



Vegan Wedding sample menu one \$44.00 p.p Roaming Cocktail walk & Fork /dessert

Canapés

- Chickpea Coconut Gyoza
- Mushroom pasties
- Tortilla sweet potato Pinwheels with asparagus
- Semidry tomato tartlet with spinach pesto
- Bruschetta roma tomato basil
- Miso Tofu Nuggets

Walk & fork

- **Coconut Sweet potato mini pies**
- **Cauliflower lentle Jungle curry with Jasmin rice**
- **Pea & cumin samosa**

Dessert buffet

- Tropical fruit platter
- Vegan chocolate brownie
- Salted macadamia caramel tartlets
- Blueberry almond tartlets

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 \$52.00 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
- Turkish bread/Pide/Ciabatta
- Roast tomato dip/hummus/vegan rocket pesto dip

Buffet Main

- Gourmet Bread Basket
- Israeli Cous cous salad with apricots, figs, eggplant.
- Moroccan roast sweet potato salad with baby spinach, pinenut
- Roma tomato and wild rocket salad
- Penne pasta with Kalamata olives, capers, roast capsicum salad

Main

- Roast Mediterranean Vegetable Lasagne
- Thai yellow Vegetarian Jungle curry with Jasmin rice
- Chickpea fritters with broccoli, beans, carrot
- Tuscan Roast chat potatoes

Desert

- Blueberry Tartlets
- Macadamia fudge tartlets
- Sliced tropical fruit.
- Vegan Chocolate mud cake

Tea & coffee

Full beverage package available or BYO arrangements

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Wedding sample menu three \$58.00 p.p Pre canapé/Banquet main/dessert Buffet

Canapés 40 min on arrival or post ceremony

- Roast sweet potato roll with Asparagus & vegan cream Cheese
- Crostini Pea & cauliflower
- Spinach pesto potato croquettes
- Bruschetta grilled eggplant & Artichoke

On the table Banquet style Main course

- Roast Mediterranean Vegetable Lasagne
- Coconut sweet potato Jungle curry with Jasmin rice
- Spicy corn & Chickpea Patties with remoulade sauce
- Tuscan Roast chat potatoes

Sides

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

Dessert buffet

- Tropical fruit platter
- Mango slice
- raspberry almond tartlets
- vegan Chocolate slice

Tea & coffee

Full beverage package available or BYO arrangements

Service staff and equipment prices. POA

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