



ELWICK
Functions & Events

Platinum - \$82 per person (Canapes & Main only \$72)

Canapes – Your choice of 2 Hot and 2 cold canapes
Selection of 2 hot meats / 2 hot dishes
Steamed rice
Hot potatoes
Steamed garden vegetables
Medley of roast vegetables
4 types of salad
Assorted bread rolls / Gravy & condiments
Selection of 3 types of dessert

Gold - \$68 per person (Main only \$60)

Selection of 2 hot meats / 2 hot dishes
Steamed rice
Hot potatoes
Medley of roast vegetables
3 types of salad
Assorted bread rolls / Gravy & condiments
Selection of 3 types of dessert

Silver - \$60 per person (Main only \$50)

Selection of 2 hot meats / 1 hot dishes
Steamed rice
Hot potatoes
Medley of roast vegetables
3 types of salad
Assorted bread rolls / Gravy & condiments
Selection of 3 types of dessert

Bronze - \$53 per person (Main only \$46)

Selection of 2 hot meats
Hot potatoes
Medley of roast vegetables
3 types of salad
Assorted bread rolls / Gravy & condiments
Selection of 2 types of dessert

Cakeage – add \$6 per person to main course price

01/07/18

Canape Selection

Cold selections

Prawn, mango & chive tartlet cases

Sweet potato pancake topped with turkey breast, camembert &
Cranberry sauce

Bruschetta with roma tomato, Spanish onion & basil salsa (V)

Nori rolls (V available)

Smoked salmon, baby capers & lemon aioli on mini toasts

Peking duck Tartlet

Tasmanian oysters topped with wasabi aioli & julienne vegetables

Chicken roasted capsicum & avocado pinwheels

Rare roast beef on garlic crouton with horseradish cream

Herb blini topped with sundried tomato pate & asparagus (V)

Canape Selection

Hot selections

- Lamb kofta with a yoghurt dipping sauce
- Spinach and feta triangles (V)
- Home-made sausage rolls with spicy eggplant chutney
- Thai chicken bites with a sweet chilli dipping sauce
- Mini dim sims with soy dipping sauce
- Lamb samosas with minted sour cream
- Mini assorted quiche with tomato relish
- Goujons of fresh fish in sesame crumbs with tartare sauce
- Mini vol-au-vents with assorted fillings
- Chicken sticks with a honey soy dipping sauce
- Mini vegetarian spring rolls (V)
- Sweet corn, parmesan & pesto risotto balls (V)
- Double crumbed mushrooms with avocado cream (V)
- Cajun spiced salmon skewers
- Thai fish cakes with a sweet chili dipping sauce
- Caramelised Leek & chicken Quiche
- Double crumbed mushrooms with avocado cream (V)
- Sweet curry vegetable samosas (V)
- Roasted capsicum, pumpkin & ricotta parcels (V)
- Marinated beef teriyaki skewer
- Pork & Prawn wonton with sweet soy sauce
- Peking duck spring rolls
- Mini beef pies topped with potato & chive mash
- Roasted capsicum, pumpkin & ricotta filo parcels (V)
- Thai marinated chicken skewers

(V) = indicates vegetarian options

Main Course

Meat Selection

Roast leg of pork with crackling & apple sauce.
Mustard & pepper crusted beef
Roasted breast of turkey served with cranberry sauce.
Garlic & rosemary roast leg of lamb.
Baked glazed ham on the bone.
Succulent seasoned & roasted chicken.
Herb crusted fish of the day with herb crust & lemon wedges.

Accompanied by:

Hot Potatoes.
Roast medley of vegetables. (*pumpkin, sweet potato, carrot & onion*)
Pan gravy & assorted condiments.

Salad Selection

Creamy potato salad with seeded mustard.
Traditional tangy coleslaw with spring onions.
Tossed garden with vinaigrette.
Greek with fetta & semi sundried tomatoes.
Caesar with lashings of parmesan cheese.
Steamed asparagus, cherry tomato, macadamias with a red wine vinaigrette.
Penne pasta with semi sundried tomatoes & basil pesto dressing.
Green bean with bacon, fetta cheese & creamy mustard dressing.
Roma tomato & bocconcini salad with Tuscan style croutons & balsamic glaze.
Wild rocket, roasted sweet potato, beetroot & Spanish onion, drizzled
with red wine vinaigrette.
Antipasto Salad – marinated artichokes, olives, sundried tomatoes &
char-grilled capsicum drizzled with garlic oil.
Marinated button mushrooms with baby spinach shaved parmesan
& roasted red capsicum
Chickpea, brown lentil & green beans served with rocket & roasted capsicum.
Roasted mushroom & cous cous with fresh herbs and semi sundried tomatoes.
Asian infused noodle salad.
Goats cheese, rocket & brown lentils with a zesty lemon dressing.
Mediterranean quinoa with toasted pine nuts & sultanas.
Roasted pumpkin & spinach tossed with sunflower seeds & basil pesto.
Turmeric rice with crispy bacon & toasted almonds.
Pumpkin ravioli with red pesto, basil leaves and rocket

Hot Dish Selections (Platinum / Gold & Silver only)

Thai fish curry
Burmese pork curry with poppadum's
Moroccan lamb with apricot & slivered almonds
Beef, red wine and mushroom ragout
Chicken paprika with red capsicum & chardonnay cream
Spinach & roasted vegetable lasagne
Penne pasta chicken sage & roasted tomatoes
Beef & spinach lasagne
Chicken & hoikkien noodle stir fry with cashews

Dessert Selection

Individual pavlova with fresh fruits.
Fresh fruit tarts with crème patisserie.
Baked blueberry cheesecake.
Fresh fruit salad in season.
Lemon curd pavlova roulade.
Warm apple, apricot & pistachio strudel.
Bailey's Cheesecake
Chilled raspberry topped cheesecake.
Chocolate & hazelnut brownie.
White chocolate & mango cheesecake.
Individual apple and blueberry crumble with anglaise.
Sticky date pudding with butterscotch sauce.
Zesty lime & coconut tart.
Raspberry & white chocolate mousse.
Chocolate & berry pavlova roulade drizzled with chocolate ganache.
Baked lemon cheesecake.
Steamed Chocolate pudding with jaffa sauce.
Vanilla bean panna cotta served with lashings of chocolate & berry coulis.

All warm desserts accompanied by ice-cream

Cakeage

Your wedding cake cut and individually plated with raspberry couli & double cream