoons
- Fresh cut potato fries
- Pork belly and apple salad
- Chipolata sausages - chicken with dipping sauce
- Chargrilled lamb cutlets
- Fresh baby Salt 'n' pepper squid lightly floured and fried with a citrus sauce
- Olive tapenard, with local Barossa breads
- Hommous with crunchy Turkish bread
- Natural SA oysters served with citrus
- Oyster shots with tomato and vodka
- Shredded Prawns and crunchy potato served in Chinese spoons
- Vietnamese cold rolls with assorted fillings
- Leek and mushroom tartlet
- Marinated chicken skewers
- Caramelized spring onion and duck served in Chinese spoons
- Mini salmon, capers and rocket pizettas
- Mini homemade Barossa meat and vegetarian pizettas
- Local grown vegetable frittata
- Spring rolls with spicy coriander sauce
- Platters of marinated chicken breast
- Platters of rare roasted Eye fillet of beef with potato aioli

## To Finish With

- Cheese platters with fresh fruit and homemade lavish
- Mini lemon curd tartlets