



## Wedding Cocktail Menu – Page 1



### First Tier

*Assorted including Sausage Rolls  
Hummus & Warm Pita Bread  
Pork Wontons  
Vegetable Samosas  
Vegetable Spring Rolls  
Satay Chicken Skewers  
Seasoned Wedges  
Chunky Fries  
Potato & Bacon Croquettes  
Assorted Fresh Sandwiches*

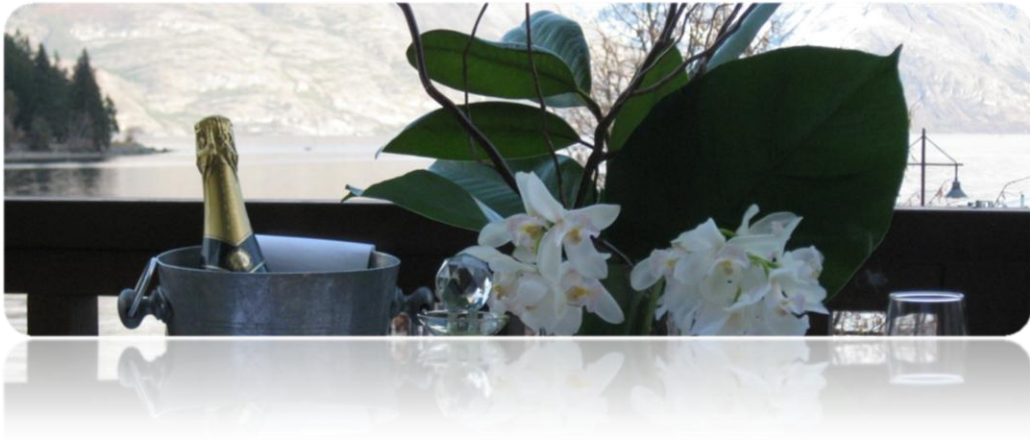
*Select 6 of the above - \$15 per person*



### Second Tier

*Thai Fish Bites  
Steamed Mussels  
Chicken Meatballs  
Chilli Soy Chicken Nibbles  
Prawn Filo  
Crumbed Mushrooms  
Chicken and Mushroom Vol au Vents  
Assorted Baked Mussels  
Hot Smoked Salmon Wings  
Ricotta Arancini*

*Select 6 of the above - \$20 per person*



## *Wedding Cocktail Menu – Page 2*



### *Third Tier*

*Bacon Wrapped Scallops  
Smoked Salmon Crostini  
Oysters Kilpatrick  
Oysters Ruski  
Tempura Prawns  
Hot Smoked Salmon Wings  
Assorted Sushi  
Tandoori Lamb with Mango & Coriander  
Crispy Fried Squid with Lime Mayo  
Chicken Liver Parfait with Roast Beef & Horseradish*

*Select 6 of the above - \$25 per person*



### *Fourth Tier*

*Assorted Dessert Squares  
Assorted Muffins  
Savory Scones  
Devonshire Tea Scones  
Assorted Biscuits  
Profiteroles  
Assorted Fresh Sandwiches  
Danish Pastries  
European Croissants*

*Select 4 of the above - \$15 per person*



**Platters** Perfect for when guests first arrive. A selection of any from \$12 per head or tailored to any budget.

#### *The European*

*a selection of cured cold cuts including pastrami, spiced pork & chorizo, marinated artichokes, sun dried tomatoes, olives, select European style cheeses, breads & dipping sauces  
(vegetarian option available)*

#### *Seafood Selection*

*tempura prawns, hot smoked salmon, steamed mussels, prawn filo, fish goujons & classic prawn cocktail with chunky bread & dipping sauces*

#### *Pog's Favourites*

*a selection of crispy chicken tenders, prawn filo, wontons, marinated chicken wings, mini samosas, spring rolls, crisp vegetables*



**Snacks** Recommended sizes for people 2-3 or 4-6 people. A good idea for later in the night.

#### *Prawn Puckers*

*filo wrapped prawns, served with sweet chili dipping sauce.*

#### *Spicy chicken wings*

*yummy chicken nibbles & wings in a sticky spicy sauce*

#### *Flat Breads*

*oven baked to perfection & featuring olive pesto, rocket & parmesan & brie & sweet chilli served with hummus*

#### *Garlic Bread*

*lightly toasted French baguette slices smothered with garlic & parsley butter*

#### *Chunky Fries*

*crispy hot & chunky fries with tomato sauce*

#### *Seasoned Wedges*

*chunky, hot potato wedges in a light spiced crisp coating & served with sour cream*



## Wedding Menu *\$55.00 per person*



### *To Start*

#### *Soup of the Day*

*Chef's hot soup selection served with chunky bread (v)*

#### *Garlic Bread*

*Grilled French baguette smothered with fresh garlic and parsley butter (v)*

#### *Crispy Cajun Calamari*

*deep fried crispy Calamari in Cajun spice served with garden salad and chipotle aioli*



### *Main Course*

#### *Fresh Teriyaki Monkfish*

*teriyaki marinated monkfish pan roasted & served on a bed of soba noodles & summer vege medley finished with tom yum broth*

#### *Beef Fillet*

*200gm prime beef fillet chargrilled to your liking served with a portobello mushroom on sautéed spinach, garlic mashed potato & finished with a red wine jus*

#### *Chicken Breast*

*lemon & thyme infused chicken breast served on potato & vege rosti with creamed savoy cabbage*

#### *Vegetarian Cannelloni (v)*

*spinach and ricotta stuffed cannelloni topped with cheese, tomato sauce & served with garlic bread*



### *Dessert*

#### *Kiwi Pavlova*

*individual pavlova served with passion fruit coulis, strawberries, kiwifruit & whipped cream*

#### *Chocolate Fondant*

*perfect for a chocolate lover & served with gourmet ice-cream*

#### *Pogs Sundae*

*generous scoops of chocolate & vanilla ice cream, smothered in chocolate sauce with a flake chocolate bar & M&M's*