

seated wedding menu

Give your day the perfect flavour. Our seated wedding options emphasise the best in taste and presentation. Whether at an offsite wedding venue or at your premises the Cuisine On Cue seated wedding menu has been designed to suit any occasion, from a simple to an elegant wedding.

We take pride in offering the finest ingredients that make up this menu. Exquisitely prepared and served with a sense of style and elegance.

We are completely flexible, so if you find that this menu doesn't suit your needs, the choice is yours; we can help you design a custom menu with the right combination of Cuisine On Cue culinary flair.



07 3210 2281
catering@cuisineoncue.com

cuisine.on.cue
catering.w.style

entrée collection

Chef's Selection Seasonal Soup	\$ 9.00
Tian of Grilled Vegetables, Hummus, Baby Olives and Caper Berries (V)(DF)	\$12.00
Wild Mushroom & Fetta Tart with Caramelised Red Pepper Dressing (V)	\$13.50
Pork Salad with Vietnamese Mint, Beanshoot & Chilli Salad with Coriander & Lime Dressing (DF)	\$14.00
Chermoula Chicken, Pumpkin & Almond Cous Cous, Crispy Green Beans & Cumin Yoghurt	\$14.50
Vodka Cured Salmon with Beetroot Remoulade, Wild Rocket & Wasabi Mayo (GF)	\$15.00
King Prawn & Chickpea Salad with Lemon Anchovy Dressing (GF)	\$15.00
Lamb Loin, Confit Tomato & Artichoke Salsa, Parmesan Wafers & Salsa Verde (GF)	\$16.50

All prices are exclusive of GST and are current to 31st July, 2010
Menu selections are subject to change, availability and are seasonal
Minimum 20 guests



main collection

All meals served with freshly baked dinner rolls

Sweet Pea, Asparagus & Persian Fetta Risotto (V)(GF) \$24.00

Chicken Supreme, Lemon Thyme Risotto, Asparagus & Blistered Cherry Tomatoes (GF) \$28.00

Dukkah Crusted Lamb Rack, Soft Polenta, Caponata & Aioli \$30.00

Roast Duck, Sweet Potato Mash & Bok Choy with a Bittersweet Orange Sauce (GF) \$30.00

Herb Crusted Ocean Trout, Green Pea Puree & Braised Baby Fennel with a Saffron Beurre Blanc \$30.00

Steamed Snapper, Coconut Rice with a Prawn Laksa Sauce (DF) \$32.00

Chargrilled Sirloin, Crispy New Potatoes, Broccolini & Mustard Jus (GF)(DF) \$32.00

Eye Fillet, Carrot Mash, Minted Beans & Port Wine Glaze (GF)(DF) \$32.00

ADD-ONS—Price Per Bowl

Bowl of Seasonal Steamed Vegetables \$ 6.00

Bowl of Garden Salad with Balsamic & Olive Oil Dressing \$ 5.00

We suggest 2 bowls per table

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dessert collection

PLATED SERVICE OPTION

Individual Vanilla Bean Cream filled Profiterole	\$13.50
Lemongrass Pannacotta with Fresh Summer Fruits	\$13.50
Housemade Soft Gingerbread, Muscat Poached Pear & Spiced Mascarpone	\$14.00
Flourless Orange & Almond Cake with a Cardamon & Orange Syrup	\$15.00
Fresh Fruit Tart with Passionfruit Syrup & Vanilla Cream	\$15.00
Chocolate Bavaois with Macaroons & Rich Chocolate Sauce	\$15.00
Blackforest Cake with Macerated Cherries	\$16.00
Raspberry Cheesecake with Berry Compote & White Chocolate Shavings	\$16.00

SWEET & SAVOURY OPTION TO SHARE - Price per person **\$15.00**
1 platter of each served per table

A Platter of Local Cheeses served with Quince Paste, Muscatels & Lavosh
 A Platter of Hand Crafted Petit Desserts

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