

# *Dining Aboard The James Craig*

The following catering packages we have found that is add great flexibility and a chance for you and your guests to relax and enjoy your wedding day.

## **On arrival**

Your guest will indulge a choice of four canapé selections. We would suggest guest would enjoy this for 30 to 45 minutes.

## **Entrée and Main Course**

Served alternately you may choose any two dishes.

Freshly Baked Bread Rolls

## **Dessert**

Choose from a tasting platter or any one of our individual desserts.

## **After Dinner**

Enjoy fine Segafredo Coffee and Tea Selection  
With accompanying Biscotti and Chocolate Truffles

## **Cellarman's Beverage Selection**

Jantz Non Vintage Sparkling  
Tempus Two Semillon Sauvignon Blanc NSW  
Evans & Tate Chardonnay WA  
Redman Coonawarra SA  
Hahn Premium and Light  
Orange Juice and Soft Drinks

## **Total Package Per Guest Includes**

Reception for 5 hours for a minimum of 100 guests  
All Table and Kitchen Equipment  
Fine Damask White Linen  
All Staffing Charges



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# *Dining Aboard The James Craig*

## Menu A

Two course meal  
Main course & Dessert  
Coffee, Tea and Petit Fours

## Menu B

Three course meal  
Entrée, Main Course & Dessert  
Coffee, Tea and Petit Fours

*Any guests that are vegetarian or have special dietary requirements can be catered for separately*

## Additional Item

Canapés selection on arrival for half and hour - \$6.50 per person  
Alternate served courses - \$4.00 per person  
Australian Cheese Selection - \$7.50 per person

## Inclusions

Based on a 5 hour function  
Dining and kitchen equipment  
Linen – White damask tablecloths and napkins  
Complete setup and cleanup  
All service staff costs  
Inclusive of GST

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# Banquet Menu

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## Entrée

Goats cheese frittata with rocket & semi dried roma tomato salad  
Steamed asparagus topped with a mango hollandaise  
Pan seared scallops with a leek salad and an Asian dressing  
Moroccan Lamb tagine with spiced cous cous  
Beef Carpaccio with a lime aioli with crustini  
BBQ warm lamb served with a Middle Eastern spiced salad  
Grilled Scampi served with a garlic lime and shallot glaze  
Oven dried roma tomato & roasted kumera risotto with olives Parmesan & wilted rocket  
Tartlet of mixed seafood with creamed leek & herb dressing  
Hot smoked salmon fillet served on creamed leek & lime hollandaise  
Pan seared scallops with potato hash wafers, wilted baby spinach & a seafood bisque  
Spinach & bocconcini lasagne with bolognese sauce  
Wild mushroom tortellini with Asian greens & coriander dressing  
Marinated bug tails with warm salad vegetables and verjuice dressing  
King prawn salad with crisp julienne vegetables with a coconut & tamarind dressing  
Goats cheese tortellini with sun dried tomato emulsion, zucchini shavings & parsley sauce  
King prawn salad with a spicy mango dressing

## Main

Veal Steak with a ricotta and sun dried tomatoes with garlic mash  
Olive crusted veal medallions with eggplant & haloumi cake with fine peperonato  
Roasted chicken fillet topped with a mango hollandaise  
Portuguese flavour chicken breast with warm onion & potato salad  
Chicken supreme w almond potatoes, rich tomato & green vegetable sauce  
Corn fed chicken breast filled with snow pea mousse served on red pepper cannelloni with tomato coulis  
Asian steamed breast of chicken served with fragrant rice and mixed Asian greens  
Roasted duck on a spinach crepe with a pear jus  
Suckling Pork Cutlet on roasted vegetable malaise  
Roasted pork cutlets with baked apples, potato galette & peppercorn jus  
Caramelised Pork Cutlet with apple & cabbage salad served on roasted chat potatoes  
Roasted spatchcock with pear jus & potato galette  
Spiced Lamb rump on a sweet potato & sweet corn rosti with a minted pea puree  
Rack of lamb served with a herb crust topped with a pan jus  
Lamb noisettes filled with mint & snow pea mousse & crushed chat potatoes  
Beef fillet served on skadolia with a field mushroom jus  
Roasted beef fillet w glazed onion & mushroom jus & roast vegetable mélange  
Beef fillet with sweet potato rosti & roast tomato salsa  
Barramundi fillets with skadolia topped with lemon butter sauce  
Herb crusted blue eye cod fillets with buttered dutch carrots & dill glaze  
Blue eyed cod fillets with steamed greens & tartare sauce

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# *Banquet Menu*

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## **Dessert**

Berry crème Brule with almond biscotti  
Pear and coffee cream Brule with almond biscotti  
Baked ricotta cake served with winter fruit compote.  
Raspberry panna cotta with a strawberry salad  
Raspberry & blueberry custard filled tart  
Bread and Butter Pudding with vanilla bean cream  
Citrus Lemon Tart with cream analgise  
Coconut bavorois w berry coulis  
Steamed butterscotch pudding with vanilla ice cream  
Vanilla sponge pudding with mixed berry compote  
Warm chocolate brownie with honey marscapone & cashew praline  
Belgium chocolate slice served with a cream analgise  
Tiramisu

## **Standard inclusions in all menus**

Tradition soft bread rolls  
Coffee and tea served with mint chocolates

## **Extras**

Australian Cheese selection with mixed crackers  
Seasonal fresh fruit platter  
Assorted petit fours

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