

Metung Galley Menus

Cocktail Menu (Standing, Grazing Style)

Cold Canapes (Choice of 3)

- ricotta blinis topped with smoked salmon and crème fraiche
- roasted peking duck hand rolls
- tomato, goats cheese and basil bruschetta (v)
- vietnamese rice paper rolls (v)
- mini corn and herb muffins filled with garlic and herb butter (v)
- chicken and pistachio terrine on mini toasts
- cherry tomato, bocconcini and basil skewers (v)
- salmon and avocado nori rolls
- cooked tuna nori rolls
- turkey, brie and cranberry on rye
- roast chicken and celery point sandwiches
- spinach, red pepper and pesto frittata (v)

Hot (Choice of 3)

- chicken tenderloins with tahini yoghurt dip
- coriander and lime fishcakes
- tempura prawns
- goats cheese, caramelized onion and thyme tartlets (v)
- thai coconut prawns
- lamb kofta balls with tomato dipping sauce
- smoked trout and rocket tartlets
- Atlantic salmon spring rolls
- chicken yakitori with sesame dipping sauce
- gorgonzola and rocket arancini balls (v)
- chicken, pumpkin and sage arancini balls

Grazing Dishes – all items can be served standing up or placed on a grazing buffet (Choice of 4)

- scallop and prawn risotto
- chicken, leek, parsley and parmesan orriechiette
- gippsland lamb cutlets with olive and parmesan stuffing
- poppy seed battered flathead tails with crispy fries
- wok tossed noodles with chilli chicken, prawns and vegetables
- Mediterranean tart of caramelized onion, red peppers and mushrooms, topped with goats cheese and pesto
- seared atlantic salmon on steamed rice with salsa verde

Petit Dessert (Choice of 3)

- Individual lemon tarts
- Baby meringues with passionfruit cream
- Individual mixed berry cheesecakes
- Lindt chocolate espresso tart
- Summer fruit and mascarpone tartlets

Metung Galley Menus

Seated Feasting Platters

Standing Canapes (choice of 4 x cold selections and 2 x hot selections)

Mixed Bread selections

Feasting Platters (Choose 4 items)

- Chicken breast stuffed with spinach, green olives and feta
- Lamb cutlets on potato roesti with parmesan and sage stuffing
- Seared Atlantic Salmon topped with salsa verde and served with fragrant basmati rice
- Scallop and prawn skewers with lime beurre blanc
- Moorish lamb skewers on spiced chick peas
- Porcini mushroom risotto

Salads (Choose 2 Items)

- Roasted beetroot, baby capers, Spanish onion and rocket salad
- Vine ripened, basil and bocconcini salad
- Salt baked potatoes with crème fraiche, pancetta, garlic chives and parsley
- Orzo salad with broccoli, beans, pistachio, feta and parmesan
- Rocket, pear, walnut and prosciutto with blue cheese dressing

Feasting Dessert Selections (Choose 4 Items)

- Apple crumble
- Luscious Lemon Tart
- Mixed Berry cheesecakes
- Lindt Chocolate Tart
- Chocolate Mousse Pots
- Poached Pears with Chantilly Cream
- Lemon Meringue Pies

Wedding Cake will be placed on platters following dessert

Metung Galley Menus

Alternate Banquet Menu

Canapes to start (Choice of 4 x cold)

Mixed Bread selections on table

Entree (Choose 2)

- Duck and Pork Terrine with Sauternes Jelly and Ciabatta
- Cured Ocean Trout with crème fraiche and cucumber salad
- Mediterranean Vegetable and Goats Cheese tart topped with rocket pesto
- Cauliflower and parmesan soup topped with white truffle oil
- Ricotta blinis layered with smoked salmon, avocado and English spinach and topped with citrus mayonnaise
- Carpaccio of beef with caperberries and Gippsland Blue Cheese

Main (Choose 2)

- Lamb cutlets on thyme and parmesan roesti with pepperonata and basil oil
- Seared salmon fillet on fragrant jasmine rice and asparagus and topped with salsa verde
- Parmesan and sage crusted veal cutlet on blue cheese gnocchi
- Stuffed Chicken breast on garlic bread pudding and topped with creamy tarragon sauce
- Porcini mushroom risotto topped with white truffle oil
- Blue Eye on herb crushed kipfler potatoes with cherry tomato and black olive dressing

Mixed Green Salads

Dessert (Choose 2)

- Apple crumble
- Luscious Lemon Tart
- Mixed Berry cheesecakes
- Lindt Chocolate Tart
- Chocolate Mousse Pots
- Poached Pears with Chantilly Cream
- Lemon Meringue Pies

Wedding Cake will be individually plated with cream and coulis following dessert

Metung Galley Menus

Pricing

Cocktail Style \$52.50 per person

- 12 - 16 canapes per person
- 2 – 3 grazing dishes per person
- 2 -3 desserts per person
- Wedding Cake served

Feasting Platters \$62.00 per person

- 6 canapes per person
- Bread selections
- 2 – 3 Feasting Platters per table of 10
- 2 -3 Salads per table of 10
- 2 – 3 Dessert Platters per table of 10
- Wedding Cake served

Alternate Banquet Menu \$68.00 per person

- 4 x canapés per person
- Bread selections
- Entree individually plated
- Main individually plated
- Dessert individually plated
- Wedding Cake served

Staff \$25.00 per hour

Prices do not include hire of equipment/plates/glasses etc. The Metung Galley will work with your designated event hirer and organise quantities of these items to be separately billed by the hire company.

Metung Galley

Event and Wedding Package

2008