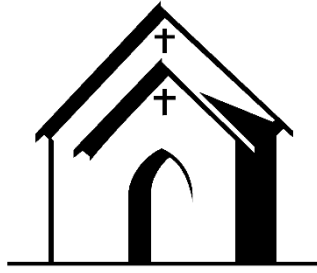


Saint Aidan Wines, Function Catering 2024



Saint Aidan Wines

SAINTAIDAN.COM.AU

FUNCTION CATERING



VE/O - Vegan/option, V - Vegetarian, GF/O - Gluten Free/Option, DF/O - Dairy Free/Option

COCKTAIL CANAPES

2 HOUR FOOD SERVICE \$50PP

Choose 4 small and 1 large canapes

3 - 4 HOURS FOOD SERVICE \$70pp

Choose 6 small and 2 large canapes

Sample menus available on request

SMALL CANAPES

VEGETARIAN

- Mushroom & Halloumi Tartlets
- Mushroom & Halloumi Skewers (GF)
- Tomato & Fetta Bruschetta (VEO/GFO)
- Spiced Peri Peri Cauliflower (VE/GF)
- Pumpkin & Baked Ricotta Filo
- Beetroot, Kale & Goats Cheese Fritters (GFO)
- Avocado On Toast, Lime, Coriander (GFO/VE)
- Roasted Cauliflower, Caramel Onions & Cheese Sliders (GFO)
- Mushroom, Fetta & Spinach Croquettes(V)

MEAT & SEAFOOD

- Panko Prawns, Chilli Garlic Dipping Sauce (GFO, DF)
- Norwest Baby Squid, Asian Peanut Caramel (GF)
- Spiced Chicken & Smokey Cheese Filo
- Pork Belly Bites, Sticky Sauce (GF, DF)
- Southern Chicken Sliders (GFO/DF)
- Pulled Pork **Or** Beef Sliders (GFO/DF)
- Jamon Croquette
- Smokey Paprika Garlic Prawn Skewers (GF/DF)
- Satay Beef **Or** Chicken Skewers (GF/DF)
- Chettinad Chicken Skewers (GF/DFO)
- Turmeric & Lemongrass Chicken Skewers, Yoghurt
- Oysters, Natural Or Kilpatrick

LARGE CANAPES (Served In Bamboo Boats)

- Moroccan Spiced Lamb Lollipops, Sumac Yoghurt , Tabouli (GFO/DFO)
- Beef Rump, Chimichurri
- Fish & Potato Laksa, Asian Greens (GF/DF)
- Sauteed Mushrooms, Apple Balsamic, Crostini (GFO/VE)
- Lamb Fillet, Fig & Date, Sweet Potato (GF/DF)
- Fish OR Chicken OR Vegan Curry, Raita, Steamed Rice, Poppadom
- Crumbed Local Fish, Seasoned Wedges, Tartare (DF/ GFO)
- Spiced Cauliflower, Babaganoush, Pickles (Vegan)
- Turmeric & Lemongrass Chicken, Rice Pilaf (GF/DF)

DESSERT CANAPES (+\$5ea)

- Brownie, Salted Caramel
- Lemon Cheesecake
- Blondie, Berry Compote
- Orange & Almond cake
- Fruit skewers
- Other cakes and desserts available on request

SHARE PLATES & EXTRAS

- **House Made Bread**, EVOO & Dukkha (VE/GFO) \$4pp
- **Local Cheese Platters** (GFO) \$8pp
- **St Aidan Antipasto Platters** (GFO) \$10pp
- **St Aidan Grazing Station** (GFO) \$20pp
- **Fruit Platters** (VE/GF) \$5pp
- **We cut your own cake and serve** \$3pp
- **Self-Serve Tea/Coffee Station** (\$3pp)
- **Extra, Small Canapes** \$9pp
- **Extra, Large Canapes** \$14pp

Please note dietary requirements here:

SET MENU OPTIONS

SET MENU

2 COURSE \$65pp (2 x Canapes OR Entrée & Main OR Main & Dessert)

3 COURSE \$75pp (2 x Canapes OR Entree, Main & Dessert)

Choose one item from each course

ALTERNATE DROP

2 COURSE \$65pp (Entrée & Main OR Main & Dessert)

3 COURSE \$75pp (Entree, Main & Dessert)

Choose two items from each course

PRE-ORDER

2 COURSE \$65pp (2 x Canapes OR Entrée & Main OR Main & Dessert)

3 COURSE \$75pp (2 x Canapes OR Entree, Main & Dessert)

Choose two items from each course

Sample menus on request

ENTRÉE OPTIONS

- **Potato Gnocchi**, Grilled Chorizo, Roast Pumpkin, Blistered Cherry Tomatoes, Fresh Herbs (V)
- **Roasted Pumpkin & Blue Cheese Tart**, Garden Leaves (V)
- **Beetroot & Mushroom Tart**, Garden Leaves (VE/DF)
- **Grilled Salmon Cakes**, Laksa Mayo, Fresh Lime, Chilli Mayo (GF/ DFO)
- **Tomato, Basil, Bocconcini skewers**, Wild Rockette, Crostini (V, GFO)
- **Macadamia Satay Squid**, Fresh Asian Salad (GF/DF)
- **Chettinad Chicken Skewers**, Sumac Yoghurt, Garden Leaves (GF/DF)
- **Moroccan Beef OR Lamb**, Couscous (DF)

MAIN COURSE OPTIONS

MEAT

- **Dardanup Eye Fillet**, Burnt Butter Mash, Red Wine Jus, Seasonal Veg (GF/DFO) **+\$8**
- **Dardanup Beef Rump**, Chimichurri, Seasonal Veg (GF/DF)
- **Lemongrass & Turmeric Chicken**, Asian Greens, Steamed Rice (GF/DF)
- **Roast Chicken**, Garlic Mash, Seasonal Greens, Thyme Gravy (GF/DFO)
- **Scotch Fillet (Served Medium)**, Potato Galette, Garden Chard, Red Wine Jus (GF/DFO)

FISH OPTIONS

- **Baked Tasmanian Salmon Fillet**, Pepperonata, Fresh Lemon (GF/DF)
- **Pan Fried Barramundi**, Asian Greens, New Potatoes Laksa Broth(GF/DF)
- **Crispy Skin Barramundi**, Garlic Mash Potato, Seasonal Veg, White Wine Cream Sauce (GF)
- **Grilled Prawn & Pumpkin Gnocchi**, Blistered Cherry Tomatoes, Fresh Herbs
- **Marron**, Garlic Butter, Mary's Garden Medley (GF/DF) **+\$10**

VEGETARIAN

- **Roast Pumpkin & Pinenut Tart**, Fetta, Pickles, Garden Leaves (VEO)

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- **Potato Gnocchi**, Roast Pumpkin, Cherry Tomatoes, Fresh Herbs, Parmesan
- **Roasted Spiced Cauliflower**, Babaganoush, Grains, Pickles (GF/DF)
- **Creamy Mushroom Pasta**, Pecorino Cheese, Fresh Herbs
- **Moroccan Vegetable Tart**, Red Pesto, Garden Medley, Crispy Chickpeas (DF/VE)
- **Spiced Pumpkin**, Israeli Couscous, Mango Yoghurt

DESSERT OPTIONS

- **St Aidan Pavlova**, Fresh Cream, Seasonal Fruit (GF)
- **Sticky Date Pudding**, Butterscotch Sauce, Cream
- **Vanilla Panna Cotta**, Honey Tuille (GFO)
- **Baked Caramelised Apple Cheesecake**, White Chocolate (GF)
- **Zena Muscat Fruit Cake**, Vanilla Ice Cream
- **Citrus Tart**, Crème Fraiche (GFO)
- **Peaches & Cream**, Roast Peaches, Zena Cream, Filo (GFO)
- **Blondie**, Vanilla Ice Cream
- **Brownie**, Raspberry Sorbet
- **Chocolate Ganache Tart**, Crème Fraiche

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BANQUET & BUFFET

BANQUET / BUFFET \$52.50PP

Choose 2 meats & 3 sides

2 COURSE \$65 (Canapes OR Entrée & Main, Main & Dessert)

3 COURSE \$75 (Canapes OR Entrée, Main & Dessert)

Sample Menus on Request, canapes found on page 1

MEAT & FISH

- **Baked Tasmanian Salmon Fillet**, Pepperonata, Fresh Lemon (GF/DF)
- **Roast Lamb**, Olive & Date Jus (GF/DF)
- **Pork Collar**, Smoked Apple Jus, Crackle (GF/DF)
- **Turmeric & Lemongrass Chicken** (GF/DF)
- **Southern Spiced Chicken** (GF/DF)
- **Garlic Butter Roasted Chicken** (GF)
- **Butter Chicken Curry** (GF)
- **Slow Roasted Beef Brisket**, Chimmi Churri (GF/DF)
- **St Aidan Seafood Paella**, Fresh Herbs (GF/DF)

SIDES

- Rosemary Thyme Roast Baby Potatoes
- Honey Roasted Carrots
- Moroccan Roast Seasonal Vegetables
- Curried Parsnip
- Steamed Broccolini, Flaked Almonds
- Roasted Pumpkin OR Sweet Potato
- Peri Peri Cauliflower
- Rice Pilaf
- Mary's Garden Medley
- Butter Roasted Brussel Sprouts
- Steamed Seasonal Vegetables, Pesto, Labneh
- Creamy Potato Bake

BUFFET DESSERTS

- **Seasonal Fruit Crumble** (GFO)
- **Sticky Date Pudding**, Butterscotch Sauce
- **Chocolate Cake** (GFO)
- **Seasonal Fruit Topped Sponge Cake** (GFO)
- **Layered Sponge Cake with Jam & Cream** (GFO)
- **Carrot Cake**, Cream Cheese Icing (GFO)
- **Orange & Almond Cake** (GF/DF)
- **Raspberry & Almond Cake** (GF/DF)
- **Brownie**, Salted Caramel

SHARE PLATES & EXTRAS

- **House Made Bread**, EVOO & Dukkha (VE/GFO) \$4pp
- **Local Cheese Platters** (GFO) \$8pp
- **St Aidan Antipasto Platters** (GFO) \$10pp
- **St Aidan Grazing Station** (GFO) \$20pp
- **Fruit Platters** (VE/GF) \$5pp
- **We cut your own cake and serve** \$3pp
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