

TALA WEDDING MENU PACKAGE

Refreshing Salads & Appetizers

Greek

Bell peppers, tomatoes, onion, cucumber, olives, romaine, feta cheese

Asian summer

Mangoes, mixed garden leafs, carrots, onions, light mayonnaise

Beans sprout

Cucumber, tomatoes white radish sweet sesame dressing

Grilled Calamari

Lemon, white onion, leeks, tomatoes

Hawaiian chicken

Chicken tenders, pineapple, corn

Pasta salad

Grilled vegetables, penne, pesto

Vietnamese style of fresh rolls

Prawns, noodles, garden vegetables, Asian sauce

Salad Station

Fresh selection of garden leafs

Condiments

Tomatoes, cucumber, Julian carrots, beet roots, radish, corn, olives, gherkins, red beans, peas, onion, tuna, grilled chicken, Julian pork, quail eggs. Crispy bacon

Dressing

Vinaigrette, ranch, Caesar, balsamic, olive oil, blue cheese, thousand island and Italian

Soup

Clear of chicken

Soya, Julian vegetables and egg white curdle

Main event

Grilled beef tenderloin
Angus beef, chardonnay finished with mushroom reduction.
Shrimps yellow curry
Prawns, potatoes, bell peppers, onion, home-made curry paste and coconut milk
Pan seared crispy chicken breast
Silk Road spices, light cream jus
Baked Catch of the day
Fresh island fish, glazed lemon with lemon butter dill sauce
Spaghetti bolognaise
Classic meat, pork, tomato sauce, pasta herbs
Oven baked potatoes
Rosemary, cheddar
Japanese style of fried rice
Onion, garlic, cabbage, capsicum Wok
fried vegetables
Korean style with yakiniku sauce
Steamed jasmine rice

Carving

Slow roast pork leg
With homemade B.B.Q sauce

Sweet Ends

Chef MaryAnn style of cheese cake, Cream caramel
Fruit tart, chocolate cake, Apple crumble, Seasonal cut fresh fruits

LUNA WEDDING PACKAGE MENU

Refreshing Salads & Appetizers

Caesar

Romaine, crotons, bacon classic, parmesan Caesar dressing

Mediterranean beets & carrots

Shallots, olive oil, cherry vinegar, ricotta crumbs

Shrimps and melon

Marinated fresh shrimps, melon, mint, light cocktail

Grilled summer vegetables

Chilled grilled eggplant, zucchini, mushroom, green beans, peppers, pesto dressing garnished with aged balsamic

Fatoush

Cucumber, tomatoes, red radish, crispy pita bread, lemon olive Ozaki maki

Rolled selection of house rolled sushi, ginger pickles, wasabi and soya sauce

Humus

Chick peas, tahini, green chili paste, paprika, olive oil

New potatoes and roast beef

Roasted baby potatoes, sour yogurt, mayonnaise, spring onions, coriander, home smoked beef

Salad Station

Fresh selection of garden leafs

Condiments

Tomatoes, cucumber, Julian carrots, beet roots, radish, corn, olives, gherkins, red beans, peas, onion, tuna, grilled chicken, Julian pork, quail eggs. Crispy bacon

Dressing

Vinaigrette, ranch, Caesar, balsamic, olive oil, blue cheese, thousand island and Italian

Soup

Sea food tom yam

Phuket style of seafood, galangal, lime leafs, and chili

Main event

Slow cooked beef short ribs
Mushroom reduction sauce
Seafood cannelloni
Seafood, vegetables, baked in light cream sauce
Chicken cordon blue
Shallow fried chicken Brest stuffed with ham & cheese
Seared salmon
Teriyaki sauce
Roasted pork tenderloin
Oregano, B.B.Q spices, black pepper sauce.
Penang style of yellow noodles with chicken
Onion, garlic, cabbage, capsicum and soya sauce
Chicken pineapple
Chicken tenders, sweet chili sauce, pineapples, cilantro
Sauté garden vegetables
Seasonal vegetables, lemon butter, herbs
Stuffed baked potatoes
Minced beef, sour cream, spring onion
Oriental style of rice

Carving

Slow roast leg of lamb
Red wine reduction, caramelized onion

Sweet Ends

Spiced carrot cake, vanilla eclairs, Mango cake,
Banana cake, peach tart, white chocolate cake, milk pudding
Seasonal cut fresh fruits

SOL WEDDING PACKAGE MENU

Refreshing Salads & Appetizers

Nicoise

Tuna, anchovies, eggs, potatoes, beans

Lab gai

Thai classic salad, minced chicken, lemon grass, chili oil and lime

Marinated salmon

**House marinated with beets, dill and vodka Penne
seafood**

Penne, peppers, artichokes mixed seafood

Tomato mozzarella

Mozzarella, tomatoes, peso, balsamic and Rocca

Smoked bangus

Milk fish, onion, peppers, lemon and orange citrus

Selection of sushi and sashimi

With pickled radish, wasabi, soya

Cold cut salad

Cold cuts, vegetables, lettuce light lemon vinegar

Smoked pork brisket salad

Light wasabi dressing

Salad Station

Fresh selection of garden leafs

Condiments

**Tomatoes, cucumber, Julian carrots, beet roots, radish, corn, olives, gherkins,
red beans, peas, onion, tuna, grilled chicken, Julian pork, quail eggs. Crispy
bacon**

Dressing

**Vinaigrette, ranch, Caesar, balsamic, olive oil, blue cheese, thousand island and
Italian**

Soup

Cream of roasted Pumpkin

Herb crotons

Main event

Beef goulash

Slow cooked beef with carrots, potatoes, sweet paprika

Pork chops

Grilled pork chops, herbs, mashed potatoes

Mexican style of lamb fajita

Peppers, coriander, lamb strips chili sour cream

Grilled prawns

Herb butter sauce home dried tomatoes

Jamaican chicken

Soya, honey, Cajun spices and corn

Oven barracuda

Warm tomato lemon salsa Chicken

**Fettucine Alfredo Chicken, pasta,
cream, cheese.**

Tokyo style of vegetables teppanyaki

Saffron rice

Carving

Classic Beef wellington

Jus reduction, roasted carrots

Live station

Asian noodles

Selection of Asian noodles with condiments

Sweet Ends

Chocolate mousse cake, NY style of baked cheese cake,

Cream caramel, charlotte cake, panna-cotta, Russian honey cake

Linzer cake, coconut cake. Berries marble cake

Seasonal cut fresh fruits