



**AppleTree**

• CATERING •



# WEDDING



stand up service  
\$65 per head  
grazing table /4 canapés /2 mini meals /  
dessert grazing table

## MENU ONE

<i>Grazing Table</i>	brie cheese - manachago cheese - baked ricotta - dried fruit & salted nuts - handmade dips - tomato bocconcini basil salad w/ olive oil & balsamic - prosciutto - salami - fresh seasonal fruit - olives - sundried tomatoes - artichokes - beetroot feta parsley salad - fresh seasonal vegetables - artisan bread - crackers
<i>Canapé</i>	mushroom & truffle arancini served w/ aioli vegetarian chicken & leek tart lemon grass kaffia lime leave prawn skewer GF duck pan cake
<i>Mini Meal</i>	slow roasted lamb w/ roasted root vegetables gremolata GF pumpkin pistachio & sage gnocchi vegetarian
<i>Dessert Table</i>	baked 3 cheese passionfruit cheese cake sticky date pudding w/ butterscotch sauce double cream strawberries chocolate & hazelnut cake w/ ganache GF

# WEDDING



stand up service  
\$65 per head  
grazing table / 4 canapés / 2 mini meals /  
dessert grazing table

## MENU TWO

<i>Grazing Table</i>	bric cheese - manachago cheese - baked ricotta - dried fruit & salted nuts - handmade dips - tomato bocconcini basil salad w/ olive oil & balsamic - prosciutto - salami - fresh seasonal fruit - olives - sundried tomatoes - artichokes - beetroot feta parsley salad - fresh seasonal vegetables - artisan bread - crackers
<i>Canapé</i>	lamb & haloumi skewers w/ minted yogurt GF pork & fennel sausage rolls w/ relish pumpkin feta tart vegetarian salt & pepper squid w/ finger lime aioli GF
<i>Mini Meal</i>	beef eye filled w/ paris mash truffle jus GF harissa roasted chicken w/ Israeli cous cous & minted yogurt
<i>Dessert Table</i>	pavlova w/ lemon curd seasonal fruit & double cream pecan pie chocolate raspberry layered trifle

# WEDDING



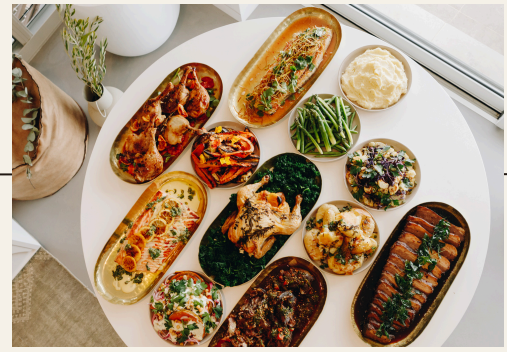
stand up service  
\$65 per head  
grazing table /4 canapés /2 mini meals /  
dessert grazing table

## MENU THREE

<i>Grazing Table</i>	brie cheese - manachago cheese - baked ricotta - dried fruit & salted nuts - handmade dips - tomato bocconcini basil salad w/ olive oil & balsamic - prosciutto - salami - fresh seasonal fruit - olives - sundried tomatoes - artichokes - beetroot feta parsley salad - fresh seasonal vegetables - artisan bread - crackers
<i>Canapé</i>	tomato basil bocconcini arancini w/ pesto vegetarian chicken & chorizo skewers GF teriyaki beef skewers GF prosciutto wrapped scallop's w/ salsa Verdi GF
<i>Mini Meal</i>	pork belly bow buns w/ hoisin & apple slaw vodka prawn penne
<i>Dessert Table</i>	apple blueberry crumble w/ custard salted caramel cheese cake black forest cake



# WEDDING



seated share table service  
\$75 per head  
3 canapés /bread basket w/pesto, olives & vegetable sticks  
3 main course dishes/ 4 side dishes  
2 selections share table dessert

## MENU ONE

<i>Canapé</i>	oysters w/ finger lime dressing GF pulled pork spring roll chicken & leek tarts
<i>Main</i>	pork belly in Asian style master stock slow cook leg of lamb w/ gremolata GF snapper fillets w/ salsa Verdi GF
<i>Sides</i>	smashed & roasted chat potatoes w/ garlic & herbs GF vegetarian green beans w/ feta & pomegranate Vegetarian cous lettuce w/ crispy prosciutto and parmesan cheese beetroot lentil cabbage salad w/ maple dressing vegan GF
<i>Dessert</i>	baked 3 cheese passionfruit cheese cake sticky date pudding w/ butterscotch sauce double cream strawberries

# WEDDING



seated share table service

\$75 per head

3 canapés /bread basket w/pesto, olives & vegetable sticks

3 main course dishes/ 4 side dishes

2 selections share table dessert

## MENU TWO

<i>Canapé</i>	lemon grass prawn skewer GF duck pan cake tomato & basil arancini w/ pesto Vegetarian
<i>Main</i>	beef eye fillet w/port wine jus herb crusted salmon w/beurre blanc twice cooked duck w/orange & thyme
<i>Sides</i>	paris mash potatoes GF Vegetarian seasonal greens w/ roasted almonds Vegan GF roasted pumpkin salad w/ coriander & coconut dressing Vegan GF rocket orange fennel herb salad Vegan GF
<i>Dessert</i>	pavlova w/ lemon curd seasonal fruit & double cream apple blueberry crumble w/ custard



# WEDDING



sit down service  
3 courses alternate drop  
\$95 per head

bread roll on table  
entree, main, two sides, dessert

## MENU ONE

<i>Entree</i>	sticky pork belly w/ green mango mint peanut salad stuffed zucchini flowers w/confit vine tomatoes vegetarian
<i>Main</i>	beef eye fillet w/ wild mushrooms truffle jus & potato leek gallet GF snapper fillet w/ cauliflower puree salsa Verdi GF
<i>Sides</i>	butter lettuce baby cucumber herb salad GF smashed potatoes GF
<i>Dessert</i>	vanilla bean crème brulee w/ raspberry & biscotti chocolate pudding vanilla gelato ganache

# WEDDING



sit down service  
3 courses alternate drop  
\$95 per head

bread roll on table  
entree, main, two sides, dessert

## MENU TWO

<i>Entree</i>	confit garlic WA prawns w/ kipfler potato salad GF star aniseed duck breast w/ cherry sauce carrot puree GF
<i>Main</i>	lamb backstrap w/ roasted pumpkin & salsa crudo GF ricotta stuffed chicken breast w/ roasted baby carrots & shiraz jus GF
<i>Sides</i>	seasonal greens vegan paris mash GF vegetarian
<i>Dessert</i>	crème caramel GF sticky date pudding w/ butter scotch sauce & gelato



# WEDDING



sit down service  
3 courses alternate drop  
\$95 per head

bread roll on table  
entree, main, two sides, dessert

## MENU THREE

<i>Entree</i>	scallops w/ pancetta cauliflower puree herb salad GF burrata w/ heirloom tomato, nectarine vin cotta, basil, sour dough vegetarian
<i>Main</i>	salmon w/ asparagus sweet potato gallet & lemon bur blanc GF pork cutlet herb parmesan crumbed w/ current pine nut port wine cabbage red wine jus
<i>Sides</i>	celery salt french fries w/ aioli GF rocket pear parmesan salad GF
<i>Dessert</i>	coconut panna cotta w/ mango salsa GF chocolate mouse w/ double cream and figs GF