



## ***Wedding Package 3***

### ***Pre-Dinner Canapes with Traditional Seated Meal***

For a truly complete wedding reception, this package covers all the delicious food you will need from beginning to end.

An exquisite experience of fine dining that will have your guests talking for years!

#### Your package includes the following:

- ~ A selection of four cold and hot canapés served with pre-dinner drinks
  - ~ Three course seated meal
- ~ Complimentary service of your wedding cake cut into fingers, served after dessert
  - ~ An event supervisor to liaise with your MC and other suppliers to ensure a seamless function
- ~ Professionally trained and fully uniformed kitchen and food service staff
  - ~ Printed table menus
  - ~ Kitchen and food service areas will be left spotlessly clean

\$ 69.90 per person (minimum charge of 50 guests)



## **Seated Menu**

### **Entrée**

- ~ Avocado salad with woodfired bread croutons, crispy pancetta ham & poppyseed and egg mayonnaise
- ~ Marinated lamb fillets on mixed leaf & salad vegetables with mustard seed & bush tomato dressing
  - ~ Caesar salad with charred chicken fillet
  - ~ Linguini with smoked salmon, fresh basil, olives & lemon olive oil
- ~ Antipasta plate – delicious selection of seafood, cold meats, smoked salmon, grilled vegetables, semi sun-dried tomatoes, dip & toasted Turkish bread
  - ~ Fresh prawns with coriander & pawpaw with a wattleseed dressing
  - ~ Seared tuna & crisp wonton stack with avocado & a mild wasabi dressing
- ~ Skewered chicken tenderloin in a teriyaki marinade on a saffron rice and Indonesian satay sauce  
*\*\*Served with crusty bread rolls and butter\*\**

### **OR**

Entrée platters can be substituted for the service of 8 cold and hot canapés to your guests, with a seated main course and dessert to follow

### **Main Course**

- ~ Roasted eye fillet of beef served with red onion jam & natural beef jus
    - ~ Oven baked chicken breast with mango, ginger & sweet soy
  - ~ Grilled veal medallions wrapped in prosciutto with bocconcini cheese & jus
    - ~ Atlantic salmon with a coriander crust & a lemon lime dressing
    - ~ Charred lamb cutlets with fetta cheese, olives and thyme jus
  - ~ Breaded eggplant stack of zucchini, capsicum, goat's cheese, with an oregano and semi sun-dried tomato vinaigrette
    - ~ Grilled chicken thigh with macadamia nut crust and thyme jus
    - ~ Oven baked chicken breast with sweet potato chips and pesto sauce
- \*\*All main meals are served with potatoes, vegetables and garden salad\*\**

### **Dessert**

- ~ Chocolate and hazelnut praline cake with cream and berry coulis
  - ~ Lemon and lime tart with vanilla mascarpone
  - ~ Sticky date pudding with caramel sauce
  - ~ Fresh fruit platter with hazelnut praline
  - ~ Strawberry shortcake stack with fresh cream
- ~ Individual tiramisu cakes with mascarpone, tia maria and chocolate  
*\*\*Coffee and tea served with shortbread biscuits\*\**



**Wedding Package 3**  
**Pre-Dinner Canape Menu**

**Select 2 cold and 2 hot canapés**

**Cold Canapé Selection**

- ~ Seared marinated rare roast beef on baguette rounds with Tunisian relish
  - ~ Smoked salmon and crème fraiche on dill scones
  - ~ Vegetarian **(v)** and Atlantic salmon sushi rolls
- ~ Mini bruschetta with goats cheese, tomato, basil & olive tapenade **(v)**
  - ~ Potato, tomato and rosemary frittata **(v)**
- ~ Vegetable filled rice paper wraps with peanut sauce **(v)**
  - ~ Prawn cutlets on mango salad in Asian spoons

**Hot Canapé Selection**

- ~ Cumin dusted chicken tenderloin with yoghurt dip
- ~ Skewered lamb kofta and spiced tomato sauce
- ~ Thai fish cakes with cucumber dipping sauce
- ~ Pancake with roasted duck, shallot and Asian bbq sauce
- ~ Caramelised fig tartlet with goat's cheese and red pepper jam **(v)**
  - ~ Spiced tomato and tarragon risotto balls **(v)**