



## **Wedding Package 2**

### ***Traditional Seated Meal***

A classic and traditional formal wedding experience.

For flexibility, you can also mix these menus with either finger food or table buffet menus to create a special combination – to reflect your own personal style with something a little different.

#### Your package includes the following:

- ~ 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

\$ 59.90 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\*\**