

THE GALLERY

Cocktail Weddings

A wedding requires attention to detail and pampering of you and your guests on your special day so our packages include the following:

- Room hire for 6 hours
- All Glassware
- Working with you to schedule to your running order for the day
- Mezze platters to begin
- Coffee and Tea buffet for your guests
- Tray service of your wedding cake - includes cutting
- A choice of eight items - we provide up to 1.5 portions of each for a substantial meal
- Napkins and all service accoutrements for a stylish cocktail function

Package 1 - Canapés With Style

Choose eight from the following:

Cold Canapé Selection

- Mixed Sushi
- Pizzettes with Smoked Salmon, Rocket and Capers
- Brushetta
- Corn Fritters with Avocado Salsa
- Blini with Smoked Chicken & Dill Remoulade
- Cream Cheese Basil Pesto & Semi-Dried Tomato Crepe
- Antipasto Skewers
- Spanish Potato Tortilla with Roast Tomato Relish
- Mini Yorkshire Pudding with Rare Beef & Horseradish

Hot Canapé Selection

- Sang Choy Bow - pork or chicken
- Tuscan Chicken Skewers with Aioli

- Spinach, Fetta & Sundried Tomato Tartlet
- Tempura Fish Goujons & Tartare
- Sweet Potato & Zucchini Pie with Rice Crust
- Lamb Koftas with Minted Yoghurt Dip
- Chicken Peanut Cakes with Sweet Chilli Sauce
- Little Shepherds Pie
- Vegetable Spring Rolls with Dipping Sauce
- Chicken Skewers with Peanut Satay Sauce
- Thai Fish Cakes with Dipping Sauce
- Moroccan Spiced Meatballs with Tomato Harissa Sauce
- Salt and Pepper Chilli Squid
- Grilled Lamb Skewers with Tzatziki
- Spinach, Olive and Caper Panzerotti with Chilli Jam
- Vegetable Samosa with Mango Chutney
- Grilled Mediterranean Vegetable Pide
- Portuguese Chicken Dippers with Piri Piri
- Chipolatas with Garlic Olive Mash
- Burek Spiced Aegean Meat Pastries
- Porcini Risotto Taster Spoon
- Tempura Vegetable with Tamari
- Little Fish Pies with Dill Remoulade
- Garlic Prawn Skewers with Aioli
- Arancini - Risotto Balls filled with Tapenade & Mozzarella
- Salmon Potato Cakes with Dill Remoulade
- Prawn & Kaffir Lime Wonton

Cost

Monday to Saturday - \$51 per person
Sunday - \$55 per person


WEDDINGS AT
GREENWAY


mr catering
TASTE STYLE EXCELLENCE

THE GALLERY

Package 2 - Canapés With Excellence

Substitute any three items on our style menu for three items from our premium selection (only one bento)

Canapé Selection

- Pacific Oysters with Raspberry Vinegar, Lime & Cracked Peppercorn
- Carpaccio Beef Fillet with Capers, Shaved Parmesan & Virgin Oil
- Bloody Mary Oyster Shots
- Prawn and Lime Ceviche Taster Spoon
- Tartare of Blue Eye Cod
- Asparagus & Salmon Bundle with Lime Aioli
- Seafood Crepes
- Peking Duck Pancakes with Shallot, Cucumber, Spicy Sauce
- Gravlax Salmon with Dill and Lime
- Asparagus Spear and Prosciutto Bundle with Hollandaise
- Grilled Lamb Cutlets with Babaganouj
- Seared Tassie Salmon with Wasabi on Crouton
- Mini Veal Parmigiana
- Mini Fillet Mignon with Bearnaise
- Eggplant And Goat Cheese Fritters
- Chilli Poppers with Ranch Dressing
- Rava Prawns with Mango Chutney
- Thai Beef Noodle Rolls with Dipping Sauce

Bento Selection

- Tempura Fish Goujons & Chips with Tartare
- Thai Salad with Beef or Chicken
- Thai Red Chicken Curry with Jasmine Rice
- Spicy Duck and Hokkien Noodle
- Chicken Caesar Salad
- Szechwan Beef & Rice
- Vegetables in Mushroom Sauce with Egg Noodle
- Spaghetti and Meatballs
- Laksa - beef, chicken, veg
- Salt and Pepper Squid on Crisp Greens with Aioli
- Beef in Redwine with Mash
- Mongolian Lamb
- Penne with Chicken Breast in Pesto Cream
- Prawn Cocktail

Cost

Monday to Saturday - \$57 per person
Sunday - \$61 per person

Package 3 - Create Your Own

You may have your own ideas about food items or service style so we can work with you to create your own menu - priced from \$51 per person.

Please Note

We have a minimum service charge for small numbers and all menus & pricing subject to change with notice.

