



BOUTIQUE WEDDINGS & EVENTS VENUE

Sapphire & Diamond 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

Sapphire & Diamond Collection 2014-2015

Tiffany's Sapphire & Diamond Collections allow you to choose three (3) courses from either the;

- Canapés / Entrée / Main Menus
- OR Canapés / Main / Dessert Menus

All meals will be served on an alternate drop basis. You may add a fourth (4th) menu course (either an Entrée or Dessert) at an additional charge of \$14.00 per guest.

You may add your Wedding Celebration Cake as an alternative Dessert course whereby it will be cut & plated with coulis & fresh cream and served to your guests. An additional charge of \$5.00 per guest will apply if this option is chosen.

Canapés

Select four (4) 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

Local Sand Crab Tart with Citrus Zest, Avocado & Micro Herbs	MGF	C
Individual Mooloolaba Prawn with Mango Salsa & Gold Edible Flower	GF	C
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
Crostini, Smoked Chicken, Avocado, Shallot & Aioli	MGF	C
Vietnamese Rice Paper Rolls with either Vegetables , Free Range Chicken or Duck & Nam Jim Dipping Sauce	GF, MV	C
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
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
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 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
“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
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

Entrée Options

Please select two (2). Alternate drop.

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	
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	
Tasmanian Lamb & Feta Beetroot Kofta with Cucumber Yoghurt, Rocket & Pear Salad	MGF
Moroccan Spiced Tasmanian Lamb fillet with Mixed Legume & Seasonal Green Warm Salad with Raita	GF
Free Range Pork Belly & Mooloolaba Prawn Stir-fry with Singapore Noodles & Mixed Seasonal Vegetables	MGF
Free Range Pork Belly & Mooloolaba Prawn Pad Thai with Crispy Shallots & Asian Greens	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
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,GE

Soups as an Entrée Selection

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

Main Course Options

Please select two (2). Alternate drop.

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	
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 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
Braised Orange & Plum Spiced Free Range Duck with Ginger Mash & Asian Seasonal Greens	MGF
Spanner Crab & Mooloolaba Prawn Spaghetinni 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 Cutlet Served with Sweet Potato Mash, Seasonal Vegetable, Caramelised Granny Smith Apple & Local Apple Cider Sauce	GF
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). Alternate drop.

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	

TIFFANY'S IS EXCLUSIVELY YOURS ON YOUR WEDDING DAY.

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