

Autumn Wedding

100 guests

As Guests Arrive

Organic Sparkling Wine

Roasted Honey and Ginger Spiced Macadamia Nuts (Gluten Free and Vegan)

Harvest Table

Assorted Artisanal Charcuterie and House Goat Cheeses (Gluten Free)

Seasonal Fresh Fruits and Vegetables (Gluten Free and Vegan)

Pain Rustique, Baguette

Passed Hors D'oeuvres

Australian Wagyu Beef Pies

Butternut Squash and Dodoni Feta Galettes (Vegetarian)

Wagyu Kefte served with Thai Basil Yogurt (Gluten Free)

Corn, Jalapeno and Manchego Balls served with Coriander Labne Dipping Sauce (Gluten Free, Vegetarian)

First Course

Sweet Potato and Ginger Potage

Kale and Roasted Beet Salad

Entrée Course

Herb Roasted Cornish Hen (Gluten Free)

Caramelized Pumpkin, Wilted Rocket

Roasted Australian Beef Tenderloin (Gluten Free)

Cafe de Paris, Garlic and Caper Mashed Potato, Sautéed French Beans

Vegetable Tower (Gluten Free, Vegetarian)

Portobello, Zucchini, Peppers, Eggplant, Tomato, Wilted Spinach, Garlic

Warm House-made Goat Curd

Dessert

Wedding Cake

Pavlova (Gluten Free)