



Coastal Event Catering

The catering specialists on the Central Coast & Newcastle

Wedding Menu

Min 50 guests

2 course menu from \$65.00

3 course menu from \$75.00

Prices include GST

Please select 2 items from each appropriate course, these are served alternately to your guests

Entrée

Japanese panko prawns with crunchy Asian sauce
Smoked salmon & avocado stack with a dill mayonnaise
Garlic & chilli squid on roquette & parmesan
Asian Chicken and nut salad with sweet soy and ginger dressing
Garlic prawns brochette on roquette & parmesan
Char grilled vegetable stack with boccocini & pesto oil
Classic king prawn cocktail & Mary Rose sauce

Main Course

Rack of Lamb with sweet tomato jam and minted demi glaze
Seared Atlantic salmon fillet with a dill & caper butter
Char grilled chicken breast with mango salsa and sweet potato crisps
Char grilled sirloin steak with king prawns and bearnaise sauce
Caramelised pork steak with a sweet apple confit and rosemary jam
Char grilled chicken breast with mushroom and white wine sauce
* Served with Seasonal Vegetables, Bread Roll and Butter
All meals served with sautéed chat potatoes & seasonal steamed vegetables

Dessert

Fresh strawberry pavlova
Italian Tiramisu
Lemon and lime citrus tart
Apple and rhubarb crumble with whipped cream
Lime and passionfruit meringue
Sticky date pudding with creme anglaise
White chocolate and pecan tart
Tea, Coffee and Mints are available on request

Our Wedding menu package includes

Chef
Waitstaff
Full wedding set up
Bread rolls and butter
Crockery & cutlery
Tablecloths & serviettes
Cutting of wedding cake
Serving of wedding cake
Cake knife
Condiments
Cooking & serving equipment
Cutlery & crockery