

Plenty Ranges Arts and Convention Centre

~ Silver Wedding Menu ~

On arrival a fine selection of Hot & Cold Savouries and Canapés

Entrée

Choice of Two, each served with fresh baked rolls

- ♥ *Poached Atlantic Salmon on Baby Leeks and Spinach drizzled with a Fresh Lime Hollandaise sauce*
- ♥ *Chicken and Mushroom Ravioli with a Creamy Wild Mushroom Sauce topped with shaved Parmesan and Crispy Bacon*
- ♥ *Potato Gnocchi with Tossed Spinach and Roasted Pine Nuts in a Chardonnay Sauce topped with Crispy Pancetta*
- ♥ *Salad of Salt and Pepper Calamari drizzled with a Tangy Chilli and Lime Aioli*
- ♥ *Shaved Smoked Chicken and fresh Asparagus Spears on a Roast Pepper, Capsicum and Onion Frittata, drizzled with a Mango infused Mayonnaise, Garnished with Cracked Peppercorn and Cherry Tomatoes and served with a Tasty Tomato Relish*
- ♥ *Spiced Lamb and Pine Nut Sausage on a Pink Potato Mash with Minted Riata and Crispy Pappadams*
- ♥ *Penne Pasta in a Creamy Sauvignon Blanc Sauce with either Chicken and Pine Nuts or Smoked Salmon and Chives accompanied with Shaved Parmesan*
- ♥ *Veal and Mushroom Flurette – Diced Baby Veal and Mushroom in a Creamy White Wine Ragout enveloped in a Filo Flurette Parcel, and served with a Chilli and Tomato Coulis*
- ♥ *Chicken and Asparagus Tart – Diced Chicken and Asparagus in White Wine Mornay Sauce set in a fine Pastry Tart and served with a Compote of Chilli and tomato*
- ♥ *Vegetarian Risotto – Fresh Asparagus Spears, Wild Mushrooms and Vegetable Ratatouille in a light Creamy Basil flavoured Rice garnished with Shaved Parmesan and Diced Roma Tomatoes*
- ♥ *Spinach and Ricotta or Chicken and Mushroom Cannelloni with a Basil and Tomato Provencal and Shaved Parmesan*
- ♥ *Warm Thai Lamb Salad- Barbecued Teriyaki Marinated Diced Lamb Fillets on a Bed of Baby Spinach Lettuce with a Red Wine Vinaigrette and a Dollop of Minted Yoghurt*
- ♥ *Smoked Salmon and Prawn Roulade- Slices of Smoked Salmon enveloping a rich Prawn Mousse served on Salad Greens with a fresh Lime Salmon Caviar and a light Piquant Sauce*

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Main Course

Choice of Two, each served in equal quantities with in season vegetables

- ♥ *Sliced King Island Fillet of Beef on a Sweet Potato and Mustard Seed Mash with a Portobello Cream Mushroom and Brandy Sauce topped with Crispy fried shallots or alternatively with a Rich Red Wine Bordelaise Sauce*
- ♥ *Aged Prime Scotch Fillet on a Rustic Mash with a Burgundy Jus garnished with a Julienne of Beetroot*
- ♥ *Beef Tournedos on a Herbed flavoured Crouton with a Bin 707 Jus, Rosemary Chat Potatoes, Buttered Almond Beans and Sesame glazed Pumpkin*
- ♥ *Baked Blue Eye or a fillet of Wild Barramundi on a local Blue Lip Mussel and fresh Pea Risotto with a Lime and Ginger Butter sauce*
- ♥ *Veal Tarragon- Thick cut Baby Veal on a Sweet Potato Mash with a Chardonnay Tarragon sauce lightly flavoured with Seeded Mustard*
- ♥ *Tender Braised Lamb Shank on a Chive and Potato Mash with a Rosemary and Red Wine Sauce*
- ♥ *A Slow Roasted Lamb Rump pocketed with a Spinach and Pine nut Farce presented on a Mint infused Mash and served with a Minted Lamb Red Wine Jus*
- ♥ *Chicken Mediterranean – Breast of Chicken pocketed with Brie Cheese, Sun Dried Tomatoes and Olives, Parmesan and Macadamia Crumbed, oven baked and Drizzled with a Port Wine and Orange Sauce*
- ♥ *Chicken and Lobster Mignon with a Honey Seeded Mustard Sauce*
- ♥ *Breast of Peking Duck on Bok Choy and Baby Spinach with a Hoi Sin Plum and Ginger Sauce sprinkled with Sesame Seeds*
- ♥ *Honey Glazed Pork Rib Eye Cutlet with sautéed Kifler Potatoes Drizzled with a Honey Soy Teriyaki Glaze with a Apple and Onion Relish on the side*

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Sweets

Choice of Two, each served in equal quantities

- ♥ *Petit Pavlovas- Individual Pavlovas with double whipped Cream topped with fresh Berries from the Forrest and accompanied with Compote of Wild Berries*
- ♥ *Baked Apple and Ricotta Cheesecake with Glazed Apples, Forrest Berry Coulis and Vanilla Bean Cream*
- ♥ *Apple & Rhubarb Crumble with Vanilla Bean Anglaise and King Island Cream*
- ♥ *Chocolate Treat – A sumptuous Double Chocolate Mousse set upon a thin layer of Mud Cake topped with Chocolate Jelly and served with a dollop of King Island cream*
- ♥ *Mango Bavorise – A mix of Mango and Coconut Custard set on a Orange Mango Cake finished with a Mango Glaze and served with Raspberry Coulees and a Fresh dollop of Cream on the side*
- ♥ *Individual Black Forrest Gateaux with Berri Coulis and King Island Cream*
- ♥ *Tiramisu – Mascarpone Cheese and Cream together with Coffee Liqueur Sponge served with Raspberry Coulis and Chantilly cream*
- ♥ *Individual Lemon Meringue Pie- A Tangy Lemon Custard on a Sweet Biscuit base topped with Fluffy Meringue and served with Berry coulees and Double Cream*
- ♥ *Warm Chocolate Pudding – Warm Chocolate Ganache with a Rich Chocolate Sauce served with a Vanilla Bean Ice Cream and Baked sliced Almonds*

Beverages - House Package

Heavy and light bottled beer, Australian Champagne, Rothbury Estate Sauvignon Blanc or Chardonnay, Rothbury Estate Cabernet Shiraz, Juices, Mineral Water and Soft Drinks.

Tea, coffee & Chocolate Mints