

# Kate Jones one nineteen

Catering Wedding Menus

Current for 2023

## Canapés

- Assorted mini frittatas/ Savoury muffins w' house made relish
- Smoked salmon and dill pikelots
- Roasted roma tomato bruschetta w' fresh basil and Danish feta tartlet
- Smoked salmon dill, Smoked ham and mustard, Roasted pumpkin and pesto tarts
- Leek, ricotta, maple bacon and parmesan puff pastry parcel
- Chicken Ginger and Coriander Rice Paper Rolls w' soy sauce
- Prawn skewers w' thai dressing COLD
- Fish cakes w' fresh lemon and dipping sauce
- Chicken and mango chutney pastry rolls HOT
- Marinated lamb koftas w' tzatziki HOT
- Pumpkin and lemon thyme arancini HOT

## Sliders

- Mini Chicken ginger burgers w' lime mayo and baby spinach.
- Beef and rosemary sausage w' caramelised onion
- Beef and onion burger w' house made pickles
- Pork and feta burger w' beetroot relish and rocket.

## Mini meals served in white china hand bowls

- Pulled pork w' house made apple chutney and coleslaw
- Roast Beef & warm dill potato salad
- Brisket stack w' parmesan mash, sampari tomato and red wine jus
- Prawn and salmon stack w' djon potato, watercress

## Canapé dessert

Double chocolate brownie stack w' raspberry mousse and fresh raspberry

Twice baked Portuguese tart

Custard filled profiteroles w' dark chocolate

Berry and frangipane tart w' white chocolate

White chocolate panacotta w' berries

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Sample wedding menu

**Entree - alternate serve choose 2 from the following**

Cardamom scented lamb koftas (2) with crushed walnuts, lemon zest and mint salad

Cauliflower creme brûlée w turkish croutes (V and GF available croutes)

Chicken & sweetcorn meatballs with cous cous & aromatic tomato sauce

Smoked salmon and prawn salad w citrus potatoes and horseradish crème (GF)

Caramelised onion and goats cheese sour cream pastry tart w' hazelnut salad (V)

Risotto cake, honey roasted pumpkin, yogurt dressing w' pepitats

**Main - alternate serve all main GF choose 2 from the following**

Crispy chicken, couscous salad, kumara hummus, ranch dressing

Roasted lamb rack (2), french beans, crunchy chats, basil salsa verde.

Grilled Tasmanian salmon, salad of fennel, baby tomatoes, snow peas, saffron dressing

Pan roasted kingfish, creamed sweetcorn, grilled chorizo, rocket and coriander

Twice cooked brisket, potato galette, blistered sampari tomatoes, red wine jus

Grilled sirloin (med), field mushroom, Persian feta, cherry tomatoes

Vegetarian option – Roasted vegetable stack, caramelised onion danish feta, harissa, tomato ratatouille w' hazelnuts

**Dessert – alternate serve choose 2 from the following**

Vanilla bean panacotta, berry coulis, pistachio biscotti **(GF)**

Double chocolate brownie stack with raspberry mouse, chocolate mint dirt

Custard filled profiterole, dark chocolate, toffee shard, chantily cream

Blueberry and frangipane tart, white chocolate, vanilla cream

**Sides – choose 1 from the following**

Fresh green salad bowls with our 119 dressing

Roast maple pumpkin, cinnamon, mint yoghurt

Twice cooked kipfler potatoes with rosemary

Sample wedding menu

White sourdough loaves from Akehurst bakery served on wooden boards w' butter

**Our service includes serving and clearing of food**