



# Weddings & Events

Based on a minimum of 50 guests

## Wedding & Event Plated Courses

### Entrée

Warm salad of dukkah-crusted chicken tenderloins, caramelised sweet potato slices, chargrilled capsicum, mixed lettuce and spring onions with lemon chilli tahini dressing

Masala barbecued prawns with baby leaf salad, cucumber shards, snow peas, coriander, lime and preserved lemon oil


Spinach and ricotta cannelloni with fresh basil and tomato sugo

Mediterranean spiced lamb fillet salad with baby spinach, Spanish onion, roasted capsicum, charred cherry tomatoes and cucumber with sticky balsamic and crumbled feta

Vegan sticky Szechuan pepper tofu on chargrilled tomato, zucchini, asparagus and quinoa salad with baba ghanoush and zaatar

 plentycateringco.com

 greatfood@plentycateringco.com

 08 8371 0505

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# Weddings & Events

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### Main

all served with crusty bread rolls and butter or sourdough bread with olive oil and sticky balsamic

Mustard pepper porterhouse beef on potato dauphinoise with rosemary jus, rustic roasted carrots, beets, and spinach with toasted hazelnut crumbs

Individual chicken ballotine with ginger lime glaze, rosemary and garlic chat potatoes, wilted mixed greens and cumin roasted carrots

Sesame teriyaki Atlantic salmon fillet on sweet potato mash with green beans and bok choy

Seared pancetta-wrapped fillet beef with mushrooms and shiraz jus on creamy mash, wilted mixed greens and cumin seed roasted carrots

Slow roasted lamb shawarma with roasted jap pumpkin wedges, brown lentils, caramelised onions, couscous and toasted pepitas

Vegan-baked moussaka – eggplant, potatoes, and chickpeas on warm giant pearl couscous and herb salad

Roasted prosciutto-wrapped chicken breast with spinach ricotta filling, baked Roma tomatoes, zucchini, eggplant and Spanish onions

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# Weddings & Events

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### Dessert

Crème brulee pots with sticky star anise  
red wine pears and ginger crumble

Rich chocolate salted caramel tart slice  
with roasted strawberries and double cream

Wattleseed hazelnut meringue roll  
with Kahlua fudge sauce and fresh raspberries

Trio berry cheesecake with coulis and double cream


Lemon curd tart with passionfruit and vanilla bean mascarpone

Warm sticky date pudding with caramel sauce and double cream

Toffee pecan crunch cheesecake  
with double cream and toffee'd pecans

Warm apple crumble tart with double cream

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(continued)

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### Cost - Meal Only

Selecting two options per course

Main Only: .....	\$50 per head
Entrée + Main: .....	\$70 per head
Main + Dessert: .....	\$65 per head
Entrée + Main + Dessert: .....	\$85 per head

### Additional Costs

Wait staff .....	\$52 per hour*
Crockery/cutlery hire can be arranged .....	POA
Pre-meal canapes .....	POA
Wedding cake as dessert course w berry compote and double cream or raspberry coulis or as coffee fingers .....	POA
Staff and vehicle travel .....	POA

\*extra charges apply for Sundays and Public Holidays