



**CATERING**  
**DELUXE PLATED MENU**  
2-COURSE \$65 | 3-COURSE \$75 | 4-COURSE \$85

**CANAPES**

(select three items for tray service)

- Thai fish cakes w/ sweet chilli sauce
- Zucchini & haloumi fritters w/ Mediterranean spiced aioli \*
- Prawn dumplings served w/ Asian soy
- Sun-dried tomato & basil pesto aranchini balls w/ garlic aioli \*\*
- Chicken rice paper rolls w/ chilli lemongrass sauce
- Twice cooked pork belly on Chinese soup spoons \*\*
- Spinach & cheese triangles \*
- Smoked salmon on a crispy sesame wafer w/ cream fraiche
- Homemade meatballs w/ homemade tomato chutney \*\*
- Chicken skewers served w/ peanut satay sauce \*\*

**ENTREE**

(select two for alternate service)

- Poached Atlantic salmon on kipfler potatoes, zucchini ribbons & lemon oil \*\*
- Chicken & tarragon filo parcel w/ snow pea & micro herb salad
- Baby pea & wilted spinach risotto w/ shaved parmesan cheese \*
- Duck crepes w/ shredded shallot cucumber & hoisin dressing
- Glazed pork belly w/ fried shallots, Asian herbs, bean sprouts, coriander & nouc cham dressing \*\*
- Lemon pepper squid on Asian salad & hoisin dressing (location dependant)
- Wild mushroom & Persian fetta tart w/ roasted capsicum sauce \*
- Thai beef salad w/ snow peas, crispy vermicelli noodles, mixed greens & mirin dressing \*\*
- Mirin glazed salmon on wakame salad w/ soy reduction \*\*

## MAIN COURSE

(select two for alternate service)

Beef eye fillet on pomme puree w/ snow peas, asparagus (seasonal) caramelised onion jam, red wine jus, micro herb salad \*\*

Chicken Breast stuffed w/ semidried tomato & brie on potato galette, summer vegetables & port wine reduction \*\*

Roasted eye fillet w/ horseradish mash, root vegetables & port wine jus \*\*

Sous vide lamb rump on sautéed potatoes, seasonal vegetables & red wine jus \*\*

Oven baked barramundi on a salad of heirloom tomatoes, zucchini ribbons & kifler potatoes, dressed w/ salsa verde \*\*

Pan seared Atlantic salmon on a leek risotto w/ grilled lemon, steamed asparagus \*\*

Oven roasted chicken breast on crispy potato cake, merlot reduction & micro herb salad \*\*

## DESSERT

### FINGER FOOD DESSERT SHARING TABLE

w/ handmade sweet treats which may include individual creme brulee in shot glasses, mini lemon & lime tarts, chocolate eclairs, macarons & many more

### ALTERNATIVE DESSERT OPTIONS AVAILABLE UPON REQUEST

**Chef to cut & platter wedding cake to be plattered for guests to help themselves**

## INCLUSIONS

GST

Complimentary taste test for up to 4 people

Chefs

Wait Staff

Crockery & Cutlery

Tea & Coffee Station (location dependant)

Serving and Cooking Equipment

White linen tablecloths for guest tables

Premium paper serviettes

Setting of tables & cleaning

PLEASE NOTE: surcharges may apply for marquee functions or functions that require extensive travel