

# Amaroo Catering

## Menu Options

### Cold Finger Food

Vegetable Frittata Topped With Caramelised Onion

Marinated Chicken Wings

Smoked Salmon Crustini

Mini Toast Roast Beef & Horseradish Cream

Assorted Sandwiches & Baguettes

Mini Toast Topped With Pesto Chicken

Marinated Prawn Skewers

Antipasto Selection

Trio of Dips with flat bread

### Hot Finger Food

Salt & Pepper Squid

Chilli Prawns

Tempura Barramundi

Satay Chicken Skewers

Herb Encrusted Chicken Balls

Spring Rolls - meat or vegetarian

Samosas - meat or vegetarian

Flame Grilled Meatballs

Thai Fish Cakes

Mini Pies, Pasties & Sausage Rolls

Chicken & Mushroom Filo

Cocktail Quiches

### Served with Condiments

## Gourmet Platters

### Australian Platter

A selection of locally made dips, dukkah, olive oil, kalamata olives & antipasto including our local venison chorizo, served with wood oven breads & crackers

### Gourmet Meat Platter

*A range of tasty meats including salami, smoked ham, marinated chicken wings & other accompaniments.*

### Gourmet Cheese Platter

*A mixture of soft & hard cheeses including tasty, cheddar, blue, brie & other bits, using the best Alexandrina, Woodside or Fleurieu cheese & dairy products.*

### Mixed Antipasto

*Traditional mixed antipasto platter including local olives, chargrilled vegetables, smallgoods, dips, nuts, bread & crackers.*

### Fresh Fruit & Cheese Platter

*Seasonal assortment of fresh market fruits &/or local cheeses*

## Lunch & Dinner Service Menu Options

### Entrees

Home Made Spinach & Ricotta Ravioli  
Spicy Beef Salad  
Aldinga Turkey Salad with Red Wine Vingerette  
Linguine Tossed Through Prosciutto, Mushroom & Creamy Garlic McLaren Vale  
White Wine Sauce  
Delicious Prawn Cocktail Surprise  
Nicoise Salmon Salad  
Thai Fish Cakes with citrus dressing  
Cream of Tomato Soup with Garlic Croutons Drizzled in Pesto  
Chicken & Prawn Laksa with Egg Noodles & fresh coriander  
Cajun Spiced Beef Kebabs with Pineapple Salsa  
Spaghetti & Rocket Pesto Salad with Prawns Drizzled in Olive Oil  
Indian Samosas with Cucumber Raita  
Home made soup of your choice - ask for options

### Mains

Seasoned Barramundi Wrapped In Filo Pastry with a Creamy Basil Sauce  
Tender Eye Fillet Topped with Hollandaise Sauce & McLaren Vale Red Wine Jus  
Roasted Rack of Lamb With McLaren Vale Red Wine Glaze  
Roasted Capsicum, Kalamata Olives & Danish Fetta  
Stuffed Chicken Breast Topped with Sundried Tomato & Pesto Sauce  
Thai Green Chicken curry with aromatic jasmine rice  
Italian Style Braised Steak with A Tomato, Basil & Kalamata Olive Sauce  
Thai Seafood Curry with Prawns, Barramundi & Calamari  
Chicken Breast Stuffed With Sundried Tomato's, Spinach & Camembert Cheese  
Topped with a Seeded Mustard Sauce  
Thai Red Beef & Basil  
Tuscan Chicken Maryland Stuffed with Prosciutto & Mozzarella  
Lemon Pepper Veal Steak with Mushrooms Myponga Gravy  
Atlantic Salmon Topped with a Dill Hollandaise on a bed of Spinach, Capsicum &  
Onion Salsa

## Specialty Australian Dishes

Salt & pepper squid, tempura barramundi or beer battered Coorong Mullet (or a combination), served with a mix of fresh herbs & mixed greens & homemade dipping & side sauces to suit

Marinated & barbequed king prawn skewers, served with fresh lemon & a choice of either garden salad, seasonal vegetables or fragrant rice

SA grown Angus beef fillet, cooked to your liking & served with a local red wine jus & fresh seasonal vegetables

Locally country lamb served with a traditional mint sauce, gravy & mixed roast potatoes & root vegetables

Kangaroo char grilled fillet served with a berry jus, & accompanied by an Australian crisp garden salad

Mt Compass Venison, marinated & served with Chef's secret sauce, served with a sweet mash & accompaniments

Grain fed free range chicken fillet with a herb infused citrus glaze, & served on a bed of fragrant rice

Twice roasted duck leg, served with a traditional rich orange sauce, & accompanied with wilted asian greens & crunchy potatoes

Vegetarian options available & we also cater for special dietary requirements...

## Dessert

Orange Crème Brulee with Chantilly Cream & Mixed Berries

Balsamic Marinated Mt Compass Strawberry Tart

Chocolate Mud Cake with Raspberry Coulis & Chantilly Cream

Home Made Apple Roll with Rich Cream & Berry Coulis

Brandy Snap Basket filled with fresh fruit & cream

## Specialty Cakes & Desserts

Special occasion cakes created & hand made by our Chef to your specific requirements

Decadent chocolate fountain with your choice of white, milk or dark Belgium chocolate, & accompanied with fresh fruit & marshmallow dipping skewers

## BUFFET/BANQUET MENU

Sample below - or incorporating other menu items listed

### Entrée

Italian Minestrone Soup  
Chicken Caesar Salad

### Main Course

Roast Rosemary & Garlic Lamb  
Lime & Sweet Chilli Marinated Chicken Wings  
Alla Panna Penne Pasta  
Assorted Asian Cocktail Food

### Vegetables

Broccoli & Cauliflower Au Gratin  
Baked Potato & Sour Cream

### Dessert

Mini Pavlova & Ice-cream

## BBQ MENU

### MEATS

Sausages  
Chicken Sausages  
Adam's Famous Beef Pattie  
Lamb 4 Quarter Chops  
Lamb Lion Chops  
Marinated or Plain Chicken Skewers  
Prawn Skewers  
Beef Kababs  
Marinated or Plain Chicken Thigh  
Marinated or Plain Pork Spare Ribs  
Kangaroo Steaks

### Salads

Coleslaw  
Potato Salad  
Garden Salad  
Pasta Salad  
Fruit Salad

### Condiments Included

Salad Dressing  
Bread  
Butter/Margarine  
Tomato and BBQ Sauce

**\*\*Coming soon - Amaroo wood oven food including pizza, roast meats, breads, desserts & more!!\*\***