

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

Classic Cocktails Collection

You may choose from a Selection of;

Four (4) Selections from the Canapés Menu

Three (3) Selections from the Roaming Gourmet Mains Menu

Three (3) Selections from the Roaming Gourmet Dessert Menu

You may add a fifth (5th) Canapé at an additional charge of \$6.00 per guest.

Classic Cocktails Collections: Canapé Options

Please select two (2) Cold Canapés & two (2) Hot Canapés

Please Select Four (4) Canapés OR Select Two (2) Sliders + our Small Antipasto Board

OR Select our Large Antipasto Board to be served over a 1 hour period

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

<i>Cucumber Granita Oyster Shot</i>	GF	C
<i>Prawn Sushi Cake with Mango & Macadamia Salsa</i>	GF	C
<i>Oyster Kílpatrick</i>	GF	H
<i>Dill Salmon Gravlax with Crème Fraiche & Black Caviar</i>	GF	C
<i>Blue-Fin Tuna or King Fish Sashimi with Sesame, Lime, & Soy</i>	GF	C
<i>Individual Mooloolaba Prawn Cocktails</i>	GF	C
<i>Local Sand Crab Tart with Citrus Zest, Avocado, & Micro Herbs</i>	MGF	C
<i>Individual Mooloolaba Prawn with Seasonal Melon & Gold Edible Flower</i>	GF	C
<i>Hervey Bay Scallops with Lime Nut Butter & Watercress</i>	GF	H
<i>Char Grilled Mooloolaba Prawn Skewers</i>	GF	C
<i>Fish Cakes with Ginger & Lime Glaze Dipping Sauce</i>		H
<i>Salt & Pepper Squid with Sesame Aioli</i>	MGF	H
<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	H
<i>Tempura Whiting with Homemade Tartare Sauce</i>	MGF	H
<i>Crab Bisque Soup Shot</i>		H
<i>Free Range Peking Duck Rolls with Hoi Sin, Cucumber & Shallot</i>	GF	C
<i>Free Range Duck Spring Rolls with Plum Soy Dipping Sauce</i>	MV	H

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<i>Mini Chunky Wagyu Beef Pies</i>				H
<i>Free Range Scotch Egg</i>				C
<i>Crostini, Smoked Chicken, Avocado, Shallot & Aioli</i>			MGF	C
<i>Chicken & Duck Pate with Vino Cotto & Sage Jelly</i>				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 Tandoori Chicken on Naan Bread with Mango Chutney & Lemon Raita</i>			MGF	H
<i>Southern Spiced Free Range Chicken Pieces with Guacamole</i>			MGF	H
<i>Free Range Chicken Satay Skewer with Macadamia & Coconut</i>			GF	H
<i>Free Range Chicken & Coriander Wonton</i>				H
<i>Chorizo, Olive Tapenade & Persian Feta</i>				C
<i>Smoked Free Range Chicken, Avocado & Camembert Vol-au-vent</i>				H
<i>Bruschetta of Free Range Glazed Leg Ham, Olive Tapenade, Caramelised Shallots & Rocket</i>				C
<i>Free Range Pork Chipolatas in Crisp Pastry with BBQ Onion Chutney</i>				H
<i>Chef's Selection Dumpling (Vegetarian/Free Range Pork/Free Range Chicken)</i>			MV	H
<i>BBQ Free Range Pork Belly with Jack Daniels Glaze & Granny Smith Apple</i>			GF	H
<i>Crostini of Rare Eye Fillet Beef with Confit Tomato, Horseradish Cream & Fine Herbs</i>			MGF	C
<i>Mini Beef Burgers with Rocket, Caramelised Onion, Swiss Cheese & Homemade Tomato Relish</i>				H
<i>Beef Meatballs with Olive, Feta & Roasted Capsicum Dip</i>			GF	H
<i>Mini Lamb Burger with Coleslaw, Tahini & Honey Yoghurt Dressing</i>				H

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<i>Blue Cheese, Fennel & Pine Nut Arancini</i>	V		H
<i>Pear, Blue Cheese & Hazelnut Tarts</i>	V		H
<i>“Shadows of Blue” - Blue Cheese with Water Cracker & Quince Paste</i>	V	MGF	H
<i>Pumpkin, Feta & Caramelised Onion Tartlets</i>	V		H
<i>Skewers of Cherry Tomato, Olive, Baby Bononcini & 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		C
<i>Sun Dried Tomato & Mushroom Arancini</i>	V		H
<i>Stuffed Button Mushrooms with Truffle Oil</i>	V	GF	H
<i>Asparagus Blue Cheese & Shallot Vol-au-vent</i>	V		H
<i>Mushroom & Stilton Tarts with Fine Herbs</i>	V	MGF	H
<i>North Indian Vegetable Pakora with Sweet & Sour Dipping Sauce</i>	V	GF	H

Classic Cocktails Collection: Canapé Options Continued

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Sliders

Jack Daniel's Glazed Pulled Pork Belly with Apple Slaw

Coconut Poached Chicken with Mango & Chili 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

Antipasto Board

Our Antipasto Board is Presented by our Chefs to your Guests and contains a Gourmet Selection of Cold Deli Meats and Local Cheeses, a selection of Crackers and Dips, Locally Sourced Seasonal Whole Fruits and Salads with Fresh In House Baked Bread and Extra Virgin Olive Oil.

- Small Antipasto Board - 1.1 meters long

- Large Antipasto Board - 2.2 meters long

Classic Cocktails Collections: Mains Options

Please select three (3)

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<i>Mooloolaba King Prawns with Seasonal Salad & Mango Dressing</i>	GF
<i>Thai Beef Salad with Crispy Fried Shallots & Coriander Served on Glass Noodles</i>	
<i>Char Grilled Baby Octopus with a Mediterranean Salad & Balsamic Reduction</i>	GF
<i>Smoked Salmon with Preserved Lemon Gnocchi, Cherry Tomatoes & Wilted Spinach</i>	GF
<i>Roasted Baby Beetroot Salad with Rocket, Red Onion, Goats Cheese, Parsnip Crisps & Balsamic Reduction</i>	V GF
<i>Free Range Chicken Breast & Haloumi Wrapped in Prosciutto with Sweet Potato & Sage Mousse with Basil Cream Sauce</i>	GF
<i>Seafood Risotto with Mooloolaba Prawns, White Fish, Calamari, Spanner Crab, Mussels & Scallops</i>	GF
<i>Braised Beef Cheek Ragu with Parmesan & Basil Oil</i>	
<i>Vegetarian Layered Gratin with Char Gilled Roast Vegetables & a Rich Napoli Sauce</i>	V GF
<i>Spiced Vegetable Biryani with Onion Bhaiya Minted Yoghurt</i>	V
<i>Australian Flathead Tails Beer Battered with Chips, Tartare & Lemon</i>	
<i>Cajun Calamari with Chips, Aioli & Lemon</i>	MGF
<i>Free Range Butter Chicken Curry with Coriander Rice & Mint Raita</i>	GF
<i>Braised Beef in Red Wine with Garlic Mash, Wilted Spinach & Hazelnut Gremolata</i>	GF
<i>Lamb Tagine with Moroccan Couscous & Raita</i>	GF
<i>Prawn & Pork Pad Thai with Mooloolaba Prawns, Free Range Pork Belly, Noodles & Crispy Fried Shallots</i>	
<i>Braised Lamb Shank (Deboned) with Sweet Potato Mash & Red Wine Jus</i>	GF

Classic Cocktails Collections: Dessert Options

Please select three (3)

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Individual Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream

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

GF

Individual Dark Sweet Cherry & Brownie Trifle

Individual Tiramisu with Mocha Cream & Chocolate Shavings

Pavlova with Seasonal Fruit & Double Cream

GF

Rosewater & Raspberry Panacotta with Seasonal Fruit Salad & Raspberry Foam

GF

Traditional French Lemon Tart with Double Cream

Individual Bitter Sweet Chocolate Tart with Fresh Strawberry & Mocha Ice Cream

Blueberry & Pear Crumble with Vanilla Bean Ice Cream

GF

Individual Chocolate & Orange Mousse Served in Petite Glasses

Warm Chocolate Brownie with Vanilla Bean Ice Cream
