

Weddings & Premium Table Service

40 GUESTS MINIMUM

PLENTY
CATERINGco
www.plentycateringco.com

Includes presentation staff, our crockery service, and stainless steel cutlery. At extra cost we can arrange provision of linen napkins and table cloths as well as laying out of place settings,

ENTRÉE

Choose two from

- creamy potato and leek soup w garlic croutons
- warm chicken salad w semi-dried tomatoes, caramelized thin sweet potato slices, crispy pancetta, shaved pecorino w creamy lemon chilli dressing
- traditional thick minestrone soup w shaved parmesan
- layered roast vegetable lasagna w fresh napolitana basil sauce
- seared pancetta wrapped scallops on leek garlic risoni w white bean puree and baby herbs
- masala chicken curry w fragrant pilaf rice, pappadums and raita
- atlantic salmon fillet w salsa verde on fresh corn, capsicum, coriander, and avocado salsa
- lamb fillet salad, baby spinach, spanish onion, grape tomatoes, crumbled feta and sticky balsamic olive oil dressing
- spicy moroccan vegetable and chickpea couscous filled capsicum halves w orange, mint and fennel side salad

MAIN

Choose one from

- pancetta beef fillet mignon or chicken pancetta mignon w sautéed mushrooms, red wine jus, and rosemary and garlic roasted potato chunks
- individual chicken roulade w macadamia stuffing and sticky apricot sate glaze on sweet potato mash
- roast mustard pepper porterhouse beef w creamy mash, thyme roasted roma tomatoes and jus
- sesame teriaki atlantic salmon fillet w buttered sliced baby potato salad cherry tomatoes, capers and lemon
- beef rib-eye steak (on the bone) w chili herb butter, fennel parmesan savoury crumble and jus
- dukkah crusted chicken breast on potato galette w sautéed swiss brown mushrooms and wilted baby spinach
- tandoori chicken breast w fragrant rice and coriander lime yoghurt

DESSERT

Either your wedding cake served as dessert w raspberry coulis and double cream, or

Select from

- chocolate indulgence cake w double cream
- apple and blackberry crumble pots w whipped cream (warm)
- toffee pecan crunch cheesecake w toffee shards and double cream
- berry ripple cheesecake w berry compote and double cream
- macadamia wattleseed meringue roll w kahlua fudge sauce
- pavlova fresh fruit roll w raspberry coulis
- pistachio peach and passionfruit japonnaise w coulis
- individual white and dark chocolate mousse in martini glasses (hire cost applies)

COST

Entrée and Main	\$55.00 per head
Main and Your Wedding Cake as dessert	\$53.00 per head
Main and our Dessert	\$56.00 per head
Entrée + Main and Your Wedding Cake as dessert	\$65.00 per head
Entrée + Main + our Dessert	\$68.00 per head

OPTIONAL BUFFET EXTRAS TO COMPLETE:

- special cheeseboard (combining four special whole cheeses, dried fruits, strawberries, grapes, nuts, quince paste, fig and almond praline, muscatel clusters olives w water crackers, almond bread and lavosh) \$6.00 per head
- cocktail desserts, two items (2) per head (refer SWEET CANAPES SELECTION) \$8.00 per head
- plunger crema coffee / twinings leaf teas in crockery service \$3.60 per head

