

Classic Wedding Package – Menu suggestions



Frankston International Catering are happy to create menus to suit your taste and budget. Listed below is a selection of options available for you to choose from for your Classic Wedding Package. A more comprehensive list of options is available upon request.

Entrée Options

Select any two from the entrée options listed below...

- Thai beef and noodle salad drizzled with sweet chilli sauce
- Smoked salmon salad with rocket and parmesan
- Chicken, avocado, cherry tomato & leafy green salad tossed with creamy lime mayo and brie cheese
- Sweet potato, rocket, spinach, cherry tomato, capsicum, green bean, macadamia, & feta salad
- Grilled lamb satays served with spicy peanut sauce and rice
- Japanese crumbed calamari rings served on baby garden salad with lemon and tartare
- Chilli duck san choy bow with orange and peanut sauce
- Sticky honey, soy & sesame chicken with Asian noodles
- Warm seafood crepe with tarragon cream sauce

Main Options

Select any two from the main options listed below...

- Seasonal fillet of fish served with citrus salsa
- Eye fillet medallions with red wine sauce
- Sliced chicken breast on quinoa, pumpkin, green beans with creamy bacon and pine nut sauce
- Veal scaloppini with a light herb, red wine & mustard sauce
- Crispy skin pork belly on Asian greens with sticky plum sauce
- Parmesan crusted chicken breast served with simmering tomato, white wine & Italian herb sauce
- Penne pasta, cherry tomato, capsicum, spinach, olive & pine nut with extra virgin olive oil

Dessert Options

Select any two from the dessert options listed below...

- Sticky date pudding served with butterscotch sauce and ice-cream
- Mini pavlovas served with wild berry coulis and fresh whipped cream
- White chocolate cup filled with raspberry cream and fresh berries
- Homemade passionfruit cheesecake served with fresh whipped cream
- Crepe suzette with orange & brandy served with vanilla ice cream
- Individual apple pie with cream

Coffee & Tea

Freshly brewed coffee & tea served with chocolates

\$89.00 per person (minimum 40 people)

