



weddings

THE FLAMIN' OUTBACK

BARBECUE & EVENT CATERING



With over 30 years experience in the catering industry and a dedication to using only the finest locally sourced produce The Flamin' Outback will ensure that the food at your Wedding Reception will leave everyone in attendance fully satisfied.

As the demand for outside event catering is becoming more and more popular, you can

be assured that our dedicated and highly professional team will work closely with you to create a bespoke catering package that will meet your every culinary need.

So whatever the catering requirements may be for your big day, please contact The Flamin' Outback to discuss how we can make your Wedding Reception truly special!





Canapés

Blinis with Smoked Salmon, Cream Cheese
& Chives

Caramelised Onion & Goats Cheese Tartlets

Mini Yorkshire Pudding, Shaved Sirloin Beef,
Watercress & Horseradish Cream

Crostini Duck Pate

Duck Spring Roll

Mini Chicken & Chorizo Vol au Vants

Creamy Chicken & Pancetta
Vol au Vants

Crispy Caramelised Pork Belly

Honey Mustard Glazed Mini Sausages

Cucumber & Smashed Avacado Chili
King Prawn

King Prawn in Chili & Lime

Tempura Prawns

Watermelon & Feta Skewers

Vegetable Spring Rolls

Brie Bites

Flamin' Outback Grazing Table &
Grazing Cups

Selection of Traybakes

Freshly Homemade Scones with Jam
& Fresh Cream

Starters

Chicken Caesar Salad & Crispy Parmesan

Chicken & Smoked Bacon Vol au Vant

Roasted Vine Tomato & Red Onion Bruschetta, with Balsamic Glaze

Sourdough Bread, Avocado & Red Pepper Hummus

Beetroot & Red Onion Jam Tartlet, with Goats Cheese, Crispy Leek & Chive

Salt & Chili Chicken, with Slaw & Mayo

Traditional Atlantic Prawn Cocktail, with Homemade Guinness Wheaten Bread

Prosciutto wrapped Halloumi, with Melon & Mint

Rosemary Barbecue Mushrooms, with Crispy Halloumi & Lemon

Fig & Goat's Cheese Filo Parcel

Jerk Cauliflower/Broccoli Wings, with Blue Cheese Dip (V)

Sweet Potato & Red Onion Marmalade Tartlet (V)

Soups

Traditional Chunky Vegetable Creamy Chicken & Vegetable

Roasted Pepper & Tomato Carrot & Coriander

Potato & Leek Roasted Butternut Squash

All Served with Fresh Roll or Rustic Bread





Mains

10oz 'McAtamneys' Sirloin Steak, with Sautéed Onions
& Button Mushrooms

Slow Smoked Beef Brisket

Marinated Barbecue Pulled Pork

Barbecue Butterflied Chicken, with a Honey & Mustard Glaze

Sticky Barbecue Chicken

Smoked Lamb Shank, with Red Wine Jus

King Prawn Skewers, Garlic & Chili Lime Poppers

Venison Burgers

Side of Salmon, Asparagus, with Lemon & Garlic Herb Butter

Portobello Mushroom, Spinach & Stilton (V)

Mushroom Wellington

Grilled Asparagus, Radish & Burrata, with Lemon & Basil

Beet 'Steak' Tartar

Beetroot & Red Onion Tarte Tatin

Sharing Platters





Sides

Champ

Dauphinoise Potatoes

Baby Boil Potatoes

Garlic Herb Roasted Potatoes, with Carrots & Courgettes

Barbecue Corn on the Cob, with Chili & Herb Butter

Selection of Roasted, Seasonal or Mediterranean Vegetables

Sautéed Mushrooms & Onions

Hot Buttered Corn on the Cob

Stuffed Baked Potatoes

Salads

Traditional Tossed Salad

Apple Walnut & Broccoli Salad

Mediterranean Salad

Three Bean Salad

Feta, Beetroot, Cucumber, Apple & Watercress Salad

Pesto Pasta, with Parmesan Shavings

Watermelon, Feta, Cucumber & Fresh Mint Salad

Cous Cous, Stem Broccoli & Pomegranate

Beetroot Salad, with Feta & Honey Balsamic Dressing

Crunchy Coleslaw

Oriental Noodles

Curried Rice

Desserts

Mint Aero Cheesecake

Strawberry Cheesecake

Baileys Cheesecake

White Chocolate Cheesecake

Traditional Pavlova

Traditional Apple Tart & Fresh Cream

Barbecue Apple & Cinnamon Crumble, with Vanilla Ice Cream

Sticky Toffee Pudding, with Vanilla Ice Cream

Hot Chocolate & Orange Fudge Cake, with Vanilla Ice Cream

Lemon Tart & Raspberry Sorbet

Fresh Fruit Salad

Chocolate Brownie & Salted Caramel Ice Cream

Duo or Trio Desserts

...can't decide, why not ask us about a 'Dessert Table'







Evening Reception

Selection of Pizzas

Chicken Goujons & Chips in a Cone

Fish Goujons & Chips in a Cone

Mini Steakburger Sliders

Bacon Butties

Pulled Barbecue Pork in a Brioche Bun

Grazing Cups (Selection of Cheese, Biscuits, Cured Meat & Dip)

Chicken & Chorizo Paella

Fish Tacos



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