

# Menu Introduction

At Tiffany's we know that your decision to host your function or special event celebration with us will, in large part, be (or was) based upon our promises in relation to our food offerings for you & your guests. In the menu selections following I have created a diverse range of dishes that will tantalise the taste buds of your guests utilising the finest free range meats, the freshest seafood and outstanding quality locally grown and sourced produce. At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation but also satisfy in portion size regardless of the style of function you have chosen. Along with my fellow chefs at Tiffany's, I'm very excited & extremely proud to present our menu offerings to you. We eagerly look forward to preparing your meal course selections for you, your family, your friends and/or colleagues and to contributing towards the success of your event you have chosen to let us host for you.

Bon appétit!

Lee Montague

Executive Chef – Functions At Tiffany's

## *Cocktail Function Collection Menu 2018-19*

You may choose from either;

Antipasto Board OR Woodfire Pizza Oven / Canapes / Main Canape

OR

Antipasto Board OR Woodfire Pizza Oven / Canapés / Sliders / Main Canape

You may add a dessert course at an additional charge of \$8.00 per person.

You may add your Celebration Cake as an alternative dessert course whereby it will be cut & plated with coulis & fresh cream and served to your guests. An additional charge of \$5.00 per guest will apply if this option is chosen.

## Cocktail Function Collection: Light Canapé Options

Please Select Five (5) Light Canapés (two (2) Cold & three (3) Hot) + One (1) Substantial Canape

OR

Select Three (3) Light Canapes (two (2) Cold & one (1) Hot) + One (1) Slider + One (1) Sustantial Canape

GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian H = Served Hot C = Served Cold

<i>Local Sand Crab Tart with Citrus Zest, Avocado, &amp; Micro Herbs</i>	MGF	C
<i>Individual Mooloolaba Prawn with Seasonal Melon &amp; Gold Edible Flower</i>	GF	C
<i>Mooloolaba King Prawn &amp; Lemongrass Roll, with Kaffir Lime, Sweet &amp; Sour Sauce</i>		H
<i>Barramundi &amp; Vegetable Spring Rolls with Sweet &amp; Sour Sauce</i>	MV	H
<i>Smoked Salmon, Chive &amp; Baby Caper Tarts</i>	MGF	C
<i>Crostini, Smoked Chicken, Avocado, Shallot &amp; Aioli</i>	MGF	C
<i>Free Range Chicken Satay Skewer with Macadamia &amp; Coconut</i>	GF	H
<i>Free Range Pork Chipolatas in Crisp Pastry with BBQ Onion Chutney</i>		H
<i>Crostini of Rare Eye Fillet Beef with Confit Tomato, Horseradish Cream &amp; Fine Herbs</i>	MGF	C
<i>Beef Meatballs with Olive, Feta &amp; Roasted Capsicum Dip</i>	GF	H
<i>Pumpkin, Feta &amp; Caramelised Onion Tartlets</i>	V MGF	C
<i>Bruschetta of Tomato, Basil Pesto, Red Onion &amp; Persian Feta</i>	V MGF	C
<i>Sun Dried Tomato &amp; Mushroom Arancini</i>	V	H
<i>Asparagus Blue Cheese &amp; Shallot Vol-au-vent</i>	V	H
<i>Mushroom &amp; Stilton Tarts with Fine Herbs</i>	V	H
<i>North Indian Vegetable Pakora with Sweet &amp; Sour Dipping Sauce</i>	V GF	H

## Cocktail Function Collection: Canapé Options

Please Select Five (5) Canapés (two (2) Cold Canapés & three (3) Hot Canapés) + One (1) Main Canape

OR

Select Three (3) Canapes (two (2) Cold Canapes & one (1) Hot Canape) + One (1) Slider + One (1) Main Canape

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### *Sliders*

*Jack Daniel's Glazed Pulled Pork Belly with Apple Slaw*

*Coconut Poached Chicken with Mango & Chilli Salsa*

*Mini Steak Sandwich with Tomato, Swiss Cheese & Beetroot*

*Grilled Mushroom, Vintage Cheddar & Caramelised Onion*

V

### *Antipasto Board*

*Our Antipasto Board is Presented by our Chefs to your Guests and contains a Gourmet Selection of Cold Deli Meats and Local Cheeses, a selection of Crackers and Dips, Locally Sourced Seasonal Whole Fruits and Salads with Fresh In House Baked Bread and Extra Virgin Olive Oil.*

*- Small Antipasto Board - 1.1 meters long*

*- Large Antipasto Board - 2.2 meters long*

## Classic Cocktails Collections: Substantial Canape Options

Please select three (3)

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<i>Mooloolaba King Prawns with Seasonal Salad &amp; Mango Dressing</i>	GF
<i>Thai Beef Salad with Crispy Fried Shallots &amp; Coriander Served on Glass Noodles</i>	
<i>Smoked Salmon with Preserved Lemon Gnocchi, Cherry Tomatoes &amp; Wilted Spinach</i>	
<i>Roasted Baby Beetroot Salad with Rocket, Red Onion, Goats Cheese, Parsnip Crisps &amp; Balsamic Reduction</i>	V GF
<i>Free Range Chicken Breast &amp; Haloumi Wrapped in Prosciutto with Sweet Potato &amp; Sage Mousse with Basil Cream Sauce</i>	GF
<i>Seafood Risotto with Mooloolaba Prawns, White Fish, Calamari, Spanner Crab, Mussels &amp; Scallops</i>	GF
<i>Braised Beef Cheek Ragu with Parmesan &amp; Basil Oil</i>	GF
<i>Vegetarian Layered Gratin with Char Gilled Roast Vegetables &amp; a Rich Napoli Sauce</i>	V GF
<i>Spiced Vegetable Biryani with Onion Bhaiya Minted Yogurt</i>	V
<i>Australian Flathead Tails Beer Battered with Chips, Tartare &amp; Lemon</i>	MGF
<i>Cajun Calamari with Chips, Aioli &amp; Lemon</i>	MGF
<i>Free Range Butter Chicken Curry with Coriander Rice &amp; Mint Raita</i>	GF
<i>Braised Beef in Red Win with Garlic Mash, Wilted Spinach &amp; Hazelnut Gremolata</i>	GF
<i>Lamb Tagine with Moroccan Couscous &amp; Raita</i>	GF
<i>Prawn &amp; Pork Pad Thai with Mooloolaba Prawns, Free Range Pork Belly, Noodles &amp; Crispy Fried Shallots</i>	
<i>Braised Lamb Shank (Deboned) with Sweet Potato Mash &amp; Red Wine Jus</i>	GF

## Cocktail Function Collections: Dessert Options

Please select two (2)

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*Individual Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream*

*Layered Lemon Curd with Smashed Meringue, Rose Cream & Fresh Strawberries*

GF

*Individual Dark Sweet Cherry & Brownie Trifle*

*Individual Tiramisu with Mocha Cream & Chocolate Shavings*

*Pavlova with Seasonal Fruit & Double Cream*

GF

*Rosewater & Raspberry Panacotta with Seasonal Fruit Salad & Raspberry Foam*

GF

*Traditional French Lemon Tart with Double Cream*

*Individual Bitter Sweet Chocolate Tart with Fresh Strawberry & Mocha Ice Cream*

*Blueberry & Pear Crumble with Vanilla Bean Ice Cream*

MGF

*Individual Chocolate & Orange Mousse Served in Petite Glasses*

GF

*Warm Chocolate Brownie with Vanilla Bean Ice Cream*