



BOUTIQUE WEDDINGS & EVENTS VENUE

Boutique & Boutique Signature Collection Menu

2014-2015

Introduction

At Weddings at Tiffany's we know that your decision to host your Wedding Celebration Function with us will, in large part, be (or was) based upon our promises in relation to our food offerings for you & your guests.

In the menu selections following I have created a diverse range of dishes that will tantalise the taste buds of your guests utilising the finest free range meats, the freshest seafood and outstanding quality locally grown and sourced produce.

At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation but also satisfy in portion size regardless of the Collection or style of function you have chosen to celebrate your special day.

Along with my fellow chefs at Tiffany's I'm very excited & extremely proud to present our menu offerings to you.

We eagerly look forward to preparing your meal course selections for you, your families, and friends and to contributing towards the success of your wedding day celebration function.

Bon appétit!

Dale Ryan

EXECUTIVE CHEF
Weddings At Tiffany's

Boutique & Boutique Signature Collection 2014-2015

Those couples booking Tiffany's Signature or Boutique Signature collections have exclusive access to the entire Tiffany's menu. You may choose from either;

- The Signature canapés / entrée / main / dessert menus
- OR the Signature canapés menu in conjunction with the Signature buffet mains, The Signature buffet sides & the Signature buffet dessert menus

In recognition of your status if choosing from the Signature entrée, main & dessert menus your guests may individually pre-order their entrée, main, & dessert courses from your chosen menu selections rather than be served their meals as an alternate drop.

Canapés

Select four (5) to be served over 1 hour period. Your Selections may be made from either the Hot or Cold options

GF = Gluten Free

MGF = Can be made Gluten Free,

V = Vegetarian

MV = Can be made Vegetarian

H = Served Hot

C = Served Cold

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|---|---------|---|
| Cucumber Granita Oyster Shot | GF | C |
| Japanese Oyster Shot | GF | C |
| Oyster Kilpatrick | GF | H |
| Dill Salmon Gravlax with Crème Fraiche & Black Caviar | GF | C |
| Blue-Fin Tuna or King Fish Sashimi with Sesame, Lime & Soy | GF | C |
| Smoked Ocean Trout on Bruschetta with Citrus Crème, Micro Dill & Fish Roe | MGF | C |
| Individual Mooloolaba Prawn Cocktails | GF | C |
| Local Sand Crab Tart with Citrus Zest, Avocado & Micro Herbs | MGF | C |
| Individual Mooloolaba Prawn with Mango Salsa & Gold Edible Flower | GF | C |
| Hervey Bay Scallops with Lime Nut Butter & Watercress | GF | H |
| Fish Cakes with Ginger & Lime Glaze Dipping Sauce | | H |
| Char Grilled Mooloolaba Prawn Skewers | GF | H |
| Salt & Pepper Squid with Sesame Aioli | MGF | H |
| Char Sui Pork, Seared Scallop & Pineapple Chilli Jam | GF | H |
| Mooloolaba King Prawn & Lemongrass Roll , with Kaffir Lime, Sweet & Sour Sauce | | H |
| Barramundi & Vegetable Spring Rolls with Sweet & Sour Sauce | MV | H |
| Smoked Salmon, Chive & Baby Caper Tarts | MGF | H |
| Tempura Whiting with Homemade Tartare Sauce | MGF | H |
| Crab Bisque Soup Shot | MGF | H |
| Mooloolaba Prawn Chowder served in Vol-au-vent | | H |
| Peking Duck Rolls with Hoi Sin, Cucumber & Shallot | GF | C |
| Peking Duck Spring Rolls with Plum Soy Dipping Sauce | MV | H |
| Mini Warm Duck Salad | GF | H |
| Mini Free Range Chicken Caesar Salads | MGF, MV | C |
| Crostini, Smoked Chicken, Avocado, Shallot & Aioli | MGF | C |
| Chicken & Duck Pate with Vino Cotto & Sage Jelly | | C |
| Vietnamese Rice Paper Rolls with either Vegetables , Free Range Chicken or Duck & Nam Jim Dipping Sauce | GF, MV | C |
| Free Range Smoked Chicken with Mango, Mint, Chutney & Fried Shallot | GF | H |
| Free Range Tandoori Chicken on Naan Bread with Mango Chutney & Lemon Raita | MGF | H |
| Southern Spiced Free Range Chicken Pieces with Guacamole | MGF | H |
| Free Range Chicken Satay Skewer with Macadamia & Coconut | GF | H |
| Free Range Chicken & Coriander Wonton | | H |
| Chorizo, Olive Tapenade & Persian Feta | GF | C |
| Smoked Free Range Chicken, Avocado & Camembert Vol-au-vent | | H |
| Bruschetta of Free Range Glazed Leg Ham, Olive Tapenade, Caramelised Shallots & Rocket | | C |
| Free Range Pork Chipolatas in Crisp Pastry with BBQ Onion Chutney | | H |

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| Mini Open Grilled Bruschetta of Free Range Leg Ham, Onion Chutney & Swiss Cheese | | H |
| Free Range Pork Dumpling | MV | H |
| BBQ Free Range Pork Belly with Jack Daniels Glaze & Granny Smith Apple | GF | H |
| Crostini of Rare Eye Fillet Beef with Confit Tomato, Horseradish Cream & Fine Herbs | MGF | C |
| Mini Chunky Wagyu Beef Pies | | H |
| Mini Beef Burgers with Rocket, Caramelised Onion, Swiss Cheese & Homemade Tomato Relish | | H |
| Beef Meatballs with Olive, Feta & Roasted Capsicum Dip | GF | H |
| Mini Lamb Burger with Coleslaw, Tahini & Honey Yoghurt Dressing | | H |
| Tasmanian Lamb & Mint Kofta with Tahini Yoghurt | MGF | H |
| Tasmania Lamb Fillet Dukkah Spiced with Kalamata Olive, Cumin Yoghurt Drizzle | GF | H |
| Blue Cheese, Fennel & Pine Nut Arancini | V, MGF | H |
| Pear, Blue Cheese & Hazelnut Tarts | V | H |
| “Shadows of Blue” - Blue Cheese with Water Cracker & Quince Paste | V, MGF | C |
| Pumpkin, Feta & Caramelised Onion Tartlets | V, MGF | C |
| Mediterranean Vegetable Tart with Goats Cheese & Balsamic Glaze | V, MGF | C |
| Skewers of Cherry Tomato, Olive, Baby Boconcinni & Basil with a Balsamic Glaze | V, GF | C |
| Crostini with Strawberry, Brie & Balsamic Extra Virgin Olive Oil | V, MGF | C |
| Bruschetta of Tomato, Basil Pesto, Red Onion & Persian Feta | V | C |
| Spinach, Goats Cheese & Lemon Thyme Parcels | V | H |
| Sun Dried Tomato & Mushroom Arancini | V, MGF | H |
| Stuffed Button Mushrooms with Truffle Oil | V, GF | H |
| Shitake Mushroom & Lemongrass Wontons | V | H |
| Asparagus Blue Cheese & Shallot Vol-au-vent | V | H |
| Mushroom & Stilton Tarts with Fine Herbs | V, MGF | H |
| Pea, Mint & Feta Frittata with Fig Chutney | V, GF | H |
| North Indian Vegetable Pakora with Sweet & Sour Dipping Sauce | V, MGF | H |

Entree Options

Please Select Two (2)

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| Grilled 120gm Grass Fed Eye Fillet Beef with Pea Puree Confit, Cherry Tomato, Red Wine Jus & Café De Paris Butter | |
| Thai Beef Salad of Marinated Beef Strips, Glass Noodles, Asian Slaw & Nam Jim Dressing with Crispy Shallots, Coriander & Peanuts | MGF |
| Mongolian Beef with Jasmine Rice & Poppadum's | |
| Free Range Chicken & Spinach Cannelloni with Basil & Pesto Cream | |
| Chargrilled Free Range 1/2 Spatchcock Chicken with Mild Peri-Peri Spices, Cherry Tomato & Cucumber Salsa & Cumin Yoghurt | GF |
| Braised Free Range Chicken with Olives, Almonds & Moroccan Couscous | GF |
| Black & White Sesame Crusted Free Range Chicken with Orange & Ginger Sauce & Sweet Potato Mash | GF |
| Caramelised Leek & Free Range Chicken Curry with Jasmine Rice | GF |
| Free Range Chicken & Forest Mushroom Linguini with Pine Nuts, Rocket & Parmesan | |
| Free Range Chicken Satay with Macadamia, Coconut & Jasmine Rice | GF |
| Pumpkin & Spinach Ravioli with Free Range Smoked Chicken & Avocado Cream Sauce | |
| Herbed & Marinated 1/2 Tasmanian Lamb Rack with Mint Chutney & Sweet Potato Chips | |
| Tasmanian Lamb & Feta Beetroot Kofta with Cucumber Yoghurt, Rocket & Pear Salad | MGF |

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| Moroccan Spiced Tasmanian Lamb fillet with Mixed Legume & Seasonal Green Warm Salad with Raita | GF |
| Braised Free Range Pork Belly & Crackling with Tomato Emulsion, Blistered Cherry Tomato, Roasted Red Cabbage & Granny Smith Apple | |
| Free Range Pork Belly & Mooloolaba Prawn Stir-fry with Singapore Noodles & Mixed Seasonal Vegetables | MG |
| Free Range Pork Belly & Mooloolaba Prawn Pad Thai with Crispy Shallots & Asian Greens | MGF |
| Moreton Bay Bug Tails in a Watercress & Preserved Lemon Sauce with Tomato, Red Onion, Rocket & Burnt Lime | GF |
| Hervey Bay 1/2 Shell Scallops with Lime Nut Butter & Micro Herbs | GF |
| Grilled Tuna Steak with Lime Hollandaise, Fennel & Rocket Side Salad | GF |
| Seafood Risotto with Mooloolaba Prawns, Mussels, Scallops, Baby Octopus, White Fish Tossed in with Spinach & a Creamy Tomato Sauce | GF |
| Herb Crusted Sea Bass with Seasonal Rocket Salad | MGF |
| Local Sand Crab Lasagne with White Crustacean Sauce | MGF |
| Seafood Chowder Pot Pie with Golden Pastry Top | |
| Sand Crab & Mooloolaba Prawns Linguini Lightly Tossed in Fresh Parsley Lemon Zest Extra Virgin Olive Oil | |
| Char Grilled Mooloolaba King Prawns, Seasonal Salad & Mango Dressing | GF |
| Asparagus, Roast Tomato & Spinach 3 Cheese Tart | V |
| Eggplant Roulade with Roast Tomato Sauce, Olives, Red Peppers, Goats Cheese, Oregano & Pistachios | V |
| Frisée, Radicchio & Endive Salad with Glazed Pecan Nuts & Cabernet Dijon Vinaigrette | V,GF |
| Green Linguini with Rocket, Portobello Mushrooms, Gorgonzola, Confit Garlic & Micro Shallots | V |
| Mediterranean Vegetable & Couscous Stuffed Capsicum Halves with Balsamic Glaze, Basil Oil & Labna | V,GF |
| Glazed Baby Beetroot Salad, Orange Segments, Asparagus, Goats Cheese, Walnuts & Parsnip Crisps | V,GF |
| Baked Cannelloni with Spinach Pine Nuts Ricotta, Winter Herbs & Tomato Concasse | V |
| Char Grilled Vegetable Stack with Persian Feta, Confit Cherry Tomatoes, Balsamic Glaze & Rocket | V,GF |
| Vine Ripened Tomatoes, Boconcinni, Basil, Balsamic Glaze & Basil Olive Oil | V,GF |
| Quinoa Roast Pumpkin, Raisin & Walnut Salad with Rocket & White Balsamic Dressing | V,GF |

Soups as an Entree Selection

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| Traditional Pumpkin Soup | V, GF |
| French Onion Soup with Crouton | V, GF |
| Seasonal Green Vegetable Soup | V, GF |
| Traditional Tomato Soup | V, GF |
| Minestrone Soup | GF |
| Seafood Chowder | |

Main Course Options

Please select two (2).

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| Grass Fed Eye Fillet Beef with Hand Cut Potato, Seasonal Vegetables, Red Wine Jus Topped with Moreton Bay Bug Tail & Café de Paris Butter | GF |
| Rolled Beef Sirloin Stuffed with Olives, Feta, Baby Spinach, Hinterland Port Sauce Served on Pearl Couscous Herbs de Provence | GF |
| Wagyu Beef Porterhouse Steak, Potato Galette, Seasonal Vegetables, Fresh Shucked Pea Puree Red Wine Jus | GF |
| Grass Fed Beef Eye Fillet with Garlic Mash, Seasonal Vegetables, Field Mushroom & Red Wine Jus | GF |
| Wagyu Beef Pie with Pea, Bacon & Baked Potato Mash with Sauce Dianne | |
| Feta, Leek, Truffle, Pine Nut stuffed Free Range Chicken Breast Served on a Risotto of Forest Mushrooms, Baby Spinach, Seasonal Vegetables with a Truffle Jus | GF |
| Peri-Peri Free Range Spatchcock Chicken, Cucumber Ribbons on Coriander Rice with Raita | GF |
| Free Range Chicken, Mushroom & Prosciutto Cannelloni with Forest Mushroom Cream Sauce & Rocket | |
| Free Range Chicken Breast & Haloumi Wrapped in Prosciutto with Sweet Potato & Sage Mousse with Basil Cream Sauce | GF |
| Crispy Skin Free Range Chicken Breast Served on Duck Fat Chat Potatoes with Seasonal Vegetables | GF |
| Pappardelle Pasta with Free Range Smoked Chicken, Shallots & Avocado Sauvignon blanc Cream Sauce | |
| Lamb Backstrap Served Medium Rare with Sweet Potato Fritters, Baby spinach, Goats Cheese, Green Beans, Balsamic Glaze, Hummus & Micro Cress | GF |
| Lamb Fillet with Carrot & Sage Mousse, Pistachio Nuts & Butter Beans with Mustard Cress | |
| Macadamia Crusted Lamb Rack with Sweet Potato Galette, Seasonal Vegetables & Red Wine Jus | MGF |
| Marinated & Grilled Lamb Rack Served with Sweet Potato Chips & Seasonal Vegetables (OR Salad) with Red Wine Jus | GF |
| Lamb Shank with Garlic Mash, Parsley Gremolata & Red Wine Jus | GF |
| Pocketed Lamb Rump Stuffed with Olives, Roasted Capsicum, Spinach & Fetta Served with Rocket, Cherry Tomato & Pine Nut Salad with Balsamic Glaze | GF |
| Free Range French Confit Duck Served with Potato Galette, Braised Cabbage, Seasonal Vegetables & Red Wine Jus | GF |
| Braised Orange & Plum Spiced Free Range Duck with Ginger Mash & Asian Seasonal Greens | MGF |
| Char Grilled Moreton Bay Bug Tails Served on a Lemon & Vodka Risotto with Watercress Sauce, Preserved Lemon, Café de Paris Butter, Rocket & Micro Herbs | GF |
| Local Seafood Risotto with Seasonal Local Seafood, Roasted Tomato Sauce & Preserved Lemon Crème Fraiche | GF |
| Tuna Fillet Served With Fennel Rocket Salad, Heirloom Tomatoes, Lime Hollandaise Salsa | GF |
| Gourmet Seafood Salad of Mooloolaba Prawns, Sand Crab Meat Served with Frisée Lettuce, Red Onion & Preserved Lemon Prawn Bisque Cocktail Dipping Sauce | GF |
| Mackerel Served With Watermelon & Pomegranate Salad, Couscous & Basil Oil | GF |
| Spanner Crab & Mooloolaba Prawn Spaghettinni With Confit Garlic, Parsley, Preserved Lemon, Tomato, Extra Virgin Olive Oil, Rocket & Micro Herbs | |
| Local Market Crispy Skin Reef Fish with Hand Cut Potato Chips, Seasonal Vegetables & Mango & Lime Salsa | GF |
| Grilled Atlantic Salmon Fillet Served on a Seasonal Fruit & Mixed Leaf Salad with Mango & Fine Herb Dressing | GF |
| Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Fried Shallot, Coriander on Basmati Coriander Rice | GF |
| Free Range Pork Fillet Wrapped in Prosciutto with Roasted Tomato & Parmesan Risotto & Apple Balsamic Jus | GF |
| Free Range Pork Cutlet Served with Sweet Potato Mash, Seasonal Vegetable, Caramelised Granny Smith Apple & Local Apple Cider Sauce | GF |

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| Vegetarian Lasagne with a Rich Napoli White Sauce, Mozzarella Served with a Greek Side Salad | V, MGF |
| Mediterranean Vegetable Stack with Persian Feta, Balsamic Glaze & Rocket | V, GF |
| Forest Mushroom & Pine Nut Risotto with Rocket, Kalamata Olive, Red Onion & Truffle Cream Sauce | V, GF |
| Char Grilled Vegetable Linguini Tossed with Baby Spinach & Basil through a Basil Pesto & Tomato Sauce | V |

Dessert Options

Please select two (2)

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| Pears Poached in Red Wine & Spices Served Warm with Purple Granita & Vanilla Bean Crème Fraiche | |
| Two-Tone Belgian Chocolate Mousse with Ameretti Biscuits (Italian Macaroons) | MGF |
| Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries | MGF |
| Chocolate Decadence - Covouture, Belgian & White Chocolate 3 Ways with Fresh Strawberry Salad | |
| Individual Dark & Sweet Cherry & Brownie Trifle | |
| Vanilla Bean Crème Brûlée with Almond Biscotti | MGF |
| Assorted Cheese Board with Quince Paste, Seasonal Fruit & Lavosh | MGF |
| Pear Tarte Tatin with Pear Syrup & Vanilla Bean Ice Cream | |
| Mixed Berry Fruit Flan with Double Cream | |
| Rosewater & Raspberry Panacotta with Seasonal Fruit Salad & Raspberry Foam | GF |
| Hazelnut & Frangelico 3 Tier Cake with Truffle Cream & Raspberry Coulis | |
| Individual Sticky Date Pudding with Hazelnut Praline & Double Cream | |
| Granny Smith Apple & Custard Crumble with Vanilla Bean Ice Cream | GF |
| Chocolate Truffle Cake with Whipped Cream | |
| Blueberry & Pear Crumble with Vanilla Bean Ice Cream | GF |
| Tiramisu with Mocha Cream & Chocolate Shavings | |
| Pavlova with Seasonal Fruit & Double Cream | GF |
| Individual Strawberry Rhubarb Hot Pots with Meringue Top | GF |
| Trio of Assorted Sorbets with Almond Biscotti | GF |
| Traditional French Lemon Tart with Double Cream | |
| Vanilla Bean Panacotta with Fresh Strawberry Salad & Coulis | |
| Individual Bitter Sweet Chocolate Tart with Fresh Strawberry Salad & Mocha Ice Cream | |
| Baked New York Cheese Cake with Raspberry Coulis & Vanilla Bean Ice Cream | |

Signature Buffet Mains

Please select four (4).

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| Grain Fed MSA Beef Eye Fillet Mignon Wrapped in Prosciutto with Thyme & Red Wine Jus | GF |
| Grain Fed MSA Beef Rib Fillet Rolled & Stuffed with Baby Spinach, Rosemary & Confit Garlic | GF |
| Marinated Beef Tenderloin with Singapore Noodles, Asian Greens, Hoi Sin & Sesame Sauce | GF |
| Beef Lasagne with Prime Beef Mince, Rich Napoli Sauce & Mozzarella | MGF |
| Roasted MSA Grain Fed Rib Fillet with Mushroom Jus | GF |
| Free Range Chicken Breast stuffed & Rolled with 3 Cheeses, Pine Nuts in a Basil Pesto Cream Sauce | GF |
| Smoked Free Range Chicken Fettuccini with Pine Nuts, Forest Mushrooms, Rocket & Basil Pesto | |
| Traditional Roast Free Range Chicken with Winter Herbs & Confit Garlic | GF |
| Braised Orange & Plum Spiced Free Range Duck Legs | GF |
| Carvery - Free Range Glazed Honey Ham OR Leg of Lamb | GF |
| Tasmanian Lamb Rack (2 Pin) Marinated & Char Grilled with a Port & Juniper Berry Sauce | GF |
| Southern Indian Lamb Curry with Seasonal Vegetables & Poppadum's | MGF |
| Twice Cooked Free Range Pork Belly with Tilse's Apple Truck Cider Sauce | GF |
| Free Range Pork Fillet with a Nut & Sage Butter | |
| Crispy Skin Gold Band Snapper with Béarnaise & Preserved Lemon | GF |
| Crispy Skin Atlantic Salmon, Sesame Dusted with Lime & Coriander Yoghurt | GF |
| Local Seafood Risotto with Seasonal Local Seafood, Roasted Tomato Sauce & Preserved Lemon Crème Fraiche | GF |
| Moreton Bay Bug Tails Char Grilled with Lime, Macadamia & Garlic Butter | GF |
| Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Fried Shallot | GF |
| Gourmet Seafood Salad of Mooloolaba Prawns, Sand Crab Meat Served with Frisée Lettuce, Red Onion & Preserved Lemon | GF |
| Mooloolaba King Prawn & Pork Pad Thai with Asian Greens, Peanuts, Bean Sprouts, Coriander & Spices | MGF |
| Mixed Legume Charred Haloumi, Asparagus Spears, Snake Beans, Pickled Fennel, Cherry Tomato with Hazelnut Gremolata | V, GF |
| Layered Vegetable Gratin with Tomato Concasse & Basil Sauce | V, GF |
| Stuffed Field Mushrooms with Persian Feta, Pine Nuts, Rocket & Balsamic Dressing | V, GF |
| Forest Mushroom Risotto with Rocket & Pine Nuts | V, GF |
| Vegetarian Lasagne with Rich Napoli & Béchamel Sauce | V, MGF |

Buffet Sides Options

Please select four (4).

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| Mediterranean Salad with Rocket, Cherry Tomatoes, Spanish Onion, Kalamata Olives, Artichoke Hearts, Roast Capsicum | V, GF |
| Seasonal Salad with Mango, Macadamia, Spring Onions, Truss Cherry Tomatoes, Mixed Leaves, Mint, Coriander & a Seasonal | V, GF |
| Roast Baby Beetroot Salad with Rocket, Snow Pea Tendrils, Cranberries, Sliced Pear, Toasted Walnuts, Red Onion with a Balsamic Glaze | V, GF |
| Duck Fat Roasted Kipfler Potatoes with Thyme, Rosemary, Confit Garlic | V, GF |
| Sweet Potato & Sage Galette with Grated Parmesan Cheese | V, GF |

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| Prosciutto & Dutch Potato Gratin with Truffle Oil & Buffalo Mozzarella | GF |
| Honey & Cumin Purple & Orange Carrots | V,GF |
| Medley of Toast Vegetables with Rosemary & Confit Garlic | V,GF |
| Broccolini with Cafe de Paris Butter | V,GF |
| Vegetable Melange with Squash, Zucchini, Red Peppers, Red Onion & Artichoke Hearts | V,GF |
| Twice Baked Potato with Bacon, Cheddar, Chive & Sour Cream | GF |
| Traditional Caesar Salad with Garlic Croutons, Soft Poached Eggs - (Anchovies by Request) | MGF |
| Caprese Salad with Cherry Tomato, Boconcinni, Red Onion, Rocket, Kalamata Olives & Basil Gremolata | V,GF |
| Honey Glazed Sweet Potato Wedges with Sage Salt | V,GF |
| Crisp & Fluffy Roasted Pumpkin with Thyme, Butter & Pepita Seeds | V, GF |
| Steamed Seasonal Greens with Citrus Butter & Toasted Almonds | V,GF |
| Wild Rice with Brunoise of Seasonal Vegetables & Fresh Herbs | V,GF |
| Southern Style Traditional Coleslaw with Cabbage, Carrot, Onion, Zucchini & Parsley | V,GF |
| Asian Style Slaw with Tatsoi, Cress, Mizuna, Coriander, Carrot, Zucchini, Bean Sprouts, & Mint | V,GF |
| Moroccan Pumpkin & Couscous Salad with Rocket, Raisins & Orange | V,GF |
| Organic Quinoa, Roasted Pumpkin, Pepita Seeds, Roasted Beets, Snow Pea Tendrils, Persian Feta with a Balsamic Glaze | V,GF |
| Thai Rice Noodle Salad with Seasonal Asian Vegetables, Slaw & Nam Jim Dressing | V,GF |
| Creamy Mash Potato with Confit Garlic & Chives | V,GF |
| Roasted Chat Potatoes with Rosemary & Garlic | V,GF |
| Traditional Ratatouille with Mixed Mediterranean Vegetables in a Rich Tomato Concasse | V,GF |
| Sweet Potato Mash with Ginger & Coriander | V,GF |
| Penne Pasta with Tomato & Basil Napoli Sauce | V |

Signature Buffet Desserts

Please select four (4).

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| Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries | MGF |
| Two Tone Belgian Chocolate Mousse | |
| Individual Dark Sweet Cherry & Brownie Trifle | |
| Vanilla Bean Crème Brûlée with Almond Biscotti | MGF |
| New York Baked Cheesecake with Raspberry Coulis & Cream | MGF |
| Pear Tarte Tatin with Pear Syrup & Vanilla Bean Ice Cream | |
| Mixed Berry Fruit Flan with Double Cream | |
| Rosewater & Raspberry Panacotta with Seasonal Fruit Salad & Raspberry Foam | GF |
| Hazelnut & Frangelico 3 Tier Cake with Truffle Cream & Raspberry Coulis | |
| Individual Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream | |
| Granny Smith Apple & Custard Crumble with Vanilla Bean Ice Cream | GF |
| Blueberry & Pear Crumble with Vanilla Bean Ice Cream | GF |
| Tiramisu with Mocha Cream & Chocolate Shavings | |
| Pavlova with Seasonal Fruit & Double Thick Cream | GF |
| Individual Strawberry Rhubarb Hot Pots with Meringue Top | GF |
| Traditional French Lemon Tart with Double Cream | |
| Vanilla Bean Panacotta with Fresh Strawberry Salad & Coulis | GF |
| Individual Bitter Sweet Chocolate Tart with Fresh Strawberry Salad & Mocha Ice Cream | |

TIFFANY'S IS EXCLUSIVELY YOURS ON YOUR WEDDING DAY.

TELEPHONE: 07 54942825