

BANQUET

AN INCREASING POPULAR METHOD OF DINING AT WEDDINGS.

SHARING PLATTERS BETWEEN 6-10 PEOPLE

INTERACTIVE, SOCIAL, AND FUN

SAMPLE BANQUET MENU

ANTIPASTO BOARDS AND REGIONAL TASTES OF ITALY

~

SEAFOOD PLATTERS WITH, FRESH OYSTERS

~

GREEN PEPPERCORN CRUSTED ROAST SERLOIN OF PUREBRED ABERDDEN ANGUS BEEF

CELERY AND FENNEL SPICED ROLLED BANGALOW PORK BELLY

WHOLE BAKED LINE CAUGHT FISH EN PAPILOTTE

CONFIT KIPFLER POTATOES, MAPLE GLAZED PUMPKIN WITH ORANGE AND PINENUT

GREMOLATA,

STEAMED BROCCOLINI LEMON THYME BUTTER