



## Wedding Roast Buffet with Canapes

The Wedding Banquet with Canapes menu is inclusive of Crockery, Cutlery, Serviettes, Buffet Table/Tablecloth & all Serving Equipment.

For planning purposes, our recommended service time is 2.5 hours. Should you require an extended service time, please let us know and we can arrange this to suit your plans.

### MENU

#### Canapes (3)

##### Fish Tacos

Shredded Barramundi – Softshell – Green Salsa – Riata

##### Pork Belly (GF)

Crispy – Sweet Glaze – Pineapple – Pepper Salsa

##### Mix Fungi Tart \* (V)

Goats Chevre

#### Roast Buffet

Carved as guests attend the Buffet table

##### Succulent Roast Beef (GF)

With Red Wine & Thyme pan jus

##### Tender Roast Pork (GF)

With delicious crackle & apple sauce

A range of Condiments

#### Salads & Vegetables

Your choice of five (5) freshly prepared Garden Salads and/or Hot Vegetables from our '[Menu Selections](#)'

page



## Assorted Dinner Rolls

White, wholemeal, sesame seed, and butter portions.

Minimum 30 Guests: \$46.20 pp (inclusive of equipment)

\*Staff costs apply\*

You may wish to add [Desserts](#), [Tea/Coffee](#) or one of our [Beverage packages](#).

## Alternate Main Meal Meat Selections

Boneless Rolled Chicken (GF)

Baked Leg Ham

Roast Turkey Breast (GF)

Succulent Roast Lamb (GF)

Honey BBQ Pork (GF)

Roast Scotch Fillet (GF)

## Alternate Canape Selections

\*Can be made Gluten Free (may incur cost)

## Cold Bites

Roast Vegetable Bruschetta (GF, Vegan): Roasted Mediterranean vege, EVOO

Tandoori Chicken Tartlets\*: Mint Yoghurt Dressing

Black Sesame Buns (V): Black Sesame Bun/ Roast Veg/ Seasonal Goodies

Zucchini Aglio olio Salad (GF, Vegan): Zucchini 'Pasta' Spirals, EVOO, chilli, garlic, basil

Hummus Tart\* (V): Harissa – Corriander

Smoked Salmon Blinis: Horseradish crème avocado mousse, micro herbs

Lotus Chips (GF, Vegan): Seaweed & chilli salt seasoning

Caprese Skewers (GF/V): Bocconcini, heirloom tomato, basil, pesto



## Warm Bites

Piggy Backs (GF): Charred Scotch – Pork Crackle

Balinese Beef Satays (GF): House made Peanut Sauce – Lime

Baked Spinach & Fetta Puffs (V): Savoury spinach & feta mix, puff pastry bite

Chorizo Prawn Skewers: (GF) Spicy Chorizo, West Australian Prawns, Herby Yoghurt Dressing

House made Pork & Fennel Sausage Rolls: Petite pork & fennel sausage roll, tomato Relish

3 Cheese Tarts\* (V) Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case

King Island Beef Pies: King Island Beef, rich gravy, flaky pastry

Indian Chicken Skewers (GF) Indian Spices, char grilled, raita

Cauliflower Satay & Dried Fruits (G/F, Vegan): Roasted Cauliflower, house made satay sauce, dried fruits

Assorted Gourmet Quiche: Assortment of mini gourmet quiches

## Bigger Bites

Pulled Pork Sliders: Slow roasted – spicy apple slaw - brioche

Barramundi Burger: Grilled Barramundi – Aioli – brioche bun

Karage Chicken Burger: Kewpie Mayo

Pulled Lamb Sliders: Garlic Mayo

Pork Belly Sliders: Slow roasted pulled pork, served with a spicy apple slaw, in a sweet brioche slider



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## Staffing – Estimated Staffing Requirements

Your requirements are dependent on your venue, location, menu, and guest numbers.

You will require qualified Chef/s & Service Staff to prepare and serve your menu; our quote includes travel to and from the venue and a standard set up time of 1 hr to set up kitchen and service area.

Our service team will arrive 1 hr prior to your service time to ensure all food is ready for guest arrival. Upon completion of your event our 1 hr pack down time ensures all food and equipment is removed and the kitchen area is cleaned prior to departure.

If you require set up prior to your event, please let us know when finalising your event details.

