



karralykacentre

Wedding Menu

(From 1st January 2012)

ENTREE

Tomato, Pesto and Parmesan Cheese Tarts
dressed with rocket leaves.

Coriander Chilli and Garlic Calamari
with a glass noodle and herb salad.

Roast Vegetable and Feta Cheese Stack
topped with a tomato concase.

Penne with a sauce of Roast Pumpkin,
Pine Nuts, Rosemary and Parmesan.

Antipasto Plate
with a selection of cured meats, pickled vegetables and Grissini Sticks.

Smoked Breast of Chicken
with salad leaves, Tzatziki sauce and crispy panchetta.

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MAIN COURSE

Chicken Fillets

Filled with a roast capsicum and semi dried tomato risotto, braised vegetables and tomato concase.

Fillet of Beef

On garlic mashed potato, topped with a ragout of mushrooms and creamed spinach.

Lamb Cutlets

Marinated in lemon and oregano, with a roast vegetable salad and tomato relish.

Salmon Fillets

On a shaved fennel, parmesan cheese and parsley salad, with a salsa verde.

Roast Loin of Pork

With roast root vegetables, pan juices and apple chutney.

Basil and Sumac Crusted Chicken

With cous cous and honeyed yoghurt.

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DESSERT

Individual Pavlovas

Topped with double cream, berries and toffee shards

Raspberry and Apple Crumble

With vanilla bean ice cream

Tangy Lemon Curd Tart

Dusted with icing sugar and garnished with cream and strawberries

A Crisp Pastry Shell

Filled with a chocolate anglaise, poached pears and caramel sauce

Profiteroles

filled with a Grand Marnier custard and covered with a rich chocolate sauce

Caramel and Macadamia Nut Cheese Cake

Served with a raspberry coulis and fruit

Price: \$91.00 per person

Accompaniments

Coffee and Chocolates are included with all meals.

Petit Fours can be substituted for chocolates
at a cost of \$6 per person.

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VEGETARIAN MENU

ENTREE

Spinach Crepe

Crepe filled with spinach and served with a creamy cheese sauce.

Diced cucumber, yoghurt, garlic and mint

Served with Arabic bread.

Mushrooms

Cooked with onion celery, tomato and mixed herbs.

Vegetarian Spring Rolls

Deep-fried and served with a sweet soy sauce.

MAIN COURSE

Julienne of Vegetables

Sautéed with ginger and tofu served with a light soy glaze.

Vegetables and Chic Peas

lightly spiced with cumin and coriander, presented in a crispy filo pastry served with yoghurt, tomato and cucumber.

Spinach and Ricotta Pastry

Ricotta cheese, spinach, red peppers and walnuts wrapped in filo pastry and baked with a creamy sauce.

Half Aubergine

Stuffed with a tomato, onion, garlic, pepper and breadcrumb filling.

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