



Wedding sample menu one \$42.00 p.p Roaming Cocktail walk & Fork /dessert

Canapés

- Chicken & plum Coconut Gyoza
- Seared tandoori Bluefin Tuna / Asian spoon
- Tablelands Beef cream cheese roll/ asparagus/ horseradish
- Semidry tomato tartlet with Persian fetta
- Barramundi sugar cane nam prik
- Beef sate/ Malay coconut sauce

Walk & fork

- **Char sui Pork Belly glass noodle**
- **Salt & pepper Mackerel & Calamari with wedges / remoulade sauce.**
- **Chilled tiger prawn soba noodle salad with Shabu Shabu**

Dessert buffet

- Tropical fruit platter
- Mango slice / Wattle seed Panacota
- Blueberry almond tartlets / Chocolate pots

Full beverage package available or BYO arrangements

Prices are valid until 30th June 2021

Are inclusive of GST

Pricing & Menus Subject To Change At Anytime

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Wedding sample menu two \$45.00 p.p Pre-dinner Grazing table Antipasto/ Buffet main/dessert

Pre-dinner grazing table *40 min on arrival or post ceremony*

- Grilled zucchini/eggplant/Moroccan sweet potato
- Semi dry tomato/Kalamata olives/Roman artichokes
- South cape Blue/aged cheddar
- Turkish bread/Pide/Ciabatta
- Roast tomato dip/hummus/rocket pesto dip

Buffet main

- Gourmet bread basket
- Giant couscous salad
- Mix leaf salad
- Potato salad with wholegrain mustard
- Tomato wild rocket salad
- Chilled Gulf tiger prawns with condiments

- Tablelands sirloin steak / onion jam
- Pork jungle curry with Jasmin rice
- Reef fish/lime cream sauce/asparagus/semi dry tomato
- Portuguese chicken supreme
- Tuscan chat potatoes
- Roast Mediterranean root vegetables

Dessert buffet

- Tropical fruit platter
- Satin chocolate slice / Passionfruit slice
- Salted caramel tartlets / Chocolate pots
- Tea & coffee

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Wedding sample menu three \$52.00 p.p Pre canapé/Banquet main/dessert Buffet

Canapés 40 min on arrival or post ceremony

- Chicken sugar cane nam prik
- Seared tandoori Bluefin Tuna / Asian spoon
- Pulled pork duck roll / five spice/ cucumber
- Semidry tomato Tartlet with rocket pesto

On the table Banquet style

Main course banquet style

- Grilled Tablelands sirloin steak / mushroom verjuice sauce
- Gulf Barramundi/lime cream sauce/asparagus/semi dry tomato
- Gnocchi with asparagus Grano Padano

Sides

- House salad/ pecan/ raspberry dressing
- Tuscan Chat Potatoes

Dessert buffet

- Tropical fruit platter
- Mango slice / Wattle seed Panacota
- Blueberry almond tartlets / Chocolate pots
- Chocolate profiteroles
- Tea & coffee

Full beverage package available or BYO arrangements

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Wedding sample menu four \$60.00 p.p

Pre canapé/Banquet entrée/Banquet main/dessert Buffet

Canapés 40 min on arrival or post ceremony

- Seared Scallop /Sake / Mango/ Asian spoon
- Tablelands Beef Philly roll/ Asparagus horseradish
- roast tomato tartlet / goat cheese
- Chicken sugar cane nam prik

On the table Banquet style. Mezze Board

- Lamb Kofta with minted yoghurt
- Roast beetroot & spiced labne dip, hummus, Baba Ganouj
- Turkish bread & Pitta bread
- Mushroom dolmades, air dried beef, marinated olives, grilled vegetables

Main course banquet style

- Grilled Mandalong Lamb rump/ fetta/sugar snap pea/
- Grilled Reef fish /Mushroom duxelle, semi dry tomato
- Gnocchi with asparagus and Grano Padano

Sides

- Sweet potato, Persian fetta, spinach and pine nut salad
- Tuscan Chat Potatoes

Dessert buffet

- Tropical fruit platter / bowls of fresh berries
- Passion fruit yoghurt slice / cherry cheesecake
- Chocolate pots / macadamia caramel tartlets
- Tea & coffee

Full beverage package available or BYO arrangements

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Wedding sample menu five \$68.00 p.p

Pre canapé/Tasting entrée/alternate drop main alternate drop dessert

Canapés *40 min on arrival or post ceremony*

- Chicken & coriander Gyoza
- Forest mushroom tartlet / rocket pesto
- Char Sui pork wrap / hoisin / cucumber
- Beet sate / Malay coconut

On the table

- Fresh baked panna de casa

Entrée Up north tasting entrée plate

- Chicken sugar cane picks, barramundi spring roll, pork saltimbocca with sesame shabu shabu, duck & plum dumpling

Main course alternate drop

- Wild caught barramundi/ saffron / slow roast tomato / crush Nicola potato / sugar snap peas
- King Island Beef Fillet / fetta & almond / pink eye potato / shiraz jus /roast field mushroom

Dessert alternate drop

- Wattle seed Panacota / crème de cacao / pistachio biscotti
- Praline parfait / raspberries / macadamia crisp
- Tea and coffee

Full beverage package available or BYO arrangements

Service staff and equipment prices. POA

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