

WEDDING MENU 1

\$40.50 PER HEAD FOR TWO COURSES \$46.50 PER HEAD FOR THREE COURSES

Please make a selection of 2 choices from each course

ENTRÉE

Beef & Mushroom Vol-au-vent Served on a bed of Jasmine Rice
Prawn cocktail
Chicken & Ham Vol-au-vent served on a bed of Jasmine Rice
Chicken stroganoff served on a bed of Jasmine Rice
Massaman Curry Beef with rice
Curry Chicken served on a bed of Jasmine Rice

MAINS

Seasonal Roast Chicken

Oven Roasted beef

Roast Lamb

Roasted leg of pork with crackling

Chicken Kiev

All served with fresh vegetables

ELLIS CATERING PTY LTD

Enquiries: Call Rikki on 0413019242 or email rikell@live.com.au



DESSERT

Cheesecake with Passionfruit sauce

Fruit Salad

Pavlova

Mud cake

All served with cream and garnish

Includes tea, coffee and bread rolls

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WEDDING MENU 2

\$49.50 PER HEAD FOR TWO COURSES \$54.50 PER HEAD FOR THREE COURSES

Please make a selection of 2 choices from each course

ENTRÉE

Roasted pumpkin & Chorizo Risotto

Chicken & ham vol au vent served on a bed of jasmine rice

Mini beef mignon with garlic sautéed mushroom, pea puree & red wine jus

Asian style pork belly on bok choy, jasmine rice with honey soy reduction

Veal & mushroom vol au vent served on a bed of jasmine rice

House made Salt & Pepper squid with a garden salad & Sweet chili Aioli

MAIN

Char-grilled Rump served with a creamy peppercorn sauce served with seasonal mash
Chicken breast topped with an asparagus cream sauce served on potato gratin
Grilled Atlantic salmon topped with hollandaise sauce served with baby chats
Braised lamb Shoulder in tomato and red wine sauce served on Creamy mash
Oven roasted chicken breast supreme in creamy garlic sauce served on sundried
tomato risotto

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All served with fresh vegetables

DESSERT

Sticky date pudding served with warm butterscotch sauce

Lemon Meringue Pie

Bitter sweet chocolate tart

Passionfruit Cheesecake

Includes tea coffee

And bread rolls

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WEDDING MENU 3

\$56.50 PER HEAD FOR TWO COURSES \$63.50 PER HEAD FOR THREE COURSES

Please make a selection of 2 choices from each course

ENTRÉE

Creamy Garlic Prawns Served on a bed of Jasmine Rice
Thai Beef Salad
Crab & Mango Cocktail with sweet chilli aioli
Satay Chicken Skewers served on a bed of jasmine rice
Veal scaloppini on mushroom rissotto
Seafood plate
(Prawns & oyster with special cocktail sauce)

MAIN

Lamb rack with macadamia nut crust and rosemary jus served on creamy mash

Reef and Beef on smashed potato

(250gm slow roasted scotch fillet topped with prawns and béarnaise sauce)

Oven Roasted chicken breast supreme stuffed with sundried tomato, baby spinach & feta topped with creamy garlic sauce served on roasted pumpkin & potato puree Grilled Atlantic salmon fillet topped with prawns & hollandaise sauce served on baby chats

Asian Braised duck leg with steamed rice & bok choy

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All served with fresh vegetables

DESSERT

Sticky date pudding with butterscotch sauce
Caramel Cheesecake
Chocolate berry baskets
(Chocolate basket filled with ice cream topped with mixed berries)

Strawberries Victoria

(Strawberries marinated in cointreau and passionfruit sauce)
All served with cream and garnishes

Includes bread rolls and tea coffee and after dinner mints

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BUFFET MENU 1

\$45.50 PER HEAD

ENTREE COURSE

Please make 2 selections

Massaman Curry Beef
Seafood Mornay
Curried Prawns
Pepper Steak
Beef & Mushroom Casserole
Creamy Chicken Supreme
Curry Chicken

All served with rice

MAIN COURSE

Please make 2 selections

Oven Roast Beef
Honey Glazed Ham
Succulent Pork with Crispy Crackling
Season Roasted Chicken
Tender Tom Turkey
Seasoned Roast lamb

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All served with Roast Potato, Roast Pumpkin, Cauliflower au Gratin

DESSERT

Please make 2 selections

Mud cake

Sticky Date Pudding served with Warm Butterscotch Sauce
Fresh Fruit Salad served with Cream
Pavlova served with Seasonal fruit
New York Baked cheesecake
Includes tea, coffee and bread rolls

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BUFFET MENU 2

\$55.00 PER HEAD

ENTREE COURSE – HOT

Please make 2 selections

Massaman Curry Beef
Seafood Mornay
Pepper Steak Casserole
Beef & Mushroom Casserole
Curry Prawns
Creamy Chicken Supreme
Curry Chicken

All served with rice

MAIN COURSE - ROAST SELECTION

Please make 2 selections

Oven Roast Beef
Honey Glazed Ham
Succulent Pork with Crispy Crackling
Season Roast Chicken
Roast Lamb
Tender Tom Turkey

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All served with Roast Potato, Roast Pumpkin, Cauliflower au Gratin

MAIN COURSE - COLD

Leg Ham

Roast Pork

Roast Chicken Pieces

SALADS

Coleslaw

Garden salad

Potato salad

Pasta salad

Tomato and Spanish onion salad

Beetroot

DESSERT

Please make 2 selections

Mud cake

Passionfruit Cheesecake

Sticky Date Pudding served with Warm Butterscotch Sauce

Fresh Fruit Salad served with Cream

Pavlova served with Seasonal fruit

Includes tea, coffee and bread rolls

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These menus are flexible. If you wish to create your our menu please contact us & we can discuss your menu and budget

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