



BOUTIQUE WEDDINGS & EVENTS VENUE

## Classic Cocktails 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

## Classic Cocktails Collection 2014-2015

The Classic Cocktails Collection allows you to select;

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

Complimentary Individual Mini-Sorbets Served Between Roaming Gourmet Main Courses

# 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

Cucumber Granita Oyster Shot	GF	C
Japanese Oyster Shot	GF	C
Oyster Kilpatrick	GF	H
Dill Salmon Gravlox 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
Free Range 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
Free Range Peking Duck Rolls with Hoi Sin, Cucumber & Shallot	GF	C
Free Range Peking Duck Spring Rolls with Plum Soy Dipping Sauce	MV	H
Mini Warm Free Range 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
Mini Open Grilled Bruschetta of Free Range Leg Ham, Onion Chutney & Swiss Cheese		H
Chef's Selection Dumpling (Vegetarian / Free Range Pork / Free Range Chicken)	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

# Roaming Gourmet Mains Options

Please select three (3).

Free Range Chicken Waldorf Salad	GF	C
Mooloolaba King Prawns with Seasonal Salad & Pineapple Dressing	GF	C
Thai Beef Salad with Crispy Fried Shallots & Coriander served on Glass Noodles	MGF	C
Char Grilled Baby Octopus with a Mediterranean Salad & Balsamic Reduction	GF	C
Smoked Salmon Salad with Mesclun Lettuce, fried Baby Capers, Micro-cress & Dill Crème Fraiche	GF	C
Roast Baby Beetroot Salad with Rocket, Red Onion, Goats Cheese, Parsnip Crisps & Balsamic Reduction	V, GF	C
Linguini with Free Range Smoked Chicken, Pine Nuts, Pesto Cream, Rocket & Parmesan		H
Seafood Risotto with Mooloolaba Prawns, White Fish, Calamari, Spanner Crab, Mussels & Scallops	GF	H
Tagliatelle with a Rich Beef Bolognese Sauce, Parmesan & Basil	MGF	H
Vegetarian Layered Gratin with Char Grilled Roast Vegetables & a Rich Napoli Sauce	V,GF	H
Pumpkin & Ricotta Ravioli with Avocado Cream Sauce	V	H
Australian Flathead Tails Beer Battered with Chips, Tartare & Lemon		H
Cajun Calamari with Chips, Aioli & Lemon		H
Free Range Butter Chicken Curry with Coriander Rice & Mint Raita	MGF	H
Braised Beef in Red Wine with Garlic Mash, Wilted Spinach & Hazelnut Gremolata		H
Lamb Tagine with Moroccan Couscous & Raita	MGF	H
Prawn & Pork Pad Thai with Mooloolaba Prawns, Free Range Pork Belly, Noodles & Crispy Fried Shallots	GF	H
Braised Lamb Shank (deboned) with Sweet Potato Mash & Red Wine Jus	GF	H

# Dessert Options

Please select three (3).

Individual Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream	
Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries	GF
Individual Dark Sweet Cherry & Brownie Trifle	
Individual Tiramisu with Mocha Cream & Chocolate Shavings	
Pavlova with Seasonal Fruit & Double Cream	GF
Rosewater & Raspberry Panacotta with Seasonal Fruit Salad & Raspberry Foam	GF
Traditional French Lemon Tart with Double Cream	
Individual Bitter Sweet Chocolate Tart with Fresh Strawberry Salad & Mocha Ice Cream	
Blueberry & Pear Crumble with Vanilla Bean Ice Cream	GF
Individual Chocolate & Orange Mousse Served in Petite Glasses	

TIFFANY'S IS EXCLUSIVELY YOURS ON YOUR WEDDING DAY.

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