

Catering Details

Share Platters

This style of Wedding has many benefits and is more relaxed than the traditional Sit Down Dinner. Similar to a plated meal, but much more social as it creates conversation with the table guests to share and enjoy a range of food served directly to guests on the table. Our Share Platter menus are designed with style, abundance and atmosphere in mind.

~~

Choose 2 Main Meal options and 2 Sides.

Salad of Baby Spinach & Rocket with Pickled Pear & Parmesan is included all menus.

All Selections come with Sour Dough Rolls and Butter or Crusty Bread with Olive Oil

~~

<i>Cost Per Person</i>	<i>\$35.00 p/p</i>
<i>Additional Main Meal</i>	<i>\$ 4.50 p/p</i>

Add a selection of Light or Substantial Canapés from our Menu or Entrees to Share

Not Included in the Menu Cost

<i>Crockery and Cutlery Hire</i>	<i>\$ 3.00 p/p</i>
<i>(Includes Salt & Pepper)</i>	
<i>Service of Wedding Cake (Plates Cream/Coulis)</i>	
<i>Cake Cut on to Platters – No Charge</i>	
<i>Wait Staff Per Hour</i>	<i>\$40.00 p/h</i>
<i>(Recommended 1 staff per 30 Guests for Share Platters)</i>	
<i>Chef's Travel Time Per Hour (if applicable)</i>	<i>\$45.00 p/h</i>

Share Platter Menu

Main Meal Selections

Sirloin of Beef served with Onion and Bacon Jam Red Wine Jus
Crisp Roasted Loin of Pork with Caramelised Pear and Ginger Relish
Parmesan Crumbed Chicken with Roasted Tomato Sauce and Basil Cream
Shoulder of Lamb with Rosemary Garlic on White Beans and Tomato
Chicken Tagine with Preserved Lemon and Olives on Saffron Cous Cous
Virginia Baked Leg Ham with Bourbon Honey and Mustard Glaze
Slow Cooked Beef Cheek in Guinness with Pearl Barley Risotto
Baked Pumpkin and Ricotta Gnocchi Sage and Garlic Butter
Dukkah Crusted Lamb Cutlets with Cumin and Garlic Yoghurt
Grilled Reef Fish Fillets in Coconut and Kaffir Lime with Tomato Salsa

~~

Sides

Roasted Potatoes Rosemary Garlic and Sea Salt
Creamy Mashed Potato Skordalia
Roasted Mediterranean Vegetables Balsamic and Tahini Glaze
Buttered Steamed Seasonal Greens
Moroccan Carrot Salad with Raisins Cumin Coriander and Mint
Mediterranean Salad with Tomato Cucumber Capsicum Fetta and Olives
Italian Panzanella Salad with Ciabatta Croutons Tomato Olives Capers Vinaigrette

~~

Desserts

Choose from our Dessert Selection or Petit Four Desserts

Sample Share Platter Menu

Light Canapés

Marinated Prawns on Guacamole Croutons with Gremolata
Goats Cheese Tartlets Fresh Thyme and Leek with Red Capsicum Jam
Potato Rosti Smoked Salmon Horseradish Cream and Dill
Zucchini and Haloumi Fritters with Lemon Scented Yoghurt
Chicken Roulade Prosciutto Bocconcini and Sundried Tomato

~~~~

*Share Platters*

*Shoulder of Lamb with Rosemary Garlic on White Beans and Tomato*  
*and*  
*Parmesan Crumbed Chicken with Roasted Tomato Sauce and Basil Cream*

~~

*Sides*

*Roasted Potatoes Rosemary Garlic and Sea Salt*  
*Mediterranean Vegetables Balsamic and Tahini Glaze*  
*Green Salad of Baby Spinach and Rocket with Pickled Pear and Parmesan*

~~

*Sour Dough Rolls and Butter or Sliced Crusty Bread with Olive Oil*

~~