

Wedding Package 4

Wedding Buffets

For those who want an experience that is a little less formal but still traditional with a huge variety to offer your guests.

This will also allow your guests to move around the room to socialise and serve themselves their own choice of food – beautifully presented!

Your package includes the following:

- ~ Freshly prepared hot and cold buffet
- ~ 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
 - ~ Kitchen and food service areas will be left spotlessly clean

Menu A - \$55.00 per person (minimum charge of 50 guests)

Menu B - \$66.00 per person (minimum charge of 50 guests)

Buffet A

Fresh assorted bread basket

Antipasta platter

(with smoked salmon, salami, chirozo sausage, olives, marinated and grilled vegetables, capsicum dip, hummus dip, cheddar & fetta cheese, toasted Turkish bread, and crackers)

Smoked, roasted and cured cold meat platter

(including; pancetta, double smoked leg ham, salami, roasted turkey, rare roasted beef)

Marinated chicken drummettes

Vegetarian and Salmon sushi

Selected miniature savoury tartlets

German potato salad

Caesar salad with wood-fired croutons

Greek salad with fetta cheese

Hot Items – Select 3 from the list

- ~ Hokkein noodles (sweet chilli & cumin chicken **or** vegetarian)
- ~ Curry with steamed rice (chicken korma **or** lamb rogan josh)
 - ~ Homemade lasagna (butternut pumpkin **or** beef)
- ~ Penne pasta with chicken fillet and pesto white wine cream sauce
 - ~ Beef and mushroom ragout with potato mash
 - ~ Seafood hotpot with herbed rice
- ~ Spiral pasta with grilled vegetables, tomato & rocket

Fresh fruit skewers

Assorted cake and pastry items

Australian cheese platter with dried fruit, nuts

Freshly brewed coffee and tea with shortbreads

Buffet B

Fresh assorted bread basket

Cold Items – Select 6 from the list

Antipasta platter

(with smoked salmon, salami, chirozo sausage, olives, marinated and grilled vegetables, capsicum dip, hummus dip, cheddar & fetta cheese, toasted Turkish bread, and crackers)

Seared squid and sweet chilli mussel platter

Smoked, roasted and cured cold meat platter

(including; pancetta, double smoked leg ham, salami, marinated chicken drumettes, roasted turkey, rare roasted beef)

Assorted finger food platter

Mixed leaf garden salad

Caesar salad with char-grilled chicken and woodfired bread croutons

Greek salad with fetta cheese

German potato salad

Roasted vegetable salad with a balsamic vinaigrette

Hot Items – Select 4 from the list

Breaded eggplant stack with capsicum, goat's cheese and squash on an oregano and semi sun-dried tomato vinaigrette

Marinated Atlantic salmon with caperberries

Roasted sirloin of beef with red onion jam

Tender chicken thigh with a grain mustard sauce

Moroccan lamb with cous cous and condiments

Chinese red pork on fried hokkein noodles with coriander mayonnaise

Served with:

Medley of steamed seasonal vegetables

Roasted rosemary baby chat potatoes

Appropriate condiments and dressings

Desserts – Select 4 from the list

Fresh fruit skewers

Chocolate and hazelnut praline cake

Lemon and lime tart with vanilla mascarpone

Individual tiramisu cakes with mascarpone, tia maria and chocolate

Meringue roulade with fresh berries

Australian farmhouse cheese platter with dried fruits

Freshly brewed coffee and tea with shortbreads