Share Plate menu – Three Course 01/2/2026

A popular menu option for modern weddings. A share family banquet style service offering 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.
Premium Crockery/cutlery set on tables on arrival.
Add tailored linen and glassware packages on request.
Delivery and set up fee may apply.
Menu staff inclusion is based on a minimum of 50 guests. Additional 10% GST applies.

$96.70 Per Person

Canapes served on arrival – 30-45 mins service
Choose three (3)

Cold selections only – Choose 3

Vegetarian
Mushroom pate, cranberry compote, toasted quinoa, crostini (V)
Lemon herbed feta mousse, beetroot waffle cup, honeycomb (V)
Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton (V)
Cumin beetroot feta whip, toasted pepitas, blini (V)
Avocado mousse, Danish feta, sticky chili and sweet basil, garlic crouton (V)
Watermelon prosciutto and goats' cheese, sesame (GF) (V)
Fondant sweet potato, hummus, chilli jam (GF) (VG)
Fire roasted capsicum tartlet, goats' cheese, rocket pesto (V)

Seafood
Cured salmon, fire roasted red pepper salsa, tortilla crisp
Smoked Salmon, horseradish cream cheese, capers, garlic crouton
Prawn ceviche, avocado citrus salsa, cucumber cup (GF)
Freshly shucked oysters, shallot lemon herb dressing (GF)
Spiced grilled prawn, mango chili salsa, popedom crisp
Fresh prawn, avocado mousse, corn taco, chilli caramel

Meat and Poultry

Pulled Dijon chicken, cranberry jam, bacon crumble, crostini
Coconut poached chicken salad, chilli curl (GF)
Beef Carpaccio, creamed rocket and parmesan, crisp bread
South Cape brie with prosciutto, shiraz caramelized onion, crostini
Bononcini, fried chorizo and cherry tomato skewers, basil olive oil (GF)
Seared peppered beef tenderloin, fire roasted capsicum and horseradish coulis, parmesan crisp (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Thai beef salad, chilli, lotus root crisps (GF)
Seared duck, caramelized orange, sweet plum sauce, won ton crisp
Pork rillette, smoked onion marmalade, croute

Main meal - Served on platters to tables

Choose two (2) of the following Meats

Baked pesto chicken tenderloin, blistered cherry tomato (GF)
Moroccan spiced chicken, lemon yoghurt (GF)
Garlic & herb crusted Lamb cutlets, mint raita (GF) **+$2.00pp**
Roasted lamb leg, rich mint jus (GF) **+$2.00pp**
16-hour slow cooked beef medallions, shiraz jus (GF) **+$3.00pp**
Braised Pork Loin medallions, pepper sauce (GF)
Twice cook pork belly, apple puree, jus (GF)
Baked salmon, caper chimichurri (GF) **+$2.00pp**
Baked sweet lip snapper, gremolata, confit cherry tomato (GF)

Served With

Herb confit garlic crushed potatoes
or
Rosemary sea salt olive oil roasted new potato

Choice of three (3) of the following Sides

Vegetable

Mixed garlic roasted root vegetables GF)
Roasted pumpkin, goats cheese pine nuts (GF)
Seasoned buttered green beans and broccolini w, slivered almond (GF)
Roasted broccoli, confit garlic, green herbs (GF)
Gilled corn and feta, pumpkin seed and jalapeno (GF)
Honey roasted carrots w, almond flakes(GF)
Roasted turmeric cauliflower, chickpea and currants (GF)

IMPRESSIONS
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Salad

Leafy Greek salad, feta, cucumber, tomato, Spanish onion, green pepper, oregano, red wine dressing (GF)(V)
Tossed baby rocket salad, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
Baby spinach, quinoa, sweet corn, beetroot, feta, Spanish onion, candied walnut, red wine dressing (GF) (V)
Charred zucchini salad, pea, pearl cous cous, feta, herbs and lemon vinegarette (V)
Caesar salad, baby cos, crisp bacon, boiled egg, garlic and herb croutons, parmesan
Pear, rocket, parmesan salad, candied salt walnuts, seed mustard (GF) (V)
Spiced roasted chickpea salad, baby coz, cherry tomato, cucumber, avocado, radish, tahini dressing (gf)(vg)
Roasted carrot, cauliflower & quinoa salad, green onion, parsley, coriander, dates, almonds, peas, spiced lemon tahini dressing (gf)(vg)
Asian slaw salad, savoy & red cabbage, capsicum, carrot, snow peas spring onion, coriander, nuts, dressing (gf)(vg)
*See salad menu for more options

Served with

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

Dessert- Served on platters to tables

A selection of the chef's mini cake delights (2 per person) (V)
Wedding cake cut and served on platters
Platters of seasonal sliced fruits (GF)(V)

Extras

Extra meat option	from $7.00 per person*
Add vegetarian pasta option	from $6.00 per person
Add another side	from $3.50 per person
Tea & coffee station	$3.95pp (table and linen required or extra hire)

Antipasto grazing station $ 18.50 pp

Min 50 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 and availability

P: 9524 5438
M: 0415 547 641
E: impressionscatering.com.au