



Wedding Package 5
Individual Table Buffet

A twist on the traditional wedding buffet!

A unique experience for your guests with each table presented with an array of dishes – a mini-buffet on each table.

With more variety and taste sensations on offer, the sharing of the dishes is also a terrific way for your guests to interact, socialise and get to know one another while they eat.

Your friends and family will be amazed by the colours, flavours and choice.

Your package includes the following:

- ~ Three course table 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
 - ~ All service platters and serving utensils
 - ~ Printed table menus
- ~ Kitchen and food service areas will be left spotlessly clean

\$77.00 per person (minimum charge of 50 guests)



Entrée Platters – Select 3 from the list

- ~ 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 with butter***

OR

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

Main Course Platters – Select 3 from the list

- ~ 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 Platters – Select 3 from the list

- ~ Chocolate and hazelnut praline cake with cream & berry coulis
 - ~ Lemon and lime tartlets with vanilla mascarpone
 - ~ Fresh fruit skewers with honey yoghurt
 - ~ Strawberry shortcake stack with fresh cream
- ~ Individual tiramisu cakes with mascarpone, tia maria & chocolate
 - ~ Orange & almond cakes
 - ~ Chocolate nut fudge cake

Coffee and tea served with shortbread biscuits