



BOUTIQUE WEDDINGS & EVENTS VENUE

## Emerald & Lunch 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

## Emerald & Luxury Lunch Collection 2014-2015

The Emerald & Luxury Lunch Collections allows you to select;

- Four (4) Selections from the Canapés Menu
- Three (3) Selections from the Gourmet Buffet Mains Menu
- Three (3) Selections from the Gourmet Buffet Sides Menu
- Three (3) Selections from the Gourmet Buffet Dessert Menu

# 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
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
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 Bocconcini & 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

## Gourmet Buffet Mains

Please select three (3).

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
Smoked Free Range Chicken Fettuccini with Pine Nuts, Forest Mushrooms, Rocket & Basil Pesto	
Traditional Roast Free Range Chicken with Winter Herbs & Confit Garlic	GF
Southern Indian Lamb Curry with Seasonal Vegetables & Pappadums	MGF
Free Range Pork Fillet with a Nut & Sage Butter	
Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Fried Shallot, Coriander on Basmati Coriander Rice	GF
Gourmet Seafood Salad of Mooloolaba Prawns, Sand Crab Meat Served with Frisée Lettuce, Red Onion & Preserved Lemon Prawn Bisque Cocktail Dipping Sauce	GF
Mooloolaba King Prawn & Pork Pad Thai with Asian Greens, Peanuts, Bean Sprouts, Coriander & Spices	MGF
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

## Gourmet Buffet Sides

Please select three (3).

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

# Dessert Options

Please select three (3).

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	
New York Baked Cheesecake with Raspberry Coulis & Cream	MGF
Vanilla Bean Panacotta with Fresh Strawberry Salad & Coulis	GF
Individual Bitter Sweet Chocolate Tart with Fresh Strawberry Salad & Mocha Ice Cream	