

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



You may choose from either;
Canapés / Entrée / Main Menus

OR

Canapés / Main / Dessert Menus

All meals will be served on an 'Alternate Drop' basis.

You may add a fourth (4th) menu course (either an Entrée or Dessert) at an additional charge of \$14.00 per guest.

You may add your Wedding Celebration Cake as an alternative Dessert course whereby it will be cut & plated with coulis & fresh cream and served to your guests. An additional charge of \$5.00 per guest will apply if this option is chosen.

Diamond & Sapphire 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 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>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>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>Tasmania Lamb Fillet Dukkah Spiced with Kalamata Olive, Cumin Yoghurt Drizzle</i>	GF	H

Diamond & Sapphire Collections: Canapé Options Continued

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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		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 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	MGF	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

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

Diamond & Sapphire Collections: Entrée Options

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<i>Thai Beef Salad of Marinated Beef Strips, Glass Noodles, Asian Slaw & Nam Jim Dressing with Crispy Shallots, Coriander & Peanuts</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>	
<i>Free Range Chicken & Forest Mushroom Linguini with Pine Nuts, Rocket & Parmesan</i>	
<i>Free Range Chicken Satay with Macadamia, Coconut & Jasmine Rice</i>	GF
<i>Pumpkin & Spinach Ravioli with Free Range Smoked Chicken & Avocado Cream Sauce</i>	
<i>Tasmanian Lamb & Feta Beetroot Kofta with Cucumber Yoghurt, Rocket & Pear Salad</i>	GF
<i>Free Range Pork Belly & Mooloolaba Prawn Stir-fry with Singapore Noodles & Mixed Seasonal Vegetables</i>	
<i>Free Range Pork Belly & Mooloolaba Prawn Pad Thai with Crispy Shallots & Asian Greens</i>	
<i>Sand Crab & Mooloolaba Prawns Linguini Lightly Tossed in Fresh Parsley Lemon Zest Extra Virgin Olive Oil</i>	
<i>Char Grilled Mooloolaba King Prawns, Seasonal Salad & Mango Dressing</i>	GF
<i>Frisée, Radicchio & Endive Salad with Glazed Pecan Nuts & Cabernet Dijon Vinaigrette</i>	V GF
<i>Green Linguini with Rocket, Portobello Mushrooms, Gorgonzola, Confit Garlic & Micro Shallots</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

Diamond & Sapphire Collections: Entrée Options Continued

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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

Diamond & Sapphire Collections: Main Course Options

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<i>Grass Fed Beef Eye Fillet with Garlic Mash, Seasonal Vegetables, Field Mushroom & Red Wine Jus</i>	GF
<i>Black Angus Beef Rib Fillet with Potato Gallette, Wilted Spinach, Seasonal Vegetables & Red Wine Jus</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 Shank with Garlic Mash, Parsley Gremolata & Red Wine Jus</i>	
<i>Pocketed Lamb Rump Stuffed with Olives, Roasted Capsicum, Spinach & Fetta Served with Rocket, Cherry Tomato & Pine Nut Salad with Balsamic</i>	GF
<i>Braised Orange & Plum Spiced Free Range Duck with Ginger Mash & Asian Seasonal Greens</i>	
<i>Local Market Crispy Skin Reef Fish with Hand Cut Potato Chips, Seasonal Vegetables & Seasonal Fruit, with Lime Bernaise</i>	GF
<i>Grilled Atlantic Salmon Fillet Served on a Seasonal Fruit & Mixed Leaf Salad with Fines Herb Dressing</i>	GF
<i>Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Fried Shallot, Coriander on Basmati Coriander</i>	GF
<i>Free Range Pork Cutlet Served with Sweet Potato Mash, Seasonal Vegetable, Caramelised Granny Smith Apple & Local Apple Cider Sauce</i>	GF
<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

Diamond & Sapphire Collections: Dessert Options

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<i>Individual Sticky Date Pudding with Hazelnut Praline & Double Cream</i>	V	
<i>Granny Smith Apple & Custard Crumble with Vanilla Bean Ice Cream</i>	V	
<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>Trio of Assorted Sorbets (Lemon, Vanilla, Raspberry)</i>	V	GF
<i>Traditional French Lemon Tart with Double Cream</i>	V	
<i>Vanilla Bean Panacotta with Fresh Strawberry Salad & Coulis</i>		GF
<i>Individual Bitter Sweet Chocolate Tart with Fresh Strawberry Salad & Mocha Ice Cream</i>	V	
<i>Baked New York Cheese Cake with Raspberry Coulis & Vanilla Bean Ice Cream</i>	V	