



## Wedding sample menu one Roaming Cocktail walk & Fork /dessert

**\$52.00 per person**

### 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 w/ Malay coconut sauce

### Walk & fork

- Char sui pork belly glass noodle
- Salt & pepper Mackerel & calamari with fries / remoulade sauce.

### Dessert buffet

- Tropical fruit platter
- Mango slice / wattle seed panna cotta
- Blueberry almond tartlets

Full beverage package available or BYO arrangements

**Prices are valid until 30<sup>th</sup> June 2024**

**Are inclusive of GST**

**Pricing & Menus Subject To Change At Anytime**

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## Wedding sample menu two

### Pre-dinner Grazing table Antipasto/ Buffet main/dessert

**\$54.00 per person**

**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 w/ 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

Full beverage package available or BYO arrangements

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## Wedding sample menu three Pre canapé/Banquet main/dessert Buffet

**\$58.00 per person**

**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 panna cotta
- Blueberry almond tartlets, Chocolate pots
- Chocolate profiteroles
- Tea & coffee

Full beverage package available or BYO arrangements

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## Wedding sample menu four Pre canapé/Banquet entrée/Banquet main/dessert Buffet

**\$66.00 per person**

**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
- Pepperoni, prosciutto, marinated olives, grilled vegetables

**Main course banquet style**

- Grilled Mandalong lamb rump, fetta, sugar snap pea
- Grilled reef fish, mushroom duxelle, semi-dried 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
- Macadamia caramel tartlets
- Tea & coffee

Full beverage package available or BYO arrangements

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**Are inclusive of GST**

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## Wedding sample menu five Pre canapé/Tasting entrée/alternate drop main alternate drop dessert

**\$74.00 per person**

**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, Gulf tiger prawn snow pea dipper.

**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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**Are inclusive of GST**

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