



St Aidan Wines

SAINTAIDAN.COM.AU

CATERING PACKAGE OPTIONS – starting from \$60pp

COCKTAIL STYLE

Choose 6 small plus two larger canape options and we will cut your Wedding cake and serve buffet style with fresh seasonal fruit platters & cream

SIT – DOWN ALTERNATE DROP (OR MAIN ORDER VIA RSVP AT LEAST 3 WEEKS PRIOR)

Choose 4 small canapes, 2 Main Course and we will cut your Wedding Cake and serve for dessert

BUFFET (self-service) OR BANQUET STYLE (share platters on table)

Choose 4 small canapes, 2 Main dishes, plus 3 sides and we will cut your Wedding cake and serve on platters with fresh seasonal fruit and cream

Small Canapes

Vegetarian (Vegan options available)-

- Mushroom arancini, herb mayo
- Spiced Cauliflower wings, Romesco (vegan)
- Stuffed mushroom, gremolata
- Spanish tortilla, sofrito, Romesco
- Avocado on toast, lime, coriander (vegan)
- Tomato, fetta, basil bruschetta
- Mushroom, sage, haloumi bruschetta
- Roasted cauliflower, caramel onions & cheese slider

Meat and seafood-

- Grilled spiced prawns, romesco
- Marron & cucumber bruschetta
- Teriyaki chicken OR beef skewers wasabi yoghurt
- Pork medallions, blue cheese mayo, compressed pears
- Satay beef OR chicken skewers
- Natural or Kilpatrick Oysters
- Cured venison, roasted white chocolate
- Pulled pork OR beef and slaw sliders
- Cheeseburger, pickle, ketchup
- Mexican chicken & smokey cheese slider

Large canapes (served in bamboo boats)

- Fish OR Chicken OR Vegan curry, raita, steamed rice, poppadom
- Lamb cutlet lollipops, cumin yoghurt, chat potato
- Nasi goreng (veg option)
- Crumbed local fish, seasoned wedges, tartare
- Lamb tagine, spiced yoghurt, steamed rice
- Rolled beef brisket, red pepper gel, fresh herbs
- Chicken OR Fish OR Pork tacos, avo puree, slaw
- Spiced cauliflower, Babaganoush, pickles (vegan)

Add an extra

Small canape for \$6pp

Large canape for \$10pp

EXTRAS see add on pricing below

Self – Serve Tea/Coffee \$2pp

Share plates/platters

Bread EVOO & dukkah plates \$4pp

Local cheese platters \$10pp

St Aidan antipasto \$15pp

St Aidan grazing station (combination of all of the above served on a long table): \$20pp

SIT-DOWN OPTIONS

ENTREE

- Potato Gnocchi-** (Veg option avail)
Margaret River venison chorizo, Romano cheese, oregano
- Roasted Pumpkin and Blue Cheese Tart-** (Vegan avail)
Garden Pumpkins, Poached pears, Pine nuts
- BBQ Duck Pikelet-** (GF)
Slow braised BBQ Duck, Papaya slaw,
- Rabbit and Bresaola Terrine-**(DF,GF Option)
Pulled rabbit, date puree, crostini
- Tomato carpaccio-** (Vegan avail)
Smoked mozzarella, garden basil, chive oil, sour dough toast
- Beetroot and mushroom tart-** (Vegan,DF)
Chardonnay vinaigrette, pickles, roquette
- Grilled salmon cakes-** (GF)
Laksa mayo, Lime and chilli papaya salad

MAIN COURSE

Beef-

- Beef cheek wellington, potato gratin, steamed seasonal veg
- Rolled beef brisket, roasted carrots, red peppers (GF,DF)
- Dardanup eye fillet, burnt butter mash, red wine jus, seasonal veg (GF)
- 24 hr beef short rib, charred corn salsa, sweet corn aioli(GF,DF)

Poultry-

- Grilled Mexican chicken, tomato salsa, avocado puree(DF)
- Maple braised chicken breast, pea and pancetta risotto(GF)
- Bush shack beer braised chicken, burnt butter mash, beer gravy
- Rolled turkey breast, dauphinoise potato, cranberry sauce(GF,DF)

Fish-

- Pan seared salmon, grilled eggplant, caper vinaigrette(GF,DF)
- Goan style fish curry, cucumber raita, steamed rice(GF)
- Crispy skin barramundi, saffron and sweet potato risotto (GF)
- Grilled prawn and pumpkin Gnocchi, cherry tomatoes, fresh herbs

Veg-

- Roast pumpkin and pinenut tart, fetta, pickles, garden leaves
- Potato gnocchi, roasted pumpkin, cherry tomatoes, fresh herbs
- Roasted spiced cauliflower, Babaganoush, grains, pickles(GF,V)
- Creamy mushroom fettucine, pecorino cheese, fresh herbs

DESSERT (add \$16pp one choice or two served alternate drop)

- Deconstructed lemon cheesecake, macadamia crumble, confit lemon (GF optional)
- White chocolate cheese cake, chocolate soil, roasted white choc (GF optional)
- Lavender Pannacotta, pistachio ,roasted stone fruit (Vegan, GF)
- White wine poached pears, crème pâtissier, smoked almonds (GF optional)
- Zena muscat steamed pudding, dates, citrus anglaise
- Apple and rhubarb tart, praline, vanilla ice cream (DF & Vegan optional)
- Lemon Yoghurt mousse, crumble, strawberries(GF option available)
- Dark chocolate brownie, salted caramel, strawberry sorbet
- Orange and almond cake, praline, crème catalana ice cream (GF)

BUFFETS

Main Roast (extra meat/dish \$15pp)

- Chicken with beer gravy
- Pork with crackle and apple sauce
- Lamb with salsa verde
- Roast beef with red wine jus
- Mexican Grilled chicken, chipotle sauce
- Vegetable and ricotta lasagne
- BBQ pulled pork, smokey bbq sauce

Sides (extra side \$5pp)

- Marys garden salad, tomatoes, cucumber, garden herbs
- Roasted beetroot and pumpkin salad, hazelnuts
- House baked dinner rolls with evoo and dukkah
- Honey and cumin Roasted carrots
- Roasted Garlic & thyme Baby potatoes
- Baked cauliflower and broccoli cheese
- Steamed peas and sweet corn, mint sauce
- Mixed Cabbage and Kale Slaw
- Steamed Seasonal Greens with Salsa Verde
- Stuffed Mushrooms
- Middle Eastern Rice Salad with pomegranate
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CURRY BUFFET

Main Curries (extra curry \$15pp)

- Cauliflower and onion bhajis
- Pumpkin and Chickpea Dahl
- Goan style Barramundi Curry
- Lamb Vindaloo(hot)
- Butter chicken
- Beef Rogan josh

Curry Sides (extra side \$5pp)

- Steamed Basmati rice
- Flavoured mixed rice
- Cucumber raita, mint, coriander
- Garlic naan bread
- Eggplant and tomato kasundi
- Spiced yoghurt dip
- Pappadums
- (can also select side from Roast Menu above)*

BUFFET DESSERTS

- Apple and Rhubarb Crumble served with Custard
- Seasonal Fruit Salad with Strawberry Mint sauce
- Deconstructed Lemon Cheesecake, Macadamia crumble
- Wild Rice Pudding, Poached Rhubarb, Toasted Walnuts