



Quality food for Weddings

Fixed price menu sample;

Pre-dinner pass around finger foods

Chef's choice similar to;

Smoked chicken, brie & cranberry burgers

Venison pillow pies

Shrimp and pork shaomai w kikkoman glaze

Vegetarian pinwheels

Main course buffet

Special cooked and glazed whole ham leg

with relish – summer harvest & pickle – piccalilli style

Slow roasted beef with mustard crust and gravy

Chicken leg steaks with fresh herb provençale sauce

Gourmet roast potatoes with garlic and rosemary

Classic greens with house dressing

Chef's choice of 3 salads similar to;

Israeli couscous with field mushroom

Broccoli salad with cranberries, pumpkin & sunflower seeds

Waldorf style with apples, grapes, cheddar and walnut

Dessert table

Chef's choice similar to;

passion cheesecake bites, banoffee tarts,

frosted carrot cake, mud slab

3 courses;

100pax+ \$62.00+gst pp

80-100pax \$64.00+gst pp

60-80pax \$68.00+gst pp

50-60pax \$72.00 + gst pp

2 courses;

100pax+ \$58.00+gst pp

80-100pax \$60.00+gst pp

60-80pax \$64.00+gst pp

1 course;

100pax+ \$55.00+gst pp

80-100pax 57.00+gst pp

60-80pax \$61.00+gst pp

These prices include service staffing, kitchen labour, crockery, cutlery, buffet and platter ware.

Transport, set up/clean down and bar charges may apply.

Prices are accurate for the above menu served as a buffet, any changes and a requote will be necessary

Family style service add \$6.50 + gst per person to the above prices

Prices are subject to change

Popular alternatives for your consideration (Menu tailoring);

Pass around finger food

Vietnamese rolls (vegan-gf-df)

Chicken satay skewers (gf)

Cheesy pumpkin & sage arancini (v-gf)

Cauliflower & green pea bhajis (vegan-gf-df)

Parmesan tarts w glazed red onion jam (v)

BB-Sausage rolls!

Poached prawns or scallops w coriander & chilli
(gf-df)

Main course

Roast pork crackling

Salmon w Kikkoman glaze

Slow roast lamb

Blue cod

Vegetable polenta cake (gf-v or vegan?)

Vegetarian curry w rice (vegan-gf-df)

Salads/Vegetables

Mediterranean roast vegetables (vegan-gf-df-nf)

Greek style beans w feta (vegan-gf-nf)

Macaroni and corn (v-nf)

Tabbouleh (vegan-df-nf) Seasonal roast or steamed
vegetables (vegan-gf-df-nf)

Bite size desserts

Creamed brandy snaps (nf)

Cardamom crème brûlée (gf-nf)

Lemon slice

Black forest fudge cuts

Blueberry slice (vegan-gf-df #contains nuts)