

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

The Emerald & Luxury Lunch Collections allows you to select;

Four (4) Selections from the Canapés Menu

Three (3) Selections from the Gourmet Buffet Mains Menu

Three (3) Selections from the Gourmet Buffet Sides Menu

Three (3) Selections from the Gourmet Buffet Dessert Menu



Luxury Lunch & Emerald Collection 2018-19 : 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 Cold

<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>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>Tempura Whiting with Homemade Tartare Sauce</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>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>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>		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
<i>Tasmania Lamb Fillet Dukkah Spiced with Kalamata Olive, Cumin Yoghurt Drizzle</i>	GF	H
<i>"Shadows of Blue" - Blue Cheese with Water Cracker & Quince Paste</i>	V MGF	C

Luxury Lunch & Emerald Collections: Canapé Options Continued

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

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<i>Pumpkin, Feta & Caramelised Onion Tartlets</i>	V		C
<i>Skewers of Cherry Tomato, Olive, Baby Boconcinni & 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 & Crumbed 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

Luxury Lunch & Emerald Collections: Canapé Options Continued

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Sliders

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

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

Luxury Lunch & Emerald Collections: Buffet Main Course Options

Please Select Three (3)

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<i>Marinated Beef Tenderloin with Singapore Noodles, Asian Greens, Hoi Sin & Sesame Sauce</i>			MGF
<i>Beef Lasagne with Prime Beef Mince, Rich Napoli Sauce & Mozzarella</i>			
<i>Smoked Free Range Chicken Fettuccini with Pine Nuts, Forest Mushrooms, Rocket & Basil Pesto</i>			
<i>Traditional Roast Free Range Chicken with Winter Herbs & Confit Garlic</i>			GF
<i>Moroccan Chicken with Pearl Cous Cous, Sultanas & Roasted Cashews</i>			GF
<i>Free Range Pork Fillet with a Nut & Sage Butter</i>			GF
<i>Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Fried Shallot, Coriander on Basmati Coriander Rice</i>			GF
<i>Gourmet Seafood Salad of Mooloolaba Prawns, Sand Crab Meat Served with Frisée Lettuce, Red Onion & Preserved Lemon Prawn Bisque Dipping Sauce</i>			GF
<i>Mooloolaba King Prawn & Free Range Pork Pad Thai with Asian Greens, Peanuts, Bean Sprouts, Coriander & Spices</i>			
<i>Layered Vegetable Gratin with Tomato Concasse & Basil Sauce</i>		V	GF
<i>Stuffed Field Mushrooms with Persian Feta, Pine Nuts, Rocket & Balsamic Dressing</i>		V	GF
<i>Forest Mushroom Risotto with Rocket & Pine Nuts</i>		V	GF
<i>Vegetarian Lasagne with Rich Napoli & Béchamel Sauce</i>		V	

Luxury Lunch & Emerald Collections: Buffet Side Options

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<i>Honey Glazed Sweet Potato Wedges with Sage Salt</i>	V	GF
<i>Crisp & Fluffy Roasted Pumpkin with Thyme, Butter & Pepita Seeds</i>	V	GF
<i>Steamed Seasonal Greens with Citrus Butter & Toasted Almonds</i>	V	GF
<i>Wild Rice with Brunoise of Seasonal Vegetables & Fresh Herbs</i>	V	GF
<i>Southern Style Traditional Coleslaw with Cabbage, Carrot, Onion, Zucchini & Parsley</i>	V	GF
<i>Asian Style Slaw with Tatsoi, Cress, Mizuna, Coriander, Carrot, Zucchini, Bean Sprouts, & Mint</i>	V	GF
<i>Moroccan Pumpkin & Couscous Salad with Rocket, Raisins & Orange</i>	V	GF
<i>Organic Quinoa, Roasted Pumpkin, Pepita Seeds, Roasted Beets, Snow Pea Tendrils, Persian Feta with a Balsamic Glaze</i>	V	GF
<i>Thai Rice Noodle Salad with Seasonal Asian Vegetables, Slaw & Nam Jim Dressing</i>	V	MGF
<i>Creamy Mash Potato with Confit Garlic & Chives</i>	V	GF
<i>Roasted Chat Potatoes with Rosemary & Garlic</i>	V	GF
<i>Traditional Ratatouille with Mixed Mediterranean Vegetables in a Rich Tomato Concasse</i>	V	GF
<i>Sweet Potato Mash with Ginger & Coriander</i>	V	GF
<i>Penne Pasta with Tomato & Basil Napoli Sauce</i>	V	

Luxury Lunch & Emerald Collections: Buffet Dessert Course Options

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

Granny Smith Apple & Custard Crumble with Vanilla Bean Ice Cream

GF

Blueberry & Pear Crumble with Vanilla Bean Ice Cream

GF

Tiramisu with Mocha Cream & Chocolate Shavings

Pavlova with Seasonal Fruit & Double Thick Cream

GF

Individual Strawberry Rhubarb Hot Pots with Meringue Top

GF

Vanilla Bean Panacotta with Fresh Strawberry Salad & Coulis

GF

New York Baked Cheesecake with Raspberry Coulis & Cream

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