

Deluxe 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 Deluxe Wedding Package. A more comprehensive list of options is available upon request.

Entrée Options

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

- Char sui duck breast wrapped in a delicate crepe with cucumber & spring onion
- Smoked Salmon presented on a baby potato salad served with capers & lemon
- King prawns nestled on baby lettuce with avocado and lime salsa
- Tasting plate with olive bread, cured meats, pickled vegetables, cheese and beetroot dip
- Chicken, spinach, pancetta, pumpkin and macadamia nut roulade
- Nut encrusted deep fried camembert cheese with plum sauce
- Pan fried scallops and prawns in pernod cream sauce presented with steamed jasmine rice
- Sweet potato and corn fritter with rocket salad, sour cream and chive dressing

Main Options

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

- Healthy seafood selection of grilled barramundi, calamari, prawns, scallops & mussels displayed on garden salad with roasted potato
- Atlantic salmon fillet with fresh lime, coriander & cracked pepper
- Salmon fillets with balsamic, tomato & spanish onion salsa
- Sirloin steak with your choice of mushroom, garlic or pepper sauce
- Roasted lamb backstrap with a black cherry demi-glaze
- Chicken breast layered with roasted pumpkin, capsicum, baby spinach & feta cheese, served with crispy pancetta & creamy semi dried tomato sauce
- Roasted capsicum filled with rice, pinenuts, pumpkin and spinach with a rich tomato and basil sauce
- Peppered Pork fillet on creamy mash potato with sweet and sour cabbage & rhubarb compote

Dessert Options

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

- Individual lemon tart with passionfruit coulis & cream
- Warm chocolate & raspberry pudding with bitter chocolate sauce and vanilla ice-cream
- Fresh berry selection presented with strawberry sorbet
- Premium cheese selection with fresh seasonal & dried fruit, crackers and nuts
- Blueberry and white chocolate individual cheesecake
- Vanilla bean panna cotta with iced orange & passionfruit crush and coconut macadamia crumb

Coffee & Tea

Freshly brewed Coffee & tea served with chocolates

\$109.00 per person (minimum 50 guests)

