



Wedding Sample Menu 2022-23

The sharing of food is one of life's greatest pleasures - and the centrepiece of all successful functions. It is an element that brings joy and excitement, along with a statement of style to each and every event.

At Two Tarts Catering our dedicated team of chefs love what they do- and take great pride in delivering an exceptional culinary experience. Using only the freshest seasonal produce, the team take an innovative approach to ensure your menu reflects the vision you hold for your special event, while meeting special dietary needs and other preferences.

The results are always spectacular, delicious and delectable.

We look forward to the opportunity to meet with you and take your conference or event to another level. If you book with us, you will not be disappointed.



Canapé Menu

Create your own canape menu with a combination of 3 cold, 3 hot & 3 fork items served over three hours, wandering desserts are an additional extra

30 guests minimum

Cold selection

- beetroot, goat cheese mousse & almond tartlet **V**
- blue swimmer crab, chives & green apple on lavosh
- bruschetta, tomato & basil **V**
- crispy taco – prawn, fennel & wasabi mayo
- king prawns & bloody mary mayo
- little chicken, celery & pine nut sandwiches
- rice paper rolls – hoi sin chicken & asian slaw
- rice paper rolls – duck, cucumber & spring onion
- roast beef en croute, caramelised onion & horseradish
- smoked salmon, chive blini & crème fraiche
- sushi – teriyaki chicken & capsicum
- sushi – duck, spring onion & cucumber

Hot selection

- arancini – pork char sui
- arancini – mushroom, goats cheese **V**
- chicken skewers & satay sauce
- crispy taco – mushrooms, corn, chipotle, avo & jalapeno salsa **V**
- crispy taco – pulled pork, slaw & chipotle
- lamb kofta & tzatziki
- mini filet mignons & béarnaise sauce
- mini homemade sausage rolls
- okonomiyaki, pork belly & jap soy
- pork & chive pan fried gyoza, sesame ponzu
- salt & pepper calamari, aioli
- spring rolls – american cheeseburger
- spring rolls – vietnamese style, chicken or pork
- tempura prawns & wasabi mayo

Fork Options

- beef & caramelised onion brioche sliders
- beef salad, thai style dressing, roasted rice & fresh herbs
- beer battered fish & chips, tartare
- butter chicken, rice, roti & cucumber raita
- fried chicken, Korean slaw, sweet & spicy sauce
- gnocchi, creamy mushroom & pumpkin **V**
- mushroom & haloumi brioche sliders **V**
- pork & chive wontons, chilli oil
- pork belly bao bun, pickled veg & hoi sin
- wild mushroom risotto, parmesan & truffle oil **V**

Wandering mini desserts

- pudding – sticky date OR flourless chocolate
- tartlet – lemon & blueberry OR chocolate & salted caramel
- dessert cup – raspberry cheesecake OR tiramisu
- cannoli – ricotta & pistachio OR chocolate & orange

Seated Menu – alternate serve two or three course option (three course is an additional cost to current quotes)

Optional – serve 3 cold canapés instead of entrée or dessert

All meals are served with dinner rolls and butter

Minimum numbers 30

Entrée – select two

- beef ragu, pappardelle & parmesan
- gin cured salmon, cucumber, horseradish & rye crisps
- moroccan lamb cigars, herb yoghurt & mint pesto
- pork belly, pork skin cracker, celeriac puree & fennel
- pumpkin arancini & chilli capsicum sauce
- salt and pepper calamari, rocket, red onion & fennel salad

Main course – select two

- chicken breast with spinach & brie, scallop potato, carrot & pesto sauce
- chicken breast with za'tar spice, pumpkin, almond miso & green goddess
- eye fillet, hassle back potato, greens, horseradish, onion rings & jus
- lamb rump, cauliflower puree, peas, zucchini & mint
- honey mustard pork loin, dijon mash potato, garlic bacon beans & jus
- osso bucco, soft polenta, gremolata & greens
- salmon fillet, garlic & thyme smash potato, greens & house béarnaise

Dessert – select two

- baked lemon cheesecake & berries
- flourless chocolate cake & chocolate caramel sauce
- flourless orange & almond cake, mascarpone cream
- hazelnut & chocolate delice
- lemon tart & berries

Seated Menu – share style

A canapé feel social menu served sit down. The below items are the full menu that we provide for the Fusion feast option

Optional – add on desserts

Minimum numbers 30

Fusion feast

- crispy taco – prawn, fennel & wasabi mayo
- arancini – mushroom, goats cheese
- salt & pepper calamari, aioli

- pork & chive wontons, chilli oil
- okonomiyaki, pork belly & jap soy
- spring rolls – vietnamese style, chicken or pork

- chicken skewers & satay sauce
- pork belly bao bun, pickled veg & hoi sin
- fried chicken, Korean slaw, sweet & spicy sauce

Seated Menu – share style

A canapé feel social menu served sit down. The below items are the full menu that we provide for the Classic feast option

All meals are served with dinner rolls and butter

Optional – add on desserts

Minimum numbers 30

Classic feast

Entrée

- pork belly, pork skin cracker, celeriac puree & fennel
- pumpkin arancini & chilli capsicum sauce
- salt and pepper calamari, rocket, red onion & fennel salad

Main

- chicken breast – za'tar spice & almond miso
- eye fillet – medium & jus
- slow roast lamb – pea, zucchini & mint smash, jus

Sides

- rosemary & garlic roasted baby chat potatoes
- roast pumpkin & green goddess
- green beans, feta & almond salad

Seated Menu – share style

A shared roast feast served sit down.

All meals are served with gravy, dinner rolls and butter

Optional – add on desserts

Minimum numbers 30

Roast feast

- peppered beef
- slow cooked garlic and rosemary lamb
- thyme chicken breast
- rosemary & garlic baby chat potatoes
- roast pumpkin, sweet potato & beetroot
- tossed green salad, balsamic
- traditional coleslaw

Roast Menu

Served buffet style for your guests to collect their dinner from a station set up

Minimum numbers 30

Roast – vegetables

- roast peppered beef
- slow cooked garlic and rosemary lamb
- thyme chicken breast
- rosemary & garlic baby chat potatoes
- roast pumpkin, sweet potato & beetroot
- gravy, french stick, butter

Roast – salad

- roast peppered beef
- slow cooked garlic and rosemary lamb
- thyme chicken breast
- rosemary & garlic baby chat potatoes
- tossed green salad, balsamic
- hokkien noodle salad, asian vegetables
- traditional coleslaw
- gravy, french stick, butter

Additional menu options

Canapés (in conjunction with other menu selections)

Pricing for canapé selection as an additional option is in conjunction with other menu selections.

Please enquire for further pricing if not in conjunction with other menu selections.

Add canapés 3 per person

Choose from 3 cold options

Add canapés 6 per person

Choose from 3 cold & 3 hot options

Choose from 6 cold options

Choose from 6 hot options

Kids Menu

Under 12 years

- nuggets (homemade) & chips
- chicken schnitzel & chips
- penne with bolognaise sauce

Kids meal

\$16 per person

Salad Menu

Caesar	\$4 per person
Coleslaw	\$2 per person
Duo of sweet potato & potato	\$4 per person
Green bean, feta & almonds	\$4 per person
Hokkien noodle, asian vegetables	\$3 per person
Potato, bacon, egg & fresh herbs	\$4 per person
Pumpkin, feta, spinach & sun dried tomato	\$4 per person
Rocket, fennel & red onion	\$2 per person
Soba noodle, mushrooms, tofu, green veg & sesame	\$4 per person
Spiral pasta salad with bacon & herbs	\$3 per person
Tossed greens, tomato & cucumber	\$3 per person

***Minimum 10 pax per salad*

Other

- Antipasto platters
- Grazing table
- Plated wedding cake
- Cheese platter
- Service meals