



Wedding Package Two

Phone: 02 4325 0134

Email: info@dgf.com.au

Entrée platters can be substituted for the service of 8 cold and hot canapés to your guests, with a seated main course and dessert to follow

Cold Canapé Selection

- ~ Seared marinated rare roast beef on baguette rounds with Tunisian relish
- ~ Smoked salmon on dill scones with crème fraîche
- ~ Vegetarian (v) and Atlantic salmon sushi rolls
- ~ Mini bruschetta with goats cheese, tomato, basil & olive tapenade (v)
 - ~ Potato, tomato and rosemary frittata (v)
- ~ Vegetable filled rice paper wraps with peanut sauce (v)
 - ~ Prawn cutlets on mango salad in Asian spoons
 - ~ Celery, lemon and parsley salad spoons (v)

Hot Canapé Selection

- ~ Cumin dusted chicken tenderloin with honey chilli sauce
 - ~ Skewered tandoori lamb with minted yoghurt
 - ~ Thai fish cakes with cucumber dipping sauce
- ~ Pancake with roasted duck, shallot and Asian bbq sauce
- ~ Caramelised fig tartlet with goat's cheese and red pepper jam (v) or chorizo and grilled capsicum
 - ~ Beetroot, walnut and goats cheese risotto balls (v)

OR

Entree

- ~ Lamb Fillet with Mediterranean Salad and Mustard Dressing
- ~ Avocado Salad with Grilled Sweet Potato, Baby Beetroots, Goats Cheese & Balsamic Dressing
 - ~ Moroccan Beef Skewers with Herbed Cous Cous and Yoghurt Dressing
 - ~ Salmon and Asparagus Salad
 - ~ Thai Chicken Salad with Chili Dressing
 - ~ Vegetable Fritters with Garlic Aioli and Rocket
- ~ Prawn and Wonton Soup with Baby Bok Choy and Shitake Mushrooms



Wedding Package Two

Phone: 02 4325 0134

Email: info@dgf.com.au

Main Course

- ~ Sirloin with Kumara Mash, Brocolini and Red Wine Jus
- ~ Portuguese Chicken Breast with Pineapple Salsa
- ~ Thyme Crusted Lamb Rack with Smashed Potatoes, Beans and Jus
- ~ Grilled Snapper with Macadamia Pesto and Bean Salad
- ~ Mee Goreng with Fresh Coriander
- ~ Ricotta, Olive, Sundried Tomato Stuffed Mushrooms

Dessert

- ~ Chocolate and hazelnut praline cake with cream and berry coulis
- ~ Lemon and lime tart with vanilla mascarpone
- ~ Sticky date pudding with caramel sauce
- ~ Fresh fruit platter with hazelnut praline
- ~ Strawberry shortcake stack with fresh cream
- ~ Individual tiramisu cakes with mascarpone, tia maria and chocolate

\$79.00 per person

Min 50 Guests

Your package includes the following:

- ~ Three course seated meal
- ~ Complimentary service of your wedding cake cut into fingers, served after dessert
 - ~ An event supervisor to liaise with your MC and other suppliers to ensure a seamless function
- ~ Professionally trained and fully uniformed kitchen and food service staff
 - ~ Printed table menus
- ~ Kitchen and food service areas will be left spotlessly clean

**** \$4.95 Crockery and Cutlery Charge if Required ****