

THE GALLERY

Table Service

All table service packages include the following:

- Room hire for 6 hours
- All Glassware
- Table Linen
- Bread on the table
- Cutlery, Crockery, Deluxe Paper Napkins and everything required for food service to your guests
- Coffee and Tea
- All food service staff

Please note - we have a minimum service charge for small numbers and all menus & pricing subject to change with notice.

Taste Package

Option 1

Canapés

A choice of any four canapés from hot or cold selections. Tray service to your guests - perfect to allow your guests to mingle at the beginning of your function.

Main Course

Choice of any two main courses - served alternated to your guests at the table.

Cost

Monday to Saturday - \$62 per person
Sunday - \$66 per person

Taste Package

Option 2

Entrée

Choice of any two entrées - served alternated to your guests at the table.

Main Course

Choice of any two main courses - served alternated to your guests at the table.

Cost

Monday to Saturday - \$62 per person
Sunday - \$66 per person

Style Package

Canapés

A choice of any four canapés from hot or cold selections. Tray service to your guests - perfect to allow your guests to mingle at the beginning of your function.

Entrée

Choice of any two entrées - served alternated to your guests at the table.

Main Course

Choice of any two main courses - served alternated to your guests at the table.

Cost

Monday to Saturday - \$74 per person
Sunday - \$78 per person

Excellence Package

Canapés

A choice of any four canapés from hot or cold selections. Tray service to your guests - perfect to allow your guests to mingle at the beginning of your function.

To Begin

Crusty Bread.

Entrée

Choice of any two entrées - served alternated to your guests at the table.

Main Course

Choice of any two main courses - served alternated to your guests at the table.

Dessert

Choose one from our selection - served to your guests at the table.

Cost

Monday to Saturday - \$83 per person
Sunday - \$87 per person



THE GALLERY

Canapés

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
- 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

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Premium Canapés

Additional charge may apply

- 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

Entrée

- Cannelloni of Spinach, Ricotta and Semi Dried Tomato with Napoli & Balsamella
- Seared Smoked Chicken on Linguine with Sauce Rose & Rocket Oil
- Mediterranean Vegetable Stack topped With Basil Pesto & Chevre
- Grilled Beef Fillet on Snowpea & Lime Salad with Chilli Jam & Aioli
- Thai Chicken Salad with Crispy Greens, Mint, Coriander, Rice Noodle & Sweet Asian Dressing

- Salad of Salt and Pepper Chilli Squid with Aioli, Curry Oil and Rocket
- Warm Asparagus with Smoked Salmon, Poached Egg & Hollandaise
- Tuscan Prawn Brochette with Tomato Basil Salad on Sourdough Crouton with Pesto Aioli
- Warm Tasmanian Salmon Nicoise Salad with Balsamic Caramel
- Spaghettini Summer Pasta with Cannelini, Tomato, Spanish Onion and Parsley – topped with Creamy Lemon/Herb Ricotta
- Tiger Prawns Seared and Flamed in Pernod, with Basil Butter and Creamy Risotto
- Braised Field Mushroom on Grilled Polenta with Herb and Parmesan
- Grilled Tasmanian Salmon & Warm Poached Egg Caesar
- Salad of Seared Lamb Fillet, Roast Beetroot and Creamy Fetta with Sweet Balsamic and Extra Virgin
- Herb Haloumi, Sautéed in Olive Oil and Served on Grilled Tomato, with Kalamata Olives, Sweet Basil, Crouton and Red Pepper Jam
- Cajun Style Blackened Beef on Roasted Corn Salsa with Tomato Piccata and Crispy Tortilla
- Vitello Tonnato – pan-seared Veal Escallops with Semillon reduction and Creamy Tuna & Shallot Mayonnaise
- Duck Confit on Red Cabbage, Apple & Celery Salad with Raspberry Dressing


WEDDINGS AT
GREENWAY


mr catering
TASTE STYLE EXCELLENCE

THE GALLERY

Mains

- Crispy Blackened Tasmanian Salmon Fillet with Creamy Pea Mash & Meuniere
- Dukkah Crusted Chicken Breast with Citrus Compote, Rice Pilaf & Warm Seared Vegetables
- Grilled Barramundi Fillet with Golden Sautéed Smashed Potato, Apple/Walnut Salad and Crème Fraiche
- Slow Braised Prime Beef with Garlic/Olive Mash, Demiglace and Dijonaise, with Season Vegetables
- Filet Mignon on Potato Galette with Béarnaise and a Red Wine Jus
- Chicken Breast with Brie & Pesto, Wrapped in Prosciutto - with Pinot & Aioli
- Pistachio Crusted Lamb Cutlets on Vegetable Tortilla with Hommos
- Lamb Shanks - Braised in Red Wine with Mirepoix, on Potato Mash with Gremolata
- Scaloppini Fungi - Veal Medallions with Button Mushroom and Madeira Jus. Served with Rice Timbale & Crisp Sauté Vegetables
- Asian Glazed Chicken Breast on Coconut Rice With Braised Bok Choy & Ponzu Sauce
- Baked Pork Cutlet, served on Canoodle with Cider Glaze and Apple Mustard
- Crispy Skin Chicken Breast with Pea Mash, Sauternes Jus and Macadamia Red Pepper Pesto
- Steamed Salmon Fillet on Warm Cuttlefish Noodle Salad with Sambal Mata
- Char grilled Lamb Fillet on Crispy Risotto Cake with Kalamata Jus and Tomato Tapenade
- Grilled Prime Sirloin served with Dauphinoise Potato, Shiraz Reduction and Roast Vegetable Ragonde

Dessert

- Mango & Passionfruit Meringue
- Caramel Pear Pudding with Brandy Butterscotch Sauce
- Citron Tart & Cream
- Apple Pie with Icecream
- Rhubarb and Apple Crumble
- Italian Raspberry Almond Torte with Cream
- Sticky Date Pudding with Toffee Sauce
- Chocolate & Hazelnut Vacherin
- Summer Berry Tiramisu with Berry Coulis
- Warm Dutch Chocolate Tart with Cream
- Chocolate Fudge Brownie with Pistachio Praline Icecream

Additional Services

Mezze or Cheese Platters

Mezze platters for your guests to begin or cheese platters to finish - \$80 each.

Cake Service

Your cake plated and served to your guests garnished with berries & cream. Cost \$5 per person.

Sweet Canapés

We have an extensive range of sweet canapes.

Linen

We can provide linen on request - please enquire about our current rates.

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