

Menu Introduction



At Weddings at Tiffany's we know that your decision to host your Wedding Celebration Function with us will, in large part, be (or was) based upon our promises in relation to our food offerings for you & your guests. In the menu selections following I have created a diverse range of dishes that will tantalise the taste buds of your guests utilising the finest free range meats, the freshest seafood and outstanding quality locally grown and sourced produce. At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation but also satisfy in portion size regardless of the Collection or style of function you have chosen to celebrate your special day. Along with my fellow chefs at Tiffany's I'm very excited & extremely proud to present our menu offerings to you. We eagerly look forward to preparing your meal course selections for you, your families, and friends and to contributing towards the success of your wedding day celebration function.

Bon appétit!

Lee Montague
Executive Chef - Weddings At Tiffany's

Ruby Collection Menu 2018-19

The Ruby Collection allows you to select:

Two (2) Selections from the Canapés Menu as well as Chefs selection of Wood Fired Pizzas & Grazing Table

Four (4) Selections from the Grazing Board Mains Menu

Three (3) Selections from the Grazing Board Sides Menu

Three (3) Selections from the Dessert Jars Menu

Ruby Collection: Canapé Options

Please Select Two (2) Canapés to be served with
Chef's selection of Wood Fired Pizzas and Grazing Table



GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian H = Served Hot C = Served Cold

| | | |
|--|-----|------|
| <i>Local Sand Crab Tart with Citrus Zest, Avocado, & Micro Herbs</i> | MGF | C |
| <i>Salt & Pepper Squid with Sesame Aioli</i> | MGF | |
| <i>Individual Mooloolaba Prawn with Seasonal Melon & Gold Edible Flower</i> | GF | C |
| <i>Mooloolaba King Prawn & Lemongrass Roll, with Kaffir Lime, Sweet & Sour Sauce</i> | | H |
| <i>Barramundi & Vegetable Spring Rolls with Sweet & Sour Sauce</i> | MV | H |
| <i>Smoked Salmon, Chive & Baby Caper Tarts</i> | MGF | C |
| <i>Crispy Fried Whitebait with Lemon & Garlic Aioli</i> | MGF | H |
| <i>Crostini, Smoked Chicken, Avocado, Shallot & Aioli</i> | MGF | C |
| <i>Vietnamese Rice Paper Rolls with either Vegetables, Free Range Chicken or Duck, & Nam Jim Dipping Sauce</i> | MV | GF C |
| <i>Free Range Chicken Satay Skewer with Macadamia & Coconut</i> | GF | H |
| <i>Free Range Ham & Maleny Cheese Beignet</i> | MV | H |
| <i>Free Range Pork Chipolatas in Crisp Pastry with BBQ Onion Chutney</i> | | H |
| <i>BBQ Free Range Pork Belly with Jack Daniels Glaze & Granny Smith Apple</i> | GF | H |
| <i>Mini Chunky Wagyu Beef Pies</i> | | |
| <i>Crostini of Rare Eye Fillet Beef with Confit Tomato, Horseradish Cream & Fine Herbs</i> | MGF | C |
| <i>Beef Meatballs with Olive, Feta & Roasted Capsicum Dip</i> | GF | H |
| <i>Mini Lamb Burger with Coleslaw, Tahini & Honey Yoghurt Dressing</i> | | H |
| <i>Tasmanian Lamb Fillet Dukkah Spiced with Kalamata Olive, Cumin Yoghurt Drizzle</i> | GF | H |

Ruby Collection: Canapé Options Continued

Please Select Two (2) Canapés to be served with
 Chef's selection of Wood Fired Pizzas and Grazing Table



GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian H = Served Hot C = Served Cold

| | | | |
|---|---|-----|---|
| <i>"Shadows of Blue" - Blue Cheese with Water Cracker & Quince Paste</i> | V | MGF | C |
| <i>Pumpkin, Feta & Caramelised Onion Tartlets</i> | V | MGF | C |
| <i>Skewers of Cherry Tomato, Olive, Baby Bocconcini & Basil with a Balsamic Glaze</i> | V | GF | C |
| <i>Heart-Shaped Crostini with Strawberry, Brie & Balsamic Extra Virgin Olive Oil</i> | V | | C |
| <i>Bruschetta of Tomato, Basil Pesto, Red Onion & Persian Feta</i> | V | MGF | C |
| <i>Sun Dried Tomato & Mushroom Arancini</i> | V | | H |
| <i>Stuffed Button Mushrooms with Truffle Oil</i> | V | MGF | H |
| <i>Asparagus Blue Cheese & Shallot Vol-au-vent</i> | V | | H |
| <i>Mushroom & Stilton Tarts with Fine Herbs</i> | V | | H |
| <i>North Indian Vegetable Pakora with Sweet & Sour Dipping Sauce</i> | V | GF | H |

Ruby Collection: Grazing Board Mains Options

Please Select Four (4) to be served with a

Cheeseboard, crackers, dried fruits and nuts; fresh bread and a selection of whole and cut fruits

GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian



| | |
|--|-----|
| <i>Szechuan Pepper and Lime Calamari</i> | MGF |
| <i>Hickory Smoked Chicken Wings with Fresh Lim and Sour Cream</i> | GF |
| <i>Sliced Deli Meats Selection</i> | GF |
| <i>Chefs Selection House Made Sausage Rolls (Pork & Sage, Harissa Lamb, Cheese & Onion</i> | |
| <i>Mini Darling Downs Wagyu Beef Pies</i> | |
| <i>Chicken Parmigiana</i> | |
| <i>Ricotta, Spinach & Pine Nut Parcels</i> | |
| <i>Indian Selection (Lamb Samosa, Onion Bhaji, Vegetable Samosa & Poppadum's)</i> | |
| <i>Peppered Steak Strip Sandwiches</i> | |
| <i>Southern Fried Chicken Pieces</i> | MGF |
| <i>Asian Selection (Vegetable Wontons, Pork Money Bags, Duck Spring Rolls)</i> | |
| <i>Steamed Pork Buns with Snow Peas, Beansprouts & Fresh Coriander</i> | |
| <i>Hot Smoked Salmon, Pea & Mint Frittata</i> | |
| <i>Your choice of one Slider from the slider menu on next page</i> | |

Sliders

You may choose 1 slider to have as one of your main selection



Jack Daniel's Glazed Pulled Pork Belly with Apple Slaw

Coconut Poached Chicken with Mango & Chilli Salsa

Mini Steak Sandwich with Tomato, Swiss Cheese & Beetroot

Meatball Marinara with Buffalo Mozzarella

Tempura Whiting & Tartare Sauce

Grilled Mushroom, Vintage Cheddar & Caramelised Onion

V

Ruby Collection: Grazing Boards Sides Options

Please Select Three (3)

GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian



| | | |
|---|----|-----|
| <i>Wood Fired Macaroni Cheese</i> | V | |
| <i>Mini Baked Potatoes with Sour Cream and Chives</i> | V | GF |
| <i>Bacon & Cheese Stuffed and Crumbed Potatoes</i> | MV | |
| <i>Roasted Pumpkin with Confit Garlic and Buffalo Mozzarella & Fresh Basil</i> | V | GF |
| <i>Southern Style Coleslaw with Chipotle Vinaigrette</i> | V | GF |
| <i>Beer Battered Onion Rings</i> | V | MGF |
| <i>Steamed Greens with Citrus Butter & Toasted Almonds</i> | V | GF |
| <i>Parmesan Crusted Charred Corn with Fresh Herb Aioli</i> | V | GF |
| <i>Haloumi and Asparagus Salad with Sundried Tomatoes</i> | V | GF |
| <i>Thai Rice Noodle Salad with Asian Vegetables, Slaw & Nam Jim Dressing</i> | V | |
| <i>Crispy Sweet Potato Wedges with Sage Salt</i> | V | GF |
| <i>Organic Quinoa, Roasted Beetroot, Pepita Seeds, Snow Pea Tendrils, Persian Feta & Balsamic Glaze</i> | V | GF |
| <i>Greek Salad with Marinated Feta, Kalamata Olives, Cucumber, Tomato and Roasted Capsicum</i> | V | GF |

Ruby Collection: Dessert Jar Options

Please Select Three (3)

GF = Gluten Free MGF = Can be made Gluten Free



Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries

GF

Black Forest Trifle

Tiramisu with Mocha Cream & Chocolate Shavings

Belgian Chocolate Mousse with Macerated Strawberries and Popping Candy

GF

Raspberry Ripple Cheesecake with Fresh Raspberries and White Chocolate Shavings

Carrot Cake with Orange and Ginger Cream & Candied Walnuts

Doughnut Balls with Cinnamon Sugar and White Chocolate Dip

Lemon Drizzle Cake

MGF

Chocolate Brownie

Chef Selection of Profiteroles & Eclairs

Pavlova with Seasonal Fruit

GF

Banoffee Pie
