

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

Signature Collection 2018-19

You may choose from either;
The Signature Canapés / Entrée / Main / Dessert Menus
OR
The Signature Canapés Menu in conjunction with
The Signature Buffet Mains, The Signature Buffet Sides & The Signature Buffet Dessert Menus

In recognition of your status, if choosing from the Signature Entrée, Main & Dessert Menus your guests may INDIVIDUALLY PRE-ORDER their Entrée, Main, & Dessert courses from your chosen Menu Selections rather than be served their meals as an Alternate Drop .



Those couples booking Tiffany's Signature or Boutique Signature Collections have Exclusive Access to the Entire Tiffany's Menu

Signature Collection 2018-19 : Canapé Options



Please Select Five (5) Canapés OR Select Two (2) Canapés + our Large Antipasto Board OR
Select Three (3) Sliders + our Small 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

Natural Oysters	GF	C
Bloody Mary Oyster Shot	GF	C
Oyster Kilpatrick		C
Dill Salmon Gravlax with Crème Fraîche & Black Caviar	GF	C
Blue-Fin Tuna or King Fish Sashimi with Sesame, Lime, & Soy	GF	C
Individual Mooloolaba Prawn Cocktails	GF	C
Local Sand Crab Tart with Citrus Zest, Avocado, & Micro Herbs	MGF	C
Prawn Sushi Cake with Mango & Macadamia Salsa	GF	C
Hervey Bay Scallops with Lime Nut Butter & Watercress	GF	H
Fish Cakes with Ginger & Lime Glaze Dipping Sauce	GF	H
Sesame Prawn Toasts		H
Salt & Pepper Squid with Sesame Aioli		H
Tempura Mooloolaba King Prawn with Japanese Soy & Ginger Dipping Sauce	MGF	H
Barramundi & Vegetable Spring Rolls with Sweet & Sour Sauce	MV	H
Smoked Salmon, Chive & Baby Caper Blini	MGF	H
Crispy Fried Whitebait with Garlic & Lemon Aioli	MGF	H
Crab Bisque Soup Shot	GF	H
Free Range Peking Duck Pancake Rolls with Hoi Sin, Cucumber & Shallot		C
Free Range Duck Spring Rolls with Plum Soy Dipping Sauce		H

Signature Collection 2018-19 : Canapé Options Continued



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<i>Crostini, Smoked Chicken, Avocado, Shallot & Aioli</i>	MGF	C
<i>Smoked Duck on Beer Bread Toasts with a Fig Jam</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>		C
<i>Free Range Chicken Satay Skewer with Macadamia & Coconut</i>	GF	H
<i>Smoked Chicken and Brie Melt with Cranberry</i>		C
<i>Mini Free Range Chicken & Bacon Club Sandwiches</i>		H
<i>Grilled Polenta Cake with Chorizo & Sundried Tomato Compote</i>	GF	C
<i>House Made Sausage Roll Selection (Pork & Sage; Harrissa Lamb; Potato, Cheese & Onion)</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>		C
<i>Free Range Ham & Maleny Cheese Beignet</i>		H
<i>Slow Braised Lamb Shoulder Slider with Fig Jam & Coleslaw</i>		H
<i>Tasmanian Lamb, Beetroot, & Fetta Kofta with Tahini Yoghurt</i>	GF	H
<i>Dukkah Spiced Lamb Fillet with Grilled Flat Bread & Tabouleh</i>	MGF	H
<i>Blue Cheese, Fennel & Pine Nut Arancini</i>	V	H
<i>Pear, Blue Cheese & Hazelnut Tarts</i>	V	H

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Please Select Five (5) Canapés OR Select Two (2) Canapés + our Large Antipasto Board OR
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<i>"Shadows of Blue" - Blue Cheese with Water Cracker & Quince Paste</i>	V		C
<i>Pumpkin, Feta & Caramelised Onion Tartlets</i>	V	MGF	C
<i>Blue Cheese Polenta Cake with Grilled Pear & Truffle Oil</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 Mushroom with Truffle Oil</i>	V	MGF	H
<i>Grilled Haloumi with Watermelon & Basil</i>	V	GF	H
<i>North Indian Vegetable Pakora with Sweet & Sour Dipping Sauce</i>	V	GF	H

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Sliders

Jack Daniel's Glazed Pulled Pork Belly with Apple Slaw

Beer Braised Lamb Shoulder with Fig Jam & Coleslaw

Moroccan Spiced Pulled Lamb with Hummus & Minted Cucumber Yoghurt

Coconut Poached Chicken with Mango & Chilli Salsa

Thai Fish Cake, Coriander, Pickled Daikon & Apple Salad

Mini Steak Sandwich with Tomato, Swiss Cheese & Beetroot

Turkey, Brie & Cranberry Melt

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

Signature Collection 2018-19 : Entrée Options

Please Select Two (2)

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<i>Grilled 120gm Grass Fed Eye Fillet Beef with Pea Puree Confit, Cherry Tomato, Red Wine Jus & Café De Paris Butter</i>	GF
<i>Thai Marinated Fillet of Beef, Asian Slaw, Water Chestnuts, Coriander & Bamboo Shoots</i>	GF
<i>Chargrilled Free Range 1/2 Spatchcock Chicken with Mild Peri-Peri Spices, Cherry Tomato & Cucumber Salsa & Cumin Yoghurt</i>	GF
<i>Braised Free Range Chicken with Olives, Almonds & Moroccan Couscous</i>	GF
<i>Black & White Sesame Crusted Free Range Chicken with Orange & Ginger Sauce & Sweet Potato Mash</i>	GF
<i>Caramelised Leek & Free Range Chicken Curry with Jasmine Rice</i>	GF
<i>Moroccan Chicken with Pearl Cous Cous, Sultanas & Roasted Cashews</i>	GF
<i>Free Range Chicken Satay with Macadamia, Coconut & Jasmine Rice</i>	GF
<i>Prawn & Crab Ravioli with Saffron Butter & a Seafood Bisque Reduction</i>	
<i>Herb Marinated 1/2 Tasmanian Lamb Rack with Mint Chutney & Sweet Potato Chips</i>	GF
<i>Tasmanian Lamb & Feta Beetroot Kofta with Cucumber Yoghurt, Rocket & Pear Salad</i>	GF
<i>Braised Free Range Pork Belly & Crackling with Tomato Emulsion, Blistered Cherry Tomato, Roasted Red Cabbage & Granny Smith Apple</i>	GF
<i>Free Range Pork Belly & Mooloolaba Prawn Stir-fry with Singapore Noodles & Mixed Seasonal Vegetables</i>	
<i>Confit Salmon with Baby Vegetables, Micro Herbs & Fennel Tip Salad</i>	GF
<i>Moreton Bay Bug Tails in a Watercress & Preserved Lemon Sauce with Tomato, Red Onion, Rocket & Burnt Lime</i>	GF
<i>Hervey Bay 1/2 Shell Scallops with Creamy Truffled Polenta & Sauteed Rocket & Shiitake Mushrooms</i>	GF
<i>Grilled Tuna Steak with Niscoise Salad & Poached Quails Egg</i>	GF
<i>Seafood Paella with Mooloolaba Prawns, Mussels, Scallops, Baby Octopus & White Fish</i>	GF
<i>Local Sand Crab Lasagne with White Crustacean Sauce</i>	

Signature Collection 2018-19 : Entrée Options Continued

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<i>Crispy Skinned Pork Belly, Celeriac Puree & Cider Poached Pears</i>		
<i>Char Grilled Mooloolaba King Prawns, Seasonal Salad & Mango Dressing</i>		GF
<i>Portobello Mushroom, Gorgonzola & Confit Garlic Tortellini with Mushroom Consommé</i>		
<i>Asparagus, Roast Tomato & Spinach 3 Cheese Tart</i>	V	GF
<i>Eggplant Roulade with Roast Tomato Sauce, Olives, Red Peppers, Goats Cheese, Oregano & Pistachios</i>	V	GF
<i>Frisée, Radicchio & Endive Salad with Glazed Pecan Nuts & Cabernet Dijon Vinaigrette</i>	V	GF
<i>Mediterranean Vegetable & Couscous Stuffed Capsicum Halves with Balsamic Glaze, Basil Oil & Labna</i>	V	GF
<i>Glazed Baby Beetroot Salad, Orange Segments, Asparagus, Goats Cheese, Walnuts & Parsnip Crisps</i>	V	GF
<i>Baked Cannelloni with Spinach, Pine Nuts, Ricotta, Winter Herbs & Tomato Concasse</i>	V	
<i>Char Grilled Vegetable Stack with Persian Feta, Confit Cherry Tomatoes, Balsamic Glaze & Rocket</i>	V	GF
<i>Vine Ripened Tomatoes, Boconcinni, Basil, Balsamic Glaze & Basil Olive Oil</i>	V	GF
<i>Quinoa, Roast Pumpkin, Raisin & Walnut Salad with Rocket & White Balsamic Dressing</i>	V	GF

Soups as an Entrée Selections

<i>Traditional Pumpkin Soup</i>	V	MGF
<i>French Onion Soup with Crouton & Swiss Cheese</i>	V	MGF
<i>Country Style Vegetable Soup with Pearl Barley</i>	V	MGF
<i>Minestrone Soup</i>		
<i>Seafood Chowder</i>		MGF

Signature Collection 2018-19 : Main Course Options

Please Select Two (2)



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<i>Black Angus Beef Rib Fillet with Kipfler Hash, Wilted Spinach, Seasonal Vegetables & Red Wine Jus</i>	GF
<i>Grass Fed Beef Eye Fillet with Hand Cut Potato, Seasonal Vegetables, Red Wine Jus Topped with Moreton Bay Bug Tail & Café de Paris Butter</i>	GF
<i>Grass Fed Beef Eye Fillet with Garlic Mash, Seasonal Vegetables, Field Mushroom & Red Wine Jus</i>	GF
<i>Mushroom & Stilton Capped Grass Fed Black Angus Beef Rib Fillet, Fondant Potatoes, Seasonal Vegetables & Red Wine Jus</i>	
<i>Black Angus Beef, Bacon & Pea Pie served with Baked Potato Mash, Seasonal Vegetables & Sauce Dianne</i>	GF
<i>Feta, Leek, Truffle, Pine Nut Stuffed Free Range Chicken Breast Served on a Risotto of Forest Mushrooms, Baby Spinach, Seasonal Vegetables with a Truffle Jus</i>	GF
<i>Free Range Chicken Breast & Haloumi Wrapped in Prosciutto with Sweet Potato & Sage Mousse with Basil Cream Sauce</i>	GF
<i>Crispy Skin Free Range Chicken Breast Served on Duck Fat Chat Potatoes, Seasonal Vegetables with Port Dianne Sauce</i>	GF
<i>Pappardelle Pasta with Free Range Smoked Chicken, Shallots & Avocado Sauvignon Blanc Cream Sauce</i>	
<i>Lamb Noisette Served Medium Rare, Capsicum & Kipfler Hash, Baby Spinach, Port & Juniper Jus</i>	
<i>Parmesan & Herb Crusted Lamb Rack with Colcannon Potatoes, Seasonal Vegetables & Red Wine Jus</i>	GF
<i>Marinated & Grilled Lamb Rack Served with Sweet Potato Chips & Seasonal Vegetables with Red Wine Jus</i>	GF
<i>Lamb Shank with Garlic Mash, Parsley Gremolata & Red Wine Jus</i>	
<i>Spiced Lamb Rump Served Pink, Bombay Potatoes, Cumin & Honey Glazed Baby Carrots & Masala Sauce</i>	GF
<i>Free Range French Confit Duck Served with Potato Galette, Braised Cabbage, Seasonal Vegetables & Red Wine Jus</i>	GF
<i>Braised Orange & Plum Spiced Free Range Duck with Ginger Mash & Asian Seasonal Greens</i>	
<i>Char Grilled Moreton Bay Bug Tails Served on a Lemon & Vodka Risotto with Watercress Sauce, Preserved Lemon, Café de Paris Butter, Rocket & Micro Herbs</i>	GF
<i>Local Seafood Risotto with Seasonal Local Seafood, Roasted Tomato Sauce & Preserved Lemon Crème Fraîche</i>	GF
<i>Tuna Fillet Served With Fennel Rocket Salad, Heirloom Tomatoes, Lime Hollandaise Salsa</i>	GF

Signature Collection 2018-19 : Main Course Options Continued

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<i>Gourmet Seafood Salad of Mooloolaba Prawns, Sand Crab Meat Served with Frisée Lettuce, Red Onion & Preserved Lemon, Prawn Bisque Cocktail Dipping Sauce</i>	GF
<i>Mackerel Served With Watermelon & Pomegranate Salad, Couscous & Basil Oil</i>	GF
<i>Local Market Crispy Skin Reef Fish with Lemon Risotto & Sweet Pea Sauce</i>	GF
<i>Confit Atlantic Salmon Fillet with Saffron Potatoes with Fresh Herbs & Preserved Lemon, Seasonal Vegetables & Champagne Beurre Blanc Sauce</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>Free Range Pork Fillet Wrapped in Prosciutto with Roasted Tomato & Parmesan Risotto & Apple Balsamic Jus</i>	
<i>Free Range Pork Cutlet Served with Sweet Potato Mash, Seasonal Vegetable, Caramelised Granny Smith Apple & Local Apple Cider Sauce</i>	GF
<i>Vegetarian Lasagne with a Rich Napoli White Sauce, Mozzarella Served with a Greek Side Salad</i>	V
<i>Forest Mushroom & Pine Nut Risotto with Rocket, Kalamata Olive, Red Onion & Truffle Cream Sauce</i>	V GF
<i>Char Grilled Vegetable Linguini Tossed with Baby Spinach & Basil through a Basil Pesto & Tomato Sauce</i>	V

Signature Collection 2018-19 : Dessert Options

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<i>Champagne Poached Pears with Vanilla Bean Crème Fraîche</i>	V	GF
<i>Belgian Chocolate Mousse with Macerated Strawberries & Popping Candy</i>	V	GF
<i>Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries</i>	V	GF
<i>Chocolate Decadence - Chocolate & Butterscotch Tart with Raspberry Powder, Raspberry Coulis and Fresh Strawberry Salad</i>	V	
<i>Vanilla Bean Crème Brûlée with Almond Biscotti</i>	V	MGF
<i>Assorted Cheese Board with Quince Paste, Seasonal Fruit & Lavosh</i>	V	MGF
<i>Pear Tarte Tatin with Pear Syrup & Vanilla Bean Ice Cream</i>	V	
<i>Liquorice Pannacotta with Lime Syrup, Fresh Mint & Vanilla Tuille</i>		MGF
<i>Rosewater & Raspberry Pannacotta with Seasonal Fruit Salad & Raspberry Foam</i>		GF
<i>Black Forest Trifle</i>	V	
<i>Individual Sticky Date Pudding with Hazelnut Praline & Double Cream</i>	V	
<i>Granny Smith Dutch Apple Crumble with Sauce Anglaise</i>	V	GF
<i>Blueberry & Pear Crumble with Vanilla Bean Ice Cream</i>	V	
<i>Tiramisu with Mocha Cream & Chocolate Shavings</i>	V	
<i>Pavlova with Seasonal Fruit & Double Cream</i>	V	GF
<i>Individual Strawberry Rhubarb Hot Pots with Meringue Top</i>	V	GF
<i>Traditional French Lemon Tart with Double Cream</i>	V	
<i>White Chocolate & Pistachio Parfait with a Brandy Snap</i>	V	
<i>Individual Bitter Sweet Chocolate Tart with Fresh Strawberry Salad & Mocha Ice Cream</i>	V	
<i>Tiffany's Baked New York Cheese Cake with Raspberry Coulis & Vanilla Bean Ice Cream</i>	V	

Signature Collection 2018-19 : Buffet Main Course Options

Please Select Four (4)

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<i>Grain Fed MSA Beef Eye Fillet Mignon Wrapped in Prosciutto with Thyme & Red Wine Jus</i>	GF
<i>Black Angus Beef Rib Fillet Rolled & Stuffed with Baby Spinach, Rosemary & Confit Garlic, Pepper Brandy Jus</i>	GF
<i>Marinated Beef Tenderloin with Singapore Noodles, Asian Greens, Hoi Sin & Sesame Sauce</i>	
<i>Beef Lasagne with Prime Beef Mince, Rich Napoli Sauce & Mozzarella</i>	
<i>Free Range Chicken Breast Stuffed & Rolled with 3 Cheeses, Pine Nuts in a Basil Pesto Cream Sauce</i>	GF
<i>Moroccan Chicken with Pearl Cous Cous, Sultanas & Roasted Cashews</i>	GF
<i>Traditional Roast Free Range Chicken with Winter Herbs & Confit Garlic</i>	GF
<i>Tasmanian Lamb Rack (2 Pin) Marinated & Char Grilled with a Port & Juniper Berry Sauce</i>	GF
<i>Southern Indian Lamb Curry with Seasonal Vegetables & Pappadums</i>	MGF
<i>Crispy Skinned Pork Belly with Caramelised Pears & Tulse's Cider Sauce</i>	
<i>Free Range Pork Fillet with a Nut & Sage Butter</i>	GF
<i>Crispy Skinned Gold Band Snapper with Confit Tomato, Baby Caper & Preserved Lemon Burnt Butter Sauce</i>	GF
<i>Crispy Skin Atlantic Salmon, Sesame Dusted with Lime & Coriander Yogurt</i>	GF
<i>Local Seafood Paella with Chorizo & Fresh Herbs</i>	GF
<i>Moreton Bay Bug Tails Char Grilled with Lime, Macadamia & Garlic Butter</i>	GF
<i>Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Fried Shallot, Coriander on Basmati Rice</i>	GF
<i>Apricot & Pistachio Stuffed Pork Loin</i>	GF
<i>Spiced Chicken with Caramelised Leek & Coconut Sauce & Jasmine Rice</i>	GF

Signature Collection 2018-19 : Buffet Main Course Options Continued

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<i>Mixed Legume Charred Haloumi, Asparagus Spears, Snake Beans, Pickled Fennel, Cherry Tomato with Hazelnut Gremolata</i>	V	GF
<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	

Signature Collection 2018-19 : Buffet Sides Options

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Mediterranean Salad with Rocket, Cherry Tomatoes, Spanish Onion, Kalamata Olives, Artichoke Hearts, Roast Capsicum, Cucumber, Goats Feta with Apple Balsamic	V	GF
Seasonal Salad with Local Fruit, Macadamia, Spring Onions, Truss Cherry Tomatoes, Mixed Leaves, Mint, Coriander & a Seasonal Fruit Foam Dressing	V	GF
Roast Baby Beetroot Salad with Rocket, Snow Pea Tendrils, Cranberries, Sliced Pear, Toasted Walnuts, Red Onion with a Balsamic Glaze	V	GF
Duck Fat Roasted Kipfler Potatoes with Thyme, Rosemary, Confit Garlic		GF
Sweet Potato & Sage Galette with Grated Parmesan Cheese	V	GF
Prosciutto & Dutch Potato Gratin with Truffle Oil & Buffalo Mozzarella		GF
Roasted Honey & Cumin Purple & Orange Carrots	V	GF
Medley of Roast Vegetables with Rosemary & Confit Garlic	V	GF
Broccolini with Cafe de Paris Butter	V	GF
Vegetable Melange with Squash, Zucchini, Red Peppers, Red Onion & Artichoke Hearts	V	GF
Baked Potato with Bacon, Cheddar, Chive & Sour Cream		GF
Traditional Caesar Salad with Garlic Croutons, Soft Poached Eggs - (Anchovies by Request)		
Caprese Salad with Cherry Tomato, Boconcinni, Red Onion, Rocket, Kalamata Olives & Basil Gremolata	V	GF
Honey Glazed Sweet Potato Wedges with Sage Salt	V	GF
Crisp & Fluffy Roasted Pumpkin with Thyme, Butter & Pepita Seeds	V	GF
Steamed Seasonal Greens with Citrus Butter & Toasted Almonds	V	GF
Wild Rice with Brunoise of Seasonal Vegetables & Fresh Herbs	V	GF
Southern Style Traditional Coleslaw with Cabbage, Carrot, Onion, Zucchini & Parsley	V	GF
Asian Style Slaw with Tatsoi, Cress, Mizuna, Coriander, Carrot, Zucchini, Bean Sprouts, & Mint	V	GF
Moroccan Pumpkin & Couscous Salad with Rocket, Raisins & Orange	V	GF

Signature Collection 2018-19 : Buffet Sides Options Continued

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<i>Organic Pearl Cous Cous, Cumin Roast Pumpkin, Roasted Beets, Snow Pea Tendrils, Persian Feta & Vinno Cotto</i>	V	GF
<i>Thai Rice Noddle Salad with Seasonal Asian Vegetables, Slaw & Nam Jim Dressing</i>	V	
<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>Truffled Mash Potato</i>	V	GF
<i>Penne Pasta with Tomato & Basil Napoli Sauce</i>	V	

Signature Collection 2018-19 : Buffet Dessert Course Options

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<i>Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries</i>	V	GF
<i>Belgian Chocolate Mousse with Macerated Strawberries & Popping Candy</i>	V	GF
<i>Vanilla Bean Crème Brûlée with Almond Biscotti</i>	V	MGF
<i>Tiffany's Baked Cheesecake with Raspberry Coulis & Cream</i>	V	
<i>Assorted Profiteroles</i>	V	
<i>Black Forest Trifle</i>	V	
<i>Individual Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream</i>	V	
<i>Granny Smith Dutch Apple Crumble with Vanilla Bean Ice Cream</i>	V	GF
<i>Blueberry & Pear Crumble with Vanilla Bean Ice Cream</i>	V	GF
<i>Tiramisu with Mocha Cream & Chocolate Shavings</i>	V	
<i>Pavlova with Seasonal Fruit & Double Thick Cream</i>	V	GF
<i>Individual Strawberry Rhubarb Hot Pots with Meringue Top</i>	V	GF
<i>Liquorice Pannacotta, Lime Syrup & Fresh Mint</i>		GF
<i>Vanilla Bean Pannacotta with Fresh Strawberry Salad & Coulis</i>		GF
<i>Warm Chocolate Brownie with Vanilla Bean Ice Cream</i>	V	