



In House Food and Catering by Corinne's Kitchen.

*Welcome to In House Food & Catering,
And
Congratulations on your engagement and future Wedding.*

We are here to help you celebrate the moment in the easiest and most stress-free way possible.

*Our wish is to work with you before and on your
Wedding day, to provide you with some delicious food to compliment your
celebration.*

*All our wedding packages are not only negotiable.
but can be made to suit you,
whether a special request or dietary needs.*

*From a Classic sit-down formal dinner
To a casual cocktail type affair.
In House Food and Catering would be honoured to be a part of your special
day*

*All our wedding packages are not only negotiable but can be made to suit
you and your special day.*

Bespoke Menus are available also.

*Thank you for Considering,
In House Food and Catering
By
Corinne's Kitchen.*



In House Food and Catering by Corinne's Kitchen.

Diamond

\$116 + GST

A Formal Style function,

*That gives you fresh bread and butter on each table
with a choice of three canapes on arrival during pre-
dinner drinks.*

For Entree

An alternate drop of a choice of two items from our sit down

Entrée Menu

For Mains

Alternate drop of two mains.

For dessert

An alternate drop of Two Desserts

&

cutting of the cake.

Selections below



In House Food and Catering by Corinne's Kitchen.

Canape's

Cold Selections

- Bruschetta-tomato, basil, onion, crumbled feta on crisp bread v
- Watermelon rounds-whipped goats' cheese, mint, and pomegranate v
- Cooked Prawns and green goddess wonton cups with avocado and dill
- Salmon bagel bites- dill cream cheese on crisp mini bagels
- French lentils with blue cheese in endive boats (\$2 surcharge) v
- Fresh variety of sushi rounds with ponzu dipping sauce (can be made Vegan Friendly)
- Zucchini roulade with smoked trout and cream cheese
- Tuna and avocado ceviche spoons with lime caviar
- Cherry tomato caprese skewers with balsamic glaze v
- Pan fried ginger and chilli prawns on lemon cream toast
- Rare roast beef crostini with dijonnaise whip and chermoula
- Corn Bellini with smoked trout and Dill crème fraiche
- Wild mushroom and thyme tart with blue cheese whip
- Mediterranean frittata with kalamata tapenade v
- Rice paper rolls with teriyaki chicken, cucumber, and carrot pea sprouts and chilli tamari
- Sticky rice balls with fresh tuna sesame and herbs
- Prosciutto wrapped cantaloupe with red onion jam and mint.

Hot selections.

- Spicy chicken meatball with tarragon aioli
- Char sui pork Riette vol au vent with wasabi lemon aioli.
- Spanakopita cheese and spinach filo pastry with tzatziki v
- Haloumi and cherry tomato and olive skewers with fresh lemon
- Handmade felafel with creamy hummus and toasted dukkha v
- Mini chicken and rocket pesto pizza bites with feta and spinach
- Spicy red pepper arancini balls with smoked eggplant relish v
- Beef and pork kofta with crushed wheat, herb yoghurt and Tomato Jam
- Chorizo and prawn skewers with cherry tomatoes and a chilli mint salsa
- Pork meatballs over ratatouille and fresh micro herbs on a spoon
- Teriyaki salmon spoons with asparagus and pickled ginger.
- Mild curry samosas with Indian raita v
- Moroccan chickpea fritters with fresh mint yoghurt v
- Prawn and chicken spring rolls with cabbage, sweet chilli and coriander dipping sauce.
- Mini cheese and spinach quiche/tomato and chorizo alternate
- Brie, Asparagus & Sun-Dried Tomato Filo Parcels v
- Warmed camembert tart with cranberry chutney and prosciutto
- Haloumi and corn fritters with harissa and mint sour cream v



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Entrees.

- Duck pancakes in a sesame crepe with cucumber and hoisin dressing.
- Pear and caramelized red onion tartlet with rocket and Persian feta.
- Zucchini fritters with in-house tzatziki and light salad
- Sourdough Bruschetta with olive tapenade and Persian fetta
- Spicy meat balls in ratatouille with shaved parmesan
- Fresh prawns cucumber ribbons and ponzu salad
- Satay Chicken skewers and Asian slaw
- Spicy red pepper Arancini, creamy hummus and parmesan

Mains.

- Lamb cutlets with crushed potato, pan seared chorizo and cherry tomatoes GF.
- Chicken supreme with a sage cream, Prosciutto, Paris mash and green beans GF
- Atlantic salmon with an asparagus, avocado and raspberry salad, crisp pancetta GF
- Pan seared pork fillet with truffle beans, sweet potato mash and micro herbs GF.
- Slow roasted lamb shoulder Greek style over lemon potatoes GF
- Beef fillet with roasted potato caramelized eschalots and broccolini-with either a bearnaise sauce or a red wine jus GF
- Mushroom and thyme risotto with blue cheese, parmesan, and arugula GF
- Zucchini and cherry tomato pasta with harissa, basil, and fresh parmesan

Dessert.

- Custard filled profiteroles in a decadent chocolate sauce with toasted almonds.
- Hazelnut and raspberry cheesecake with berries (Can be done GF)
- Eton mess with macerated berries, mint, cream, and meringue GF
- Cheese plate with dried fruit, fresh grapes, lavosh and quince paste GF.
- Individual pavlovas with fresh fruit and Chantilly cream drizzled with passionfruit GF.
- Tiramisu-sambuca and Frangelico cream with sponge and coffee
- Chocolate brownie warmed with berries and double cream.



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Sapphire

\$89.90 + GST

*A family / banquet style function,
That gives you fresh bread and butter on each table
with a choice.*

For Entree

*A floating canape entrée, 6 canapes delivered to your guest's
cocktail fashion.*

Or

Charcuterie Share Platters for each table.

For Mains

A choice of Two Meat dishes, two side dishes and a Salad.

For dessert

*A Chef's Selection of
Desserts and Seasonal fruit buffet to finish with the cutting
of the cake.*

Selections below



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Canape's

Cold Selections

- Bruschetta-tomato, basil, onion, crumbled feta on crisp bread.
- Watermelon round-whipped goats cheese, mint and pomegranate.
- Cooked Prawns and green goddess wonton cups with avocado and dill.
- Salmon bagel bites- dill cream cheese on crisp mini bagels.
- French lentils with blue cheese in endive boats.
- Fresh variety of sushi rounds with ponzu dipping sauce.
- Zucchini roulade with smoked trout and cream cheese.
- Tuna and avocado ceviche spoons with lime caviar.
- Cherry tomato caprese sticks with balsamic glaze.
- Pan fried ginger and chilli prawns on lemon cream toast.
- Rare roast beef crostini with dijonaise whip and chermoula.
- Corn pancake with smoked trout and crème fraiche with dill.
- Wild mushroom and thyme tart with blue cheese.
- Mediterranean frittata with kalamata tapenade and feta.
- Rice paper rolls with teriyaki chicken, cucumber and carrot pea sprouts and chilli tamari.
- Sticky rice balls with fresh tuna sesame and herbs.
- Prosciutto wrapped cantaloupe with red onion jam and mint.

hot selections

- Spicy chicken meatball with tarragon aioli.
- Char sui Pork Rillettes vol au vent with wasabi Lemon aioli.
- Spanakopita cheese and spinach filo pastry with sesame and inhouse tzatziki.
- Haloumi and cherry tomato and olive skewers with fresh lemon.
- Handmade felafel with creamy hummus with toasted dukkha.
- Mini chicken and rocket pesto pizza bites with fetta and spinach.
- Spicy red pepper arancini balls with smoked eggplant relish.
- Mozzarella chips with middle eastern tomato relish.
- Beef and pork kofta with crushed wheat, herb yoghurt and pomegranate.
- Chorizo and prawn skewers with cherry tomatoes and a chilli mint salsa.
- Pork meatballs over ratatouille and fresh micro herbs.
- Teriyaki salmon spoons with asparagus and pickled ginger.
- Mild curry samosas with Indian raita.
- Moroccan chickpea fritters with fresh mint yoghurt



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Main course selections

- Beef and Broccoli Noodles tossed in Asian flavours with coriander and cashew nuts.
- Creamy marsala chicken breast w/ Mushrooms and Pine Nuts.
- Pan roasted Atlantic salmon-crisp asparagus and creamy hollandaise.
- Greek style slow roast lamb shoulder with fresh oregano
- Speck and wild mushroom tortellini- shaved Reggiano and truffle oil
- Seasonal ratatouille- roasted eggplant, zucchini, squash, basil, tomato, colourful peppers
- Roasted salmon with lemon, macerated herbs and hollandaise.
- Slow braised beef goulash with white rice -paprika
- Vegetable Kerala curry with jasmine rice- lime leaf, seasonal vegetables, yoghurt, tomato, garam marsala, turmeric
- Roast beef, Sautéed Mushrooms with a Red Wine Jus.

Side's

- Roasted Pumpkin w/ Pepita seeds and fresh Pesto.
- Roasted Potatoes w/ Garlic Rosemary Salt
- Moroccan Roasted Chickpeas w/ Fresh Roasted Vegetable
- Honey Carrots over Spiced White Bean Puree
- Spiced Sweet Potato, Puy Lentils and Honey Roasted Walnuts
- Spiced Cauliflower w/ Chickpeas
- Steamed Fragrant Jasmine Rice
- Steamed Vegetables w/ Thyme Butter and shaved Almonds.
- Fresh Greens w/ Caesar Dressing and Shaved Parmesan
- Broccoli and Cauliflower Mornay
- Rosemary Potato Bake w/ Double Cream
- Tuscan Roasted Vegetables. (seasonal)



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Salads

- Chicken penne pesto - peas, celery, arugula, feta, basil, feta • Fresh potato salad- lemon, red onion, coriander, seeded mustard.
- Pear and rocket salad with toasted walnuts, shaved Reggiano, balsamic reduction
- Middle eastern Fattoush- crispy flatbread, parsley, radish, tomato, mint, cucumber, sumac, pomegranate
- Thai beef salad-sweet and sour dressed beef and glass noodles with julienne carrot, cucumber and capsicum, bean shoots,
- Warm rice salad-speck, peas, carrot, wombok, onion, parsley
- Traditional Greek salad-red onion, cucumber, tomatoes, olives, feta, oregano, lemon, and olive oil dressing
- Roasted beetroot and walnut- raspberry vinaigrette, feta, spinach.
- Pumpkin tabouli- bulgur, parsley, arugula, parmesan
- Watermelon and feta, mint, pomegranate,
- Spanish bean- corn, capsicum, arugula, feta, red onion,
- Crunchy noodle Asian coleslaw with sesame seeds and sweet soy ginger dressing
- Seafood salad- creamy dressing, celery, spinach, herbs



In House Food and Catering by Corinne's Kitchen.

Ruby

\$76.50 + GST

A buffet style function,

*That gives you fresh bread and butter on each table
with a selection of antipasto as an Entrée.*

A choice of three hot options and two salads

That guests can help themselves too.

*Dessert and fruit buffet to finish with the cutting of
the cake.*

Selections below



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Hot options

- Beef and Broccoli hokkein noodle tossed in Asian flavours with coriander and cashew nuts.
- Cream marsala chicken breast with beans and carrots.
- Pan roasted Atlantic salmon-crisp asparagus and creamy hollandaise.
- Greek style slow roast lamb shoulder with fresh oregano and lemon potatoes
- Speck and wild mushroom tortellini- shaved Reggiano and truffle oil
- Pumpkin, potato and thyme frittata with feta and arugula
- Mediterranean Stack - Haloumi, roasted eggplant, zucchini, squash, basil, cherry tomato, and peppers
- Slow braised beef goulash with white rice -paprika, tomato, vegetables
- Vegetable Kerala curry with jasmine rice- lime leaf, seasonal vegetables, yoghurt, tomato, garam marsala, turmeric
- Roast beef over baby new potatoes roasted with rosemary and clarified butter with a seeded mustard jus.
- Malaysia satay chicken with basmati rice, peanuts & coriander.
- Moroccan beef tagine with rice, yoghurt, and pine nuts
- Grilled barramundi with Greek salad, oregano lemon dressing
- Mini pork meatballs in a rich ratatouille with feta
- Wok fried prawns w/ Asian slaw with ginger, chilli, and coriander
- Beef and noodle stir fry with Asian dressing and julienne vegetables.
- In house BBQ pork belly over caramelized onion potatoes and wilted spinach
- Whisky Pulled beef brisket salad with green beans and cherry tomatoes.

Salads

- Tandoori chicken salad with fresh green beans & baby spinach
- Moroccan cauliflower salad with chickpeas, cherry tomato, Persian feta, and rocket w/ cashew tahini dressing
- Vegetable salad with roasted vegies, baby spinach and feta
- Bacon and Barley rocket green salad with tomato, asparagus, bocconcini
- Thai beef salad with noodles, mint, coriander
- Cajun chicken with harissa mayo, tomato, cucumber, and romaine lettuce
- Penne pesto pasta with Reggiano and rocket



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CRYSTAL

\$51.90 + GST

A cocktail style function

That gives you a choice of 6 standard canapes

&

2 Larger more substantial canapes.

Selections below



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Cold Selections

- Bruschetta-tomato, basil, onion, crumbled feta on crisp bread
- Watermelon rounds-whipped goats cheese, mint and pomegranate
- Cooked Prawns and green goddess wonton cups with avocado and dill
- Salmon bagel bites- dill cream cheese on crisp mini bagels
- French lentils with blue cheese in endive boats
- Fresh variety of sushi rounds with ponzu dipping sauce
- Zucchini roulade with smoked trout and cream cheese
- Tuna and avocado ceviche spoons with lime caviar
- Cherry tomato caprese sticks with balsamic glaze
- Pan fried ginger and chilli prawns on lemon cream toast
- Rare roast beef crostini with dijonnaise whip and chermoula
- Corn pancake with smoked trout and crème fraiche with dill
- Wild mushroom and thyme tart with blue cheese
- Mediterranean frittata with kalamata tapenade and fetta
- Rice paper rolls with teriyaki chicken, cucumber and carrot pea sprouts and chilli tamari.
- Sticky rice balls with fresh tuna sesame and herbs
- Prosciutto wrapped cantaloupe with red onion jam and mint.

hot selections

- Spicy chicken meatball with tarragon aioli
- Char Sui Pork Rillette vol au vent with wasabi Lemon aioli
- Spanakopita cheese and spinach filo pastry with sesame and inhouse tzatziki
- Haloumi and cherry tomato and olive skewers with fresh lemon
- Handmade felafel with creamy hummus with toasted dukkha
- Mini chicken and rocket pesto pizza bites with fetta and spinach
- Spicy red pepper arancini balls with smoked eggplant relish
- Mozzarella chips with middle eastern tomato relish
- Beef and pork kofta with crushed wheat, herb yoghurt and pomegranate.
- Chorizo and prawn skewers with cherry tomatoes and a chilli mint salsa
- Pork meatballs over ratatouille and fresh micro herbs
- Teriyaki salmon spoons with asparagus and picked ginger.
- Mild curry samosas with Indian raita
- Moroccan chickpea fritters with fresh mint yoghurt
- Prawn and chicken spring rolls with cabbage, sweet chilli and coriander dipping sauce.
- Mini cheese and spinach quiche/tomato and chorizo alternate
- Vegetable pancake triangles with sweet soy and ginger glaze
- Warmed camembert tart with cranberry chutney and prosciutto
- Haloumi and corn fritters with harissa and mint sour cream



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Sliders

- Pulled pork with crunchy Asian slaw and char sui sauce.
- Ground beef with beetroot relish, rocket, and garlic aioli.
- Cajun chicken with watercress and smokey paprika aioli.

Larger finger food

- Crispy pork belly bites with green apple jam.
- Pork and fennel sausage roll with green apple jam.
- Sesame crusted tuna on sticky rice with spicy inhouse guacamole.
- Fetta and zucchini fritters with in-house tzatziki and dill.
- White fish tacos with Asian slaw dressed in ginger soy sesame reduction.
- Duck pancakes with sesame crepes, hoisin, and julienne cucumber.
- Oysters fresh with lemon and or Kilpatrick with bacon and Worcestershire sauce.
- Crispy barramundi fillet pieces with caper and Gherkin aioli.