



Weddings

Let the team from the Epicurean Tucker Box make your day unforgettable with our fresh and innovative catering ideas.

Ranging from delicious canapé and cocktail menus to exquisite sit down dinners, we can tailor a menu to suit both your taste and budget.

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Two easy steps to choosing your perfect wedding menu!

Step ONE!

Time to decide what style dinner you are looking for.

Light Cocktail- All finger food

Substantial Cocktail-Finger food and noodle box selection

Sit Down Set Course Menu

A little explanation:

All food will be served by our staff.

Bowl food portions tend to measure slightly smaller than a typical entrée, and are commonly served in noodle boxes & or bamboo boats. Whereas finger foods tend to offer the guest between 1-2 bites, bowl foods are more likely to present 6-10 bites

The substantial cocktail option can eliminate the need for hiring crockery and cutlery and is a very popular choice when catering away from a venue. We never let our guests go hungry so please don't feel like you would be getting any less food in this option!

With the sit down option we use the alternative drop system where you make two choices from the menu and your guests are served the alternative dish. If you would like our staff to take orders in an a la carte situation the price would differ from the below quoted.

The buffet option will be laid out for your guests to help themselves, with our staff clearing away plates after dinner, if you would like this option please contact us for menu ideas.

Step TWO!

Choosing an option within your budget. There are four styles to choose from, whether you would like a relaxed cocktail feel or an elegant sit down dinner, we have the flexibility to prepare whatever it is you would like!

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COCKTAIL MENU

Canapés

Please make a selection from

- Spiced Cashews
- Homemade dips with crudités and toasted pita
- Prosciutto and bocconcini skewers
- Barbecued mini meatball with spicy dipping sauce
- Garlic and Parmesan Grissini with Bush Tomato Chutney
- Honey Chicken Drumette
- Thai Beef Cucumber
- Petite Braised Beef Pie w/ Shiraz Reduction and Pea & Potato Mash
- Tuscan mixed vegetable and pesto tart
- Thai Barramundi fish cakes.
- Corn fritters topped with chicken avocado and a tomato salsa
- lamb sausage rolls w minted yoghurt
- Prawn Firecracker
- Rolled crepes w smoked salmon & lemon avocado mascarpone
- Pork, Spinach & Ricotta Sausage Roll
- Chinese Style Pork Wonton with Plum Sauce
- Lebanese Spiced Lamb & Pine Nut Filo Pastry Parcels
- Bacon, Mustard & Cheddar Cheese Bread & Butter Pudding with Crisp Prosciutto
- Rolled Smoked Ham, Gherkins & Tarragon Crepe with Mustard Cream Cheese
- Rare Roast Beef & Hot English Mustard on a Baby Yorkshire Pudding
- Crispy Szechwan Chicken in Sesame Batter with Spicy Cherry Plum Sauce
- Thai Chicken Balls with a Lime Mayonnaise Dip
- Salt & Pepper Chicken Gougons with Sweet Chilli Avocado Dip
- Chicken Tikka Pies topped with Mango Chutney
- Chicken, Vegetable & Grain Mustard Cream Pie
- Fried Risotto Ball
- assorted bruschetta on crisp sourdough
- Boston Bay Mussels on the half shell with tarragon and celery vinaigrette
- Saffron and 4 Cheese Tartlettes with Sundried Tomatoes
- Baguette with Beetroot Relish, Herb Cream Cheese & Shaved Smoked Chicken

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Noodle Box / Bowl

Please make your selection from

- Salt & Pepper Squid w/ Home Cut Fries
- Asian-style Beef Salad w/ Lime & Ginger
- Roasted Beetroot, Feta and Walnut Salad w/ Rocket & Fine Herbs
- Crumbed Garfish Fillets w/ Home Cut Fries and tartare
- Parmesan & Pea Risotto
- Green Chicken Curry on Jasmine Rice
- Moroccan Lamb w/ Almond Couscous and Lavosh
- Asian Prawn Glass Noodle Salad w/ Cranberry & Lime Dressing
- Chicken Cacciatore w/ Rice
- Classic Butter Chicken with Rice
- Chicken Pesto Pasta
- Ginger Beef with Snow Peas and Hokkien Noodle
- Soy Chicken with Bean Shoots and Crispy Noodles
- Slow Roasted Lamb Shank Pieces with Root Vegetables and Creamy Mash
- Moroccan Chicken with Spiced Zucchini Relish on Cous Cous and Mint yoghurt dressing
- Braised Beef with Root Vegetables
- Beef Stroganoff with Rice
- Red Beef Curry with Rice

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Desserts

Please make your selection from

- Mini Gelato Cones
- Individual Citrus Tart
- Individual Chocolate Tart
- Rocky Road
- Chocolate Truffle (White or Dark)
- Individual Baked Cheesecakes
- Chocolate Brownie Bites
- Mini Dark & White Chocolate Kahlua Éclairs
- Raspberry & White Chocolate Tart
- Mini Lemon Meringue Pie
- Hot Chocolate Shot Spiked with Bourbon, Fresh Cream & Molten Marshmallows

SIT DOWN, BUFFET & PLATTER MENU

Entrée

(Please choose two options)

Salad of Salt and Pepper Chicken and Avocado on Mixed Greens
with a Roasted Mustard Seed Dressing

Cherry Tomato and Feta Cheese Tart - Light pastry tart case filled with cherry tomatoes, basil pesto and finished with feta cheese then baked and served warm with a light salad

Lamb Ragout Tartlet - rich and tender lamb ragout served in a savoury pastry case with a mint crème fraiche and rocket salad

Warm Rare Beef Salad – Grain fed beef rump cooked rare, served with fresh asparagus, olives and fresh parmesan, finished with a warm seeded mustard and thyme cream dressing

Moroccan Spiced Lamb on Eggplant, Caramelised Onion, Fetta and Almond Cous Cous Salad with a sweet raisin sauce.

Salt and Pepper Calamari- presented with red onion and sweet red peppers and tossed with a sweet soy and garlic dressing

Smoked Kangaroo and spring onion Pizzette with a fresh herb and lettuce salad, finished with sour cream dressing

Char grilled pear and rocket salad with roasted walnuts and pecorino cheese finished with Clare Valley olive oil vinaigrette

Thai Pumpkin Soup with double King Island cream

Sautéed Garlic King Prawns cooked with cherry tomato, garlic, Spanish onion, basil, chilli and parsley. Served with a homemade garlic bread crouton

Smoked Salmon Terrine, delicate egg pancakes layered with herbed mascarpone and Tasmanian smoked salmon, sliced and served with a light lemon dressing

Baked Ricotta Tart with slow roasted tomatoes, grilled zucchini and almond pesto

Warm Salad of Cajun Chicken with lemon, mint and coriander dressing

SA King Prawn Salad with Avocado Cream

Chermoulla marinated King prawns served atop a piquant salad of mixed leaves, lime and cucumber. Finished with rich avocado cream and chilli oil

SA King Prawn & Cannellini Salad on Sourdough

Fennel & garlic marinated prawns tossed with cannellini beans whole roasted cherry tomatoes & capers, served on roasted garlic sourdough crostini with basil and lemon infused gazpacho salsa

Masterstock Poached Pork Belly

Melt in the mouth pork belly, 12 hour slow simmered in soy, ginger & star anise served with crisp wonton and Asian coleslaw

Mains

(Please choose two options)

Peppered Lamb Strap - Lamb back-strap marinated in garlic, red wine and cracked pepper, cooked medium and served with hollandaise sauce and smashed buttery potatoes

Herb crusted lamb loin oven roasted and presented on sweet potato mash with spicy tomato jam and rich jus.

Char grilled rosemary lamb with rich red wine jus, creamy mash and sautéed garlic spinach.

Lemon, garlic and rosemary lamb with thyme reduction.

Chicken Roulade - Chicken fillet rolled with a mushroom and semi dried tomato farce, with a tomato and vegetable ratatouille and parmesan and rosemary roast potato

Chicken ballontine with zucchini, asparagus and brie finished with a tarragon cream sauce.

Oven baked chicken breast filled with king Island Brie wrapped in prosciutto and served with a paprika cream sauce.

Almond and Coriander Crust Chicken served with steamed jasmine rice and presented with a rocket salad and lemon mayonnaise.

Moroccan Spiced Chicken crispy skinned roasted chicken breast with herbed cous cous and house made carrot and date relish

Chicken Breast Filled with Smoky Bacon and Camembert served with rich tomato and oregano coulis.

Roasted Beef Fillet-served with a sundried cherry tomato salsa, crisp bacon rash and finished with warmed balsamic vinaigrette. Parmesan and rocket salad and new potatoes

Rare roasted fillet of beef topped with outback spiced butter and prosciutto crisp, served with smashed herb and garlic potato

Rare roasted beef fillet with creamy garlic and herb sautéed button mushrooms and creamy mash

Roasted fillet of beef with crisp potato rosti hollandaise and green peppercorn sauce

Roasted eye fillet of beef with cumin roasted root vegetables finished with a cabernet stock reduction.

Apricot and pistachio stuffed pork with house made spicy apple muscatel relish.

Seasoned Pork Cutlet - Tender pork cutlet, seasoned with sea salt and cracked pepper, oven roasted and served with creamy mash, and apple and walnut puree

BBQ Plum Pork Fillet - Pork fillet marinated in a sweet BBQ and plum sauce and then oven roasted, served with salad of warm roasted potatoes, red onion and roast capsicum

Oven Roasted Barramundi Fillet – Dukkah crusted fillet of barra roasted and served with creamy potato mash, green beans and a lemon zest and garlic dressing

Slow Braised Organic Spear Creek Dorper Lamb Shoulder with Cognac & Prune Reduction

Aromatic Moroccan lamb braised all day & served melting with a deep Cognac & prune jus, creamy mash and toasted Quorn pistachio Dukkah crumb

Organic Spear Creek Dorper Lamb with Parsley & Garlic Pesto

Slow roasted shoulder of lamb basted with lemon and garlic, served with a creamed mash & parsley & roasted Quorn pistachio pesto

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DESSERT

(Please choose two options)

Chocolate Profiteroles -Traditional profiteroles filled with crème patisserie and topped with a warm chocolate sauce and honeycomb shards

Kahlua Mud Cake - Flourless mud cake served warm with a kahlua flavoured chocolate sauce

Chocolate Mousse Cups - Rich chocolate mousse served in a dark chocolate basket, accompanied by a berry coulis

Banana Caramel Pudding - Banana sponge pudding served warm with caramel sauce and double cream

Tiramisu-Coffee soaked sponge fingers layered with rich mascarpone cream and dusted with chocolate

Bailey's Irish Cream Cheesecake- Creamy cheesecake with scorched almonds and swirled with Baileys liqueur

Chocolate Ganache Tart with Muscat Poached Pears

Decedent dark chocolate ganache tart served with warmed Muscat poached pears, sticky Muscat reduction & orange scented cream.

Homemade Quandong Pie

Miniature Quandong pie topped with vanilla and cinnamon crumble with Quandong syrup and Chantilly cream