



Share Platter menu 01/02/2019

This is very popular for modern weddings and a less formal dining experience and allows guests to choose from a selection of meats and sides while they remain seated for the entire meal.

If you're after a more relaxed feel to your function and want to provide a great conversation starter then this menu is for you!

Menu Includes crockery, cutlery, paper serviettes, salt and pepper shakers, set on table on arrival.

Professional staff to & prepare, serve food & clean away dishes. All food service equipment.

Crockery/cutlery set on tables on arrival.

Add linen package for \$5.70 per person. Trestle 1.8M table (6 pax per tables) and linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe.

Delivery and set up fee applies if required.

Menu staff inclusion is based on a minimum of 50 guests and subject to 10% GST.

Choose 4 of the following - Canapes served on arrival -45 mins service

Crisp bread, Smoked Salmon with mascarpone, capers & horseradish.
Assorted sushi rolls(GF)

Bononcini Italian sausage cherry tomato skewers w, fresh basil, balsamic glaze (GF)
Mini bruschetta, fresh basil and balsamic glaze (V)

South Cape brie with prosciutto and caramelised onion relish on crostini
Avocado mousse, feta, crisp radish and sweet basil on crostini (V)

Feta, basil pesto and semi dried tomato tomato on garlic crouton (V)

Seared beef tenderloin w, horseradish cream fraiche, roasted capsicum and sunflower sprout

Fresh prawn w, cream cheese and lemon cucumber cups (GF)

Roast Turkey & cranberry with bacon crisp on crostini

Main meal - Served on platters to tables

Choose two (2) of the following Meats

Seasoned chicken breast wrapped in prosciutto (GF)

Moroccan chicken tenderloin (GF)

Herb crusted Lamb cutlets w, sauce soubise (GF)

Seared fillet steak medallions w, mushroom demi glaze

Grilled snapper with compressed lemon butter (GF)

Roast lamb w, mint gravy

Twice cooked pork belly w, apple pure, hoisin glaze (GF)



Served With

Garlic sea salt and herb crushed potato
or
Rosemary sea salt olive oil roasted new potato

Choice of three (3) of the following Sides

Vegetable

Seasoned roasted root vegetables(GF)
Honey and grain mustard butternut pumpkin and Spanish onion (GF)
Seasoned buttered green beans and broccoli w, slithered almond (GF)
Seasoned seasonal greens(GF)
Steamed vegetable medley, broccoli, zucchini Carrot(GF)
Honey roasted carrots w, almond flakes(GF)
Roasted turmeric cauliflower, chickpea and currents (GF)

Salad

Mediterranean pearl cous cous
Leafy Greek Salad(GF)
Rocket, parmesan cherry tomato and bacon salad (GF)
Baby spinach, fetta, corn and beetroot(GF)
Moroccan roast pumpkin spinach feta cous cous salad
Pesto feta risoni w, rocket and cherry tomato

Served with

Dinner rolls and assorted bread baskets on each table
with butter portions, evoo and balsamic glaze

Dessert- Served on platters to tables

A selection of the chefs mini delights (2 per person)
Wedding cake cut and served on platters
Seasonal Fruit (GF)

\$75.00 Per Person

Extras

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|-----------------------------|-------------------|
| Extra meat option | \$7.00 per person |
| Add vegetarian pasta option | \$6.00 per person |
| Add another side | \$3.50 per person |
| Tea & coffee station | \$3.45pp |



Tea & coffee served at tables

\$4.50pp

Antipasto grazing station

\$ 9.50 pp

Min 45 person order.

An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen, Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.

Menus and prices are subject to change