

SAMPLE MENUS

The following are sample menus for your special day. We have a range of menus to choose from. Please contact your caterer regarding your menu as they will provide you with a specialised quote for your requirements.

The following is a guide for inclusions in the following menus unless otherwise stated by the caterer:

- All staff including a bartender to serve your drinks
- Glassware and bar equipment
- Crockery and cutlery
- Tablecloths and skirts and high quality paper napkins
- Set up of tables and clearing away

The price generally does not include extras such as:

- Table decorations and flowers
- Chair covers and bows
- Any other specialty additions such as candelabras etc.

Please don't hesitate to contact Vicki in the office if you have any further queries on 07 5448 2285.

SPOON FED

CATERING

Mia Daskalu, Proprietor
Spoonfed Catering, Noosa Heads
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cELEBRATE, iNduLge, KiCk bAcK & eNJOY.....

Setting the mood..

the pleasure of your company.

COCKTAIL STYLE

Fingerfood to be served through out the evening, a choice of 10, approx 1.5-2.0 pieces each through out the evening, .

this is also a substantial fingerfood menu in replacement of a sit down meal.

As you can see there are so many flavours to choose from....

1. mini yorkshire puddings with rare roast beef & horseradish cream or & smoked salmon, horseradish cream & dill.(meat.)
2. chicken & waternut chestnut dumplings gowwee served with ponzu sauce in porcelain bowls.. (meat.)
3. bloody mary oyster shots.
4. gazbacho shots with tiger prawn.
5. thin chips & calamari in Japanese bread crumbs with caper mayo & tomato sauce served in spoon fed paper cones.(fish.)
6. Steamed sea- weed omelette with horseradish & salmon roe.(veg.)
7. prawn, crab meat & sugar cane stix with a minted chilli dipping sauce. (sfood.)
8. Coriander breaded chicken with wsabi mayonnaise.(meat.)
9. Jerusalem artichoke or cauliflower soup with tea smoked scallop served in shot glasses.(veg.)
10. peking duck, dried fried onion julienne cucumber & plum sauce. freshly wrapped in rice paper. (MEAT.)
11. white bean cannellini & italian parsley tartlets. (VEG)
12. Balinese curry of pork, chicken or beef served with jasmine rice in porcelain spoon with fork.(meat.)
13. oysters- best in season.... Ah Mu oyster shots, freshly shucked , sitting on a bed of rock salt & wooden tooth fork with Asian flavours, of fresh lime juice, palm sugar, Thai basil, sesame seeds... a real winner. (SEAFOOD)..
14. Meriedith goats (qld)cheese balls, deep fried, served on porcelain spoon, with caramelised onion, figgotto & crispy sage.(VEG.)
15. Harvey bay sea scallops, wakamae, taramasalata tartlets, & salmon roe,... something alittle different. (SEAFOOD)
16. Sashimi grade salmon from Mooloolabah waters served in individual porcelain spoons with fresh lemon juice, seasalt, avocado & spanish onion. (SEAFOOD)
17. Ceviche of coral trout, (cured in lime juice, coconut milk.) served in porcelain spoons. (SEAFOOD>)

18. Satay sticks of pork, beef & chicken, drizzled with a combination of sauteed roasted fresh peanuts in lemongrass, shrimp paste, tamarind, coconut milk & coriander. (MEAT)
19. polenta ,goats cheese & sundried tonatoe slices. (veg.)
20. Hand made curry puffs, with sweet potato, pea, & potato, simmered in green curry flavours, served with a dipping sauce of Greek yogurt & freshly roasted crushed cumin..... (VEG)
21. qld sea scallops, tarramasalata, wakamae & salmon roe canapes. (Sfood.)
22. Lamb back strap mini kebabs marinated with fresh lemon juice & garlic, served with fresh mint, honey & tahini dipping sauce, ...(MEAT)
23. mini beef hamburgers with cos lettuce & chilli jam, & or
24. falafel balls with a hummus paste with cos lettuce served on a sesame seed bun. (VEG or MEAT.)
25. pork & noodle balls with a soy & mirin dipping sauce. (MEAT.)
26. Caesar salads of baby cos, shaved pecorino, bacon chips, garlic croutons, egg, & anchovy mayonnaise served on 420ml white noodle take out with fork. (VEG) or (meat.)
27. field mushroom, slivered almonds & fino sherry soup in mini glasses. (VEG➤)
28. Local fresh large tiger prawn, flashed on BBQ served on basil, chilli & lemon zest, seasalt, garlic & cracked pepper. (SEAFOOD.)
29. Nori rolls of vegetarian, avocado, pickled ginger, japenese mayo, julienne cucumber & red capsicum. (VEG➤)
30. hand made pork & fennel sausages with a roasted cumin & tomato relish. (MEAT.)
31. fresh rosemary crusted chicken schnitzel with a lime mayonnaise. (MEAT)
32. Italian rice balls of mushroom & mozzarella, lightly deep fried & coated with breadcrumbs. (VEG)
33. trio of seasonal seafood on stix served on banana leaves. (SEAFOOD.)
34. thai style, crab, prawn & fish, sugar cane skewers. (SEAFOOD)
35. coconut, corriander chicken stix. (meat.)
36. button mushrooms & zucchini, crumbed in parmaesan cheese, & italian parsley, lightly deep fried& served with freshly squeezed lemon & sea salt & cracked pepper. (veg➤)
37. ponzu calamari & passionfruit served in porcelain bowls. (sfood.)
38. pork & lemongrass wontons in porcelain bowls.(meat.)
39. profiteroles pocketed with goats cheese & olive tapenade. (veg.)
40. buffalo mozzarella, eggplant & green olive bruscetta
41. Mini eye fillets on crispy pancetta ham, roasted eggplant & chilli on bruscetta.
42. Sesame seared tuna with pickled ginger & cucumber.

- Am happy to include in costing the Espresso coffee (Italian style) & tea, served with stylish white crockery..

COST-\$88.00inc gst being min 40ple.

• • • INCLUDED IN THE COSTING:

- • Spoonfed staff respect all personal items & bring all professional knives & cooking utensils. We do not use any of your equipment on the nite unless specified by the owner of the house...
 - all cooking equipment, deep fryers, cocktail serviettes, platters & cocktail accessories, washing equipment etc.....
 - set up of kitchen, & clean up stations.
 - meeting with you x 1 to discuss your needs & format, on the day.
 - Meeting with all staff. Full itinerary of the days event, menu & expectation...
 - Clean up & pack down up of all equipment.
 - Experienced Food Service staff, through out the evening..
 - Experienced Quality Chefs, through out the evening. .
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 - Am happy to suggest the most popular dishes that work well together, as this menu is extremely popular & works well, for small & large celebrations.
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ALFRESCO DINING .

This is a more informal yet intimate style of eating. Guests are seated, at tables with 3 varieties of salads are placed along the centre of the table, as guests can help themselves at their own leisure. Wait staff will casually circulate to each table, offering a variety of cooked meats throughout the evening.. This is a perfect style for celebrating special intimate occasions.

guest to arrive @ 1.00 pm to be greeted with a glass of bubbly.
light canape to be served ..

- Ah Muu oyster shots, freshly shucked oysters, depending on best @ time on rock salt with wooden tooth pick, served with fresh lime juice, sesame seeds thai basil & palm sugar... a must!!!
- mini yorkshire puddings with smoked salmon, creme fraiche & fresh dill
- peking duck with organic sunflower sprouts & asian greens, wrapped in rice paper.
- qld sea scallops, taramasalata, wakamae & salmon roe, served in biscuit cases.

sit down with friends approx 2.30 pm.

on the centre of all tables, each salad dish will be sufficient for 1 serve of each + extra....

- blanched broccoli, drizzled with extra virgin oil, seasalt, cracked pepper...
- Kifler potato, crispy pancetta, radicchio, rocket & vincotto dressing.
- Santori salad of fresh red, green, & yellow capsicum, with cherry tomato, Kalamatta olive & spanish onion with a fresh lemon dressing.
-

to be served 1 dish @ a time, by all staff..

- large green Mooloolaba prawns flashed with fresh basil, chilli, lemon zest & olive oil (no garlic.) (2 x prawns.)
- fresh white reef fish fillets with sea salt, cracked pepper & fresh lemon. (x approx 120 gms.)
- lamb cutlets, fresh mint & olive oil. (2.5 each.)

CELEBRATION CAKE- can be supplied by Spoon fed- full service approx 5.30pm-.. to be served with a fresh fruit compote & double cream by staff.
espresso coffee & tea serve..

COST-\$95.00 per head being min 50 ple.

- **INCLUDED IN THE COSTING:**

- • Spooned staff respect all personal items & bring all professional knives & cooking utensils. We do not use any of your equipment on the nite unless specified by the owner of the house...
- all cooking equipment, deep fryers, cocktail serviettes, salad platters & cocktail accessories, washing equipment etc.....
- set up of kitchen, & clean up stations. (1.5 hours prior.)
- meeting with you x 1 to discuss your needs & format, on the day.
- Meeting with all staff. Chefs, wait & bar staff...
- Full itinerary of the days event, menu & expectation...
- Clean up & pack down up of all equipment.
- Experienced Food Service staff, through out the evening through out the entire evening..
- Experienced Quality Chefs, through out the evening through out the entire evening. .

Am happy to forward you a quote for required glassware, classic champagne, wine, tumblers, silver troth with stand etc, cutlery & linen etc.

OPTIONAL:

BUFFET SPREAD @ 7.30pm-8.00pm -to self serve through the evening..

- smoked ham finely sliced on the bone displayed on wooden chopping boards & sliced by staff.
- home made chutney & mustards.
- wedges of 3 x cheeses.
- complimentary dried & fresh fruits., caperberries, & Muscat with quince paste.
- variety of gourmet breads.

bamboo dinner plates, forks & knives, serviettes to be displayed on servery..

COST-\$45.00 per head.

25% deposit is required to book the date, with the balance for your function is payable one week prior to the date of the function.

- Deposits are refundable only if notice of cancellation is received in writing at least 7 days before function date.

Please Note** A 20% administration charge will be deducted from any refunded deposits.



First Class Functions

Cocktail Menu

From \$69.50 to \$77.50 pp



A selection of gourmet finger foods

Cold selection

Fresh Shucked Oysters with assorted dipping sauces and condiments
Smoked Salmon grissini sticks
Vegetarian Vietnamese rice paper rolls
Nori rolls- Vegetarian, Seafood and Chicken
Bocincini, tomato and Basil skewers
Bruschetta with - Fresh organic tomato with rocket macadamia pesto
 - Smoked salmon, creamed cheese and dill
Toasted brioche with roast pear, blue cheese and hazelnut dressing
Cajun Roast Beef with Horseradish Cream on cheddar rice croute
Buckwheat Blini with creme Fraiche and Salmon Roe
Tandoori Chicken on toasted naan
Individual caesar served in cos lettuce cups

Hot selection

Caramelised onion and goats cheese tart
Salt and pepper Calamari with lemon sauce
Thai fish cakes with Noug Cham
Corn cakes topped with avocado cream and tomato salsa
Char Su Pork meatballs with lime aioli
Whiting fillets with lime mayo
Mini vegetable frittata
Gyoza Pork dumpling with shoyu sauce
Sweet potato, feta and coriander triangles
Marinated chicken skewers
Spring rolls with chilli, lime and ginger sauce
Greek style pizetta

Cocktail menu cont....

Dessert Selection-served buffet style

Your wedding cake served with berry coulis and cream

Tea and coffee

Select 3 from cold and 4 from hot selection (1.5 hours)

\$ 69.50pp

Select 4 from cold and 6 from hot selection (2- 2.5hours)

\$ 77.50pp



Gourmet Buffet Menu

From \$99.00 pp

Select 4 Canapés from our exotic cocktail list

Cold dishes

Select 3 dishes

Pear, Fennel and Shaved Parmesan Salad

Green Salad, Avocado, Capsicum, Snowpeas, Asparagus, Beans and Broccoli with Sesame Seeds

Rocket and Watercress with Slow Roast Tomatoes, Roasted Sweet Potato and Zucchini with Yoghurt and Tahini Dressing

Red and Yellow Cherry Tomatoes and Capsicum with Spanish Onion, Kalamata Olives, Feta and Cucumber

Hot Dishes

Select 3 Dishes

Freshly Glazed, on the Bone Ham

Rib Eye Fillet, Pepper Crusted with Smoked Tuna Mayonnaise

Asian Marinated Quail Pieces on Wilted Pak Choy with Ginger

Spice Dusted Chicken Breasts with Lemon Myrtle and Macadamia Sauce

Deboned Leg of Lamb stuffed with spinach, Sundried Tomato, Feta & Olive Tapenade

Grilled Sashimi Grade Tuna Marinated in Tamarind, Dill & Lime

Vegetable Dishes

Select 2 dishes

Crisp Roast Potato Pieces Tossed in Parsley & Butter

Sweet Potato Roasted with extra virgin olive oil and caraway

Cauliflower and broccoli with Cheese & Dijon Mustard sauce

Butternut Squash Steamed with Garlic & Rosemary

Dessert Buffet

Your wedding cake served with coulis and cream

with 1 selection from below

Manhattan baked cheesecake with berry compote

Dark and white chocolate mousse cake

Macadamia pie with honey ice cream

Tiramisu with tia maria cream

Wild berry cheesecake

Chocolate mousse cake with custard filled profiterolles

Tea and coffee

Sample Menu

From \$93.00 - \$97.00 pp



Canapés

5 Canapés from cocktail list

Entrée

Select two to be served alternately

Vine ripened tomato salad with basil, bocconcine, balsamic vinegar and virgin olive oil

Sliced home-cured vodka salmon salad with Spanish onions, capers and a lemon pepper vinaigrette

Blackened Atlantic salmon on a nicoise salad

Thai style prawn skewers served with Asian greens and a lemongrass dressing

Char grilled chicken with avocado and lemon salad

Parma ham and fresh figs topped with toasted goat's cheese with raspberry vinaigrette

Main Course

Select two to be served alternately

Roasted breast of Barbury duck served on creamed savoy cabbage with a balsamic & black cherry jus

Pan-fried fillet of Salmon finished with a light citrus & shallot butter

Pan-fried sea bass fillet and braised baby fennel with a Sauvignon Blanc sauce

Fresh tuna with a pepper crust served with a warm tomato & herb

Chargrilled chicken supreme with pancetta and spinach stuffing with a green peppercorn sauce

Roasted Rack of Lamb with a fresh rosemary and mustard crust

Dessert

Select two to be served alternately

Baked lemon and lime tart

Dark Chocolate & Cointreau Layered Mousse Cake

White chocolate and baileys cream with a dark chocolate sauce

Lemon myrtle mousse with roasted macadamia nuts

Mango and coconut bavaroise with almond biscuit

Apple custard tart with a cinamon syrup

Tea and coffee and petit fours

GOURMET VACATION

WEDDINGS

Congratulations on your engagement and upcoming wedding, we look forward to working with you to create a menu to cater for you and your guests on this special day. We arrive fully equipped with a professional team of Chefs and Wait staff that take care of the complete set up and clean down of the dining area leaving you to relax and enjoy the day.

At Gourmet Vacation we strive to make each wedding unique, moulded around the style and tastes of the bride and groom. We have put together a range of dishes and set packages to choose from, you can choose each dish for your menu combining your favourite flavours. We are more than happy to suggest menu combinations that work well together and should please most tastes.

Please let us know of any allergies, special dietary requirements that need to be catered for as we can adjust our menus to suit.

Please have a look at our menu options and packages and please do not hesitate to contact us at any time if you have any questions or queries.

Ph. 0409 492 529 / 5448 1508

Email. info@gourmetvacation.com.au

Warren and Katie Blackwell










GOURMET VACATION

Gourmet Vacation










Wedding Menu Sample Dishes

Canapés





COLD

-  Oysters w Shallot and Ginger Dressing
-  Crab & Watermelon Salad
-  Sm.Salmon, Blini, Salmon Pearls
-  Tuna Sashimi, Avocado Jelly
-  Rabbit Dolmades, Mint Yogurt
-  Roast Beef, Pepper Scone, Horseradish Crème Fraiche
-  Duck Parfait, Champagne Jelly
-  Avocado & Buderim Ginger Sushi Rolls
-  Brioche, Blue Cheese & Pear






HOT

-  Prawn & Scallop Sugarcane Sticks
-  Thai Fish Cakes, Nam Jim
-  Salt & Pepper Prawns
-  Lamb & Rosemary Pies
-  Peking Duck Pancakes
-  Pork Pot Stick Dumplings
-  KFQ (Kentucky Fried Quail)
-  Vine Ripened Tomato Tarte Tatin
-  Mushroom Demi Tasse, Truffle Oil

BOWL DISHES

-  Chicken & Coconut Noodle Salad
-  Fish & Chips
-  Chilli Fried Tofu, Vegetarian Fried Rice
-  Duck & Shitake Mushroom Risotto

SWEET

-  Rose Jellies, Pistachio Fairy Floss
-  Chocolate Dipped Baby Apples
-  Vanilla Bean Brulee Tartlets
-  Baileys Rocky Road
-  Blue Cheese, Walnut Bread

**All dishes are subject to seasonal availability of ingredients

GOURMET VACATION

Wedding Menu Sample Dishes

ENTREES

- ▣ Mooloolaba King Prawn Cocktail
- ▣ Basil Cured Ocean Trout, Wakame Salad, Avocado Mousse
- ▣ Smoked Salmon Terrine, Pickled Beetroot Salad, Black Pepper Tuille
- ▣ Beef Carpaccio, Horseradish Cream, Parmesan Wafer, Micro Herbs
- ▣ Spiced Duck Breast, Vanilla Bean Gnocchi, Parsnip Cream
- ▣ Crisp Pork Belly, Caramelised Apple, Balsamic Crème
- ▣ Roast Beetroot & Fig Tart, Onion Marmalade, Rocket
- ▣ Goats Cheese Raviolo, Fennel & Citrus Salad, Warm Hazelnut Vinaigrette

MAINS

- ▣ Atlantic Salmon, Wakame, Corn Salsa, Capsicum Essence
- ▣ Reef Fish, Potato & Fennel Salad, Blood Orange Oil
- ▣ Veal Cutlet, Polenta Terrine, Porcini Cream
- ▣ Charmoula Rubbed Lamb Rump, Sweet Potato Rosti, Minted Yogurt
- ▣ Eye Fillet, Potato Galette, Fricassee of Forest Mushrooms
- ▣ Free Range Chicken Roulade, Creamed Leek, Honey Glazed Parsnips
- ▣ Slow Roast Tomato Risotto, Grilled Asparagus, Persian Fetta, Lemon E.V.O.O
- ▣ Yellow Curry of Butternut Pumpkin & Green Beans, Hot & Sour Paw Paw Salad

SIDES

- ▣ Sautéed Seasonal Greens
- ▣ Roast Baby Potatoes
- ▣ Local Green Leaf Salad

DESSERTS

- ▣ Turkish Delight Pannacotta, Glace Buderim Ginger, Rose Fairy Floss
- ▣ Flourless Chocolate Cake, Orange Puree, Clotted Cream
- ▣ Passionfruit Curd Tart, Pineapple Salad, Caramel Coconut
- ▣ Vanilla Crème Brulee, Berry Compote, Almond Biscotti
- ▣ Maleny Brie, Cabernet Paste, Walnut Bread

**all dishes are subject to seasonal availability of ingredients

GOURMET VACATION

Wedding Catering Packages

Cocktail Package 1

Designed to supply nibbles with drinks
6 items per person

\$30 per person

Two Cold Canapés
Two Hot Canapés
One Sweet Canapé

Sit Down Package 1

Three course meal including your wedding cake

\$85 per person

Four Canapés (allowing guests to mingle)
Two Mains (served alternate drop)
One Side Dish (centre of the table)
Cutting and serving of wedding cake
(Wedding cake can be supplied at additional cost)

Cocktail Package 2

A light meal option
10 items per person

\$45 per person

Three Cold Canapés
Three Hot Canapés
Two Sweet Canapés

Sit Down Package 2

Three course formal meal

\$100 per person

Two Entrees (served alternate drop)
Two Mains (served alternate drop)
One Side Dish (centre of the table)
One Dessert

Cocktail Package 3

Premium Cocktail Package
12 items per person

\$60 per person

Two Cold Canapés
Two Hot Canapés
Two Bowl Dishes
Two Sweet Canapés

Sit Down Package 3

Four course premium package

\$120 per person

Four Canapés (allowing guests to mingle)
Two Entrees (served alternate drop)
Two Mains (served alternate drop)
One Side Dish (centre of the table)
One Dessert

GOURMET VACATION

FAQ's

WHAT THE PRICE PER PERSON INCLUDES.

Set up and clean down of dining, kitchen and bar areas, Table Cloths, Napkins, Crockery, Cutlery, Glassware (wine, beer and water only), Kitchen set up and equipment, Bar set up and equipment, Chefs, Wait Staff, Bar Man, Ice, Refrigeration, GST, Meeting with you twice to discuss your needs and format of the day.

PRICE DOES NOT INCLUDE, BUT CAN BE ARRANGED AT ADDITIONAL COST.

Chair Covers or Bows, Marquee if needed, Flowers or Table Decorations, Alcohol, Wedding Cake.

DEPOSITS AND PAYMENTS

Final Cost will be quoted when menu, location and schedule of day has been finalised. A 25% Deposit is required to secure booking date with the balance due one week prior to wedding day. Deposits are refundable minus a 20% administration fee if notice is given two weeks prior to wedding day. Any breakages made by guests are the responsibility of you the client.

SPECIAL REQUESTS FOR MENU OR SERVICE

Please let us know in advance of any special requirements needed for the occasion, we will do our best to accommodate if appropriate notice is given. For example Guests with food allergies, Vegetarians, Kids Menus Etc.