



Set Table Service Menu Selections

Pre-dinner Hors D'oeuvres – Available at \$15.00 per guest (Selection of 6) INC GST

SOUPS - \$12.00 per Guest INC GST

Classic Cream of Turkey and Vegetable Soup
Tomato and Vegetable Soup (V)
Hearty Beef and Vegetable Soup
Cream of Chicken Soup
Traditional Tomato Soup (V)
Tomato vegetable with Bacon Bones Soup
Garden Vegetable Soup (v)
Creamy Butternut Pumpkin Soup (V)
Spicy Prawn Laksa
Pea & Ham Soup
Moroccan Sweet Potato Carrot and Pea Soup (V)
French Onion Soup (V)
Potato and Leek Soup (V)
Chicken Noodle Soup
Minestrone (V) ... or let us know your Favourite!!!!

ENTREES - \$16.00 per guest INC GST

Glazed Pork Belly twice cooked with an Apple Cider Reduction
Classic Chicken and Field Mushroom Vol au Vent
Smoked Salmon with Rocket, Capers and Sauce Hollandaise
Gnocchi with Creamy Mushroom Sauce (V)
Meat or Spinach and Ricotta Cannelloni (V)
Crumbed Camembert with Marie Rose Sauce (v)
An individual Antipasto selection
Smoked Tasmanian salmon and king prawn salsa terrine
Fruit Melon Cocktails (v)
Grilled Barramundi in Lemon Butter Sauce (Entrée or main)
Crumbed Calamari with Aioli and Lemon
Spinach and Fetta pie in Filo pastry with roasted sesame seeds (V)
Home-made Meat Lasagne or cannelloni
King Neptune's own seafood crepes
Vegetarian Frittata with Roast Vegetables, caramelised onions and Fetta (V)

E: emporess@bigpond.com | W: emporess.com.au | P: (08) 9375 2999

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WEDDING DAY MENUS (Page 2of3)

MAINS - \$24.00 per Guest INC GST

Prosciutto Wrapped Camembert & Spinach Stuffed Seasoned Roasted Chicken Breast with a creamy wine sauce

Individual Beef Wellington with a Creamy Peppercorn Sauce

Roast 4 Rack of Rosemary Lamb with a Wild Red wine and Mushroom Jus

Crusted Fillet of Snapper with Bruere Blanc Sauce

200gm Harvey Porterhouse Steak with a Creamy Peppercorn Gravy or Red Wine Jus

Pork Fillet with a Sweet Fragrant Jus

Mushroom and Pecan Risotto (v)

Spinach and Ricotta Cannelloni (v)

Spinach and Fetta Pie – in Filo (v)

Roast Turkey with Honey Roasted Leg Ham with Cranberry Sauce and Gravy

Lamb Shank served with Col Cannon

Gnocchi with white wine parmesan and mushroom

Wholegrain Roasted Margaret River Beef

Roasted Mint and Garlic Lamb

Season and Roasted Pork Belly with gravy and apple sauce

Garlic and herb marinated whole chicken breast in creamy peppercorn sauce

Spinach and Ricotta Crepes in rich Napolitano Roma tomato sauce

Fillet of local snapper in Beurre blanc sauce

Cashew and mint roasted lamb with seasoned lamb jus

Grilled Barramundi in Lemon Butter Sauce (Entrée or main)

All Main Meals served with Selection of In-Season Vegetables and an Individual Garden Fresh Salad – Dinner Rolls and Butter

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WEDDING MENU (Page 3of3)

DESSERTS - \$8.00 per guest INC GST

Pavlova with fruit cream and a strawberry coulis
Chocolate dipped profiteroles with maraschino cherries and cream
Apple and/or peach crumble with custard cream and vanilla ice cream
Fresh Seasonal Fruit salad with cream or ice cream
Crème Caramel with mixed berries and a berry coulis
Black Forrest with Cream and Raspberry Coulis
Sticky Date Pudding with Cream
Panna Cotta with Strawberries and Cream
Tiramisu with Cream
Bread and Butter Pudding with Cream
Lemon Meringue Pie with Cream
Plum Pudding with Brandy Cream & Ice Cream
Crème Caramel with Cream
Passionfruit, caramel , or macadamia cheesecake with Berry coulis and cream
Dark Chocolate Mud Cake with Cream and ice cream
Toblerone Chocolate Mousse with Grated Dark Chocolate cream and strawberries
Lemon Curd Tart with Cream
Crème Brulee

TEA AND COFFEE - \$4.00 per Guest IN GST

Premium Percolated Coffee
Selection of Teas for you enjoyment
Supreme After Dinner Mints

***PLEASE NOTE ALL STAFF AND CROCKERY CUTLERY AND CATERING EQUIPMENT IS INCLUDED IN PRICE**

Price does not include Glassware or Table Linen

Price includes as selection up to a selection of two items per course – served alternate

***** Wedding Buffet Options available under Buffet Menu Tab *****

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