

Perfection Catering

When Only Perfection Will Do



Three course seated meal

Complimentary service of your wedding cake, cut into fingers, served after dessert

An event Manager to liaise with your MC and other suppliers to ensure a seamless function

Professional and Fully Qualified and Uniformed Chefs Professional and

Experienced Wait Staff Uniformed in White Waiters Jackets

Printed table menus

Kitchen and food service areas will be left spotlessly clean

Quality China

Wedding Tasting For the Bride and Groom

*\$54.50 per person (minimum charge of 55 guests)****

Options

A Selection of 4 Canapés chosen from the menu \$6.00Pp

Linen Supplied, Laid and Napkins Folded in choice of Design \$2.50 Pp

Cutlery Supplied and Laid \$3.50 Pp##

Tables and Chairs Laid out \$3.00 Pp

Drinks Waiters (table service) \$3.50Pp

Table Glassware \$3.25 Pp

Chair Covers and Standard Sashes \$5.50 Pp## ^^

^^ Personalised Colour Sashes Extra \$1.00 Pp

Freshly Brewed Coffee \$2.50 Pp

Standard Table Decorations \$2.25

Pp

Deluxe Table Decorations \$3.55Pp

*Venue Cleaning \$300****

**** Surcharge for Public Holidays or days Adjacent to Public Holidays Will Apply*

Krystal Day

Operations Manager

Gosford Golf & Function Centre

www.PerfectionCatering.com.au

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ENTRÉE

Chef's own Caesar salad with egg, smokey bacon, garlic croutons and shaved parmesan

Peppered lamb salad with rocket, bush tomatoes and a lemon pepper dressing

Mediterranean mezze plate served with salted Turkish bread

A quartet of oysters topped with haloumi and chorizo

Salmon tartare with an apple and fennel salad served with rye bread

Balsamic lamb and roasted beetroot salad served on a bed of mixed greens

Satay chicken skewers with wild rice served with a spicy peanut sauce

Grilled asparagus wrapped in prosciutto with balsamic olive dressing and topped with shaved parmesan

Rare beef salad with smokey tomato and chilli relish

Watercress, Rocket and sweet pear salad with grape dressing topped with parmesan

Polenta and wild mushroom terrine served with a red cabbage relish

Piri piri chicken skewers served with wild rice and cucumber dressing

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MAIN

Crispy skin duck breast on a julienne of Asian vegetables with light soya dressing

Roasted perch fillets with a warm kipfla potato and bean salad

Moroccan lamp rump with olive, fetta and tomato salad

Double smoked pork shank with sweet mash served with a light beef jus

Grilled spatchcock served with a warm potato and almond salad with garlic dressing

Grilled swordfish steak served with baby bok choy and lemon potatoes

Twice cooked pork belly served with wilted greens and honey soy sauce

Slow roasted rack of lamb served with split pea puree and Rosemary jus

Chicken breast wrapped in prosciutto served with a warm chickpea, bean and pea salad and a butter sauce

Peppered salmon fingers nested on a bed of Mediterranean salad with sweet balsamic dressing

Individual Moroccan spiced lamb pies with crispy crust served with side of mash

Fillet of beef wrapped in bacon, laid on garlic rosemary mash potatoes served with oven baked tomato and wild mushroom jus

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DESSERT

Individual fruit trifle served with fresh cream

Blueberry and almond tart served with double cream

Citrus burst mousse served with kiwi fruit coulis

Cookies and Cream cheese cake served with seasonal fruit

Citrus tart served with double cream and raspberries

Seasonal fresh fruit platter

White and dark chocolate mousse with liquor infused cherries

Banana and toffee tart with a strawberry coulis

Selection of fine Australian cheeses served with crisp crackers

White and dark chocolate pecan tart served with fresh cream

Short bread and berry delight stack served with double cream

Individual New York cheese cakes served with raspberry coulis and fresh cream

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