



Camp Quaranup

Wedding Menus options 2018

Buffet

**(The bridal party is individually served at their table by staff.
Remaining guests are served from the bain marie).**

Please make your selections of one or two preferences per course.
This will be presented to Chef for final costing, which will be provided back for your consideration.
Baseline menus start from \$60PP.

Soups

- Cream of pumpkin with honey and seed mustard (GF VEG LF)
- Zucchini leek and bacon (GF LF(optional))
- Cream of chicken leek and corn (GF)
- French onion (GF, VEG LF)
- Chunky vegetable (GF VEG LF)

Entrees

- Oven baked stuffed mushrooms with feta cheese and chives (GF VEG)
- Deep fried stuffed mushrooms with Philadelphia cheese and parsley (GF VEG)
- Salt and pepper squid (GF optional)
- Grilled calamari with red onion and basil (GF)
- Crab cakes with dill mayo (GF)
- Deep fried mozzarella balls with smoky tomato sauce (GF)
- Carrot cakes with harissa (GF VEG)
- Char-grilled zucchini marinated feta and pea bruschetta

Mains

Chicken options

- Mediterranean chicken breast ~ marinated chicken breast in Corona and secret herbs, topped with a Mediterranean sauce, served with rosti and seasonal vegetables (GF)
- Poached chicken breast ~ Camembert cheese in a white wine sauce served with duchess potatoes and seasonal vegetables (GF)
- Grilled chicken breast ~ tarragon white wine sauce served with duchess potatoes and seasonal vegetables (GF)
- Parmesan chicken ~ dipped in natural yoghurt and crumbed in breadcrumbs, herbs and parmesan cheese, with hassleback potatoes and seasonal vegetables (GF optional)

Mains

Beef options

- Roast beef ~ seed mustard and herb crust, served with seasonal roast vegetables (GF)
- Beef Wellington ~ pate and mushrooms, wrapped in puff pastry, served with duchess potatoes and seasonal vegetables
- Carbonade of beef ~ slices of beef with a beer and onion sauce. Served with cauliflower, potato mash and seasonal vegetables (GF optional)
- Steak pin wheels ~ stuffed with garlic, onion, spinach and feta. Served with kipfler potato mash and seasonal vegetables

Pork options

- Roast pork ~ apple sauce, with seasonal roast vegetables (GF)
- Pork tenderloins ~ in a coconut cream, spinach and sweet, mild chili sauce. Served with kipfler potato mash and seasonal vegetables (GF)

Fish options

- Tasmanian salmon steak parcel ~ with prawns and a Frangelico cream sauce. Served on a bed of Basmati rice with green vegetables
- Grilled barramundi ~ with prawns and a creamy Thai sauce. Served on a bed of Basmati rice with a green salad (GF)

Vegetarian options

- Vegetable Stack topped with tomato volute and shaved parmesan with seasonal vegetables and potato (GF VEG)
- Vegan grilled eggplant, zucchini and tofu stack with cashews and a seasonal side salad (GF VGN)

Seasonal vegetables can be exchanged for assorted salads on all mains options

Dessert

- Black Forest Cake ~ with ice cream and cream
- Crème Caramel ~ with cream (GF)
- Tiramisu ~ with ice cream and cream
- Profiteroles ~ with cream and chocolate sauce
- New York Cheesecake ~ with cream (GF)
- Pavlova ~ with ice cream and/or cream (GF)

Canapes

(Platter style; served onto tables, wine barrels, or to each guest on request)

Please select six options across the 'Chilled' and 'Hot' list. \$40 per person (minimum of 40 people). Additional items can be selected and will be costed for your consideration.

Chilled

- Petit fours, an arrangement of delicious bite sized cakes and biscuits (GF optional)
- Ribbon sandwiches served with ham, mustard and cress, cucumber and lemon dill (GF optional)
- Oysters natural, served on sea salt (GF)
- Smoked salmon with camembert cheese and dill (GF optional)
- Cream cheese and Capicola, served on baquette with basil
- Herb feta bruschetta, with olives, fresh tomato and parmesan on crusty bread (GF optional)

Hot

- Arancini balls, mozzarella stuffed rice balls, crumbed and fried (GF, V)
- Chicken satay sticks (GF)
- Sweet potato wedges served with sweet chili sauce and sour cream (GF, V)
- Cheese filled petits-choux, French cheese puffs (V)
- Thai grilled chicken, nice and spiced with sweet chili sauce (GF)
- Mini beef satays, little tasty beef skewer with satay dipping sauce (GF)
- Field mushrooms stuffed with cream cheese and spring onion, crumbed and fried – served on pumpernickel bread (GF, V)
- Salt and pepper squid (GF optional)
- Oysters Kilpatrick, the classic Worstershire sauce and bacon (GF)
- Pizzetta, mini flatbread pizza topped with garden herbs (GF optional, V)

Children's Options

**Menu designed for children 10 y.o and under. Children to 4 y.o. included FOC
Minimum of 8 children**

Please select two mains and two desserts options. \$15.00 per child (minimum of eight children).
Option to provide as 50/50 OR preference for each child if ordered in advance.

Additional items can be selected and will be costed for your consideration.

Mains for children

- Fish and chips
 - Chicken and chips
 - Cheese burgers and chips
 - Ham & pineapple pizza
 - Five bean nacho
 - Hot dogs and chips
- all served with a kid friendly salad
(cheese, pineapple, beets, celery, carrot, lettuce, eggs) or a vege platter

Sweets for children

- Banana split
- Ice cream Sunday
- Chocolate mousse
- Fresh fruit platter with yogurt dips
- Jelly cups
- Trifle