

SIMON EKAS CATERING

SUMMER SIT DOWN WEDDING SAMPLE MENU

On Arrival

Oyster and Prawn bar served on a bed of shaved ice with a selection of dipping sauces

Canapes

Coriander crusted tuna filo tart with wasabi mayonnaise

Crisp battered zucchini flowers with soy and mirin dipping sauce

Korean style short rib pancake with pickled daikon

Tempura king prawns with coconut lime and chilli dipping sauce

Caramelised onion and blue cheese tart

Pumpkin and ricotta tortellini with sage burnt butter

Plated Entree

Seared scallops wrapped in speck with cauliflower puree, caper and raisin vinaigrette

Red and golden roast beetroot and heirloom vegetable salad with buffalo mozzarella

Plated Main Course

Barramundi fillet on celeriac puree with, zucchini, basil, pine nuts, currants and fennel butter

Beef fillet with mushroom jam, potato gratin, asparagus and madeira jus

Side Dishes

Seasonal greens with lemon oil

Roasted pumpkin with rocket, pine nuts, honey and cumin dressing

Dessert Station

Pear frangipane tart

Chocolate and banana brownies

Fresh berry tarts

Lemon meringue tarts

Chocolate ganache with puff sticks

Melting moments

Chocolate mousse cups with raspberries

Apple and cinnamon fried wontons with butterscotch sauce

Tiramisu

Torta di Verona

Whole cakes