

Elopement Package

All of our menus can be customised to suit dietary requirements. Please discuss on booking your function.

V = Vegetarian

GF = Gluten Free

GFA = Gluten Free Available

All packages inclusive of napkins, all service accoutrements for a stylish cocktail function & food service staff.

Minimum 20 - 30 guests

A choice of 8 items.

Lemongrass Catering Creations

<https://www.lemongrasscateringcentralcoast.com.au/>

0423 734 626

Gourmet Canapes

Pick 1 Canape

- Vietnamese Rolls with Hoisin Sauce (GF, V)
- Sundried Tomato & Mascarpone Tartlets (V)
- Zucchini & Haloumi Fritters with Truffle Aioli (V & GFA)
- San Chow Bau in small bowl
- Pork & Chive Wontons with Asian Glaze on Chinese Spoon
- Smoked Salmon Crepe Rolls
- Garlic Prawns
- Coconut Panko Prawns with Honey Chilli Glaze (GFA)
- Gourmet Sausage Rolls
- Thai Chicken Bites with Dipping Sauce

Shared Platters

Pick 2 Mains

- Moroccan Chicken with Mint Yoghurt (GFA)
- Mediterranean Lemon Chicken (GFA)
- Pulled Pork with Pineapple Salsa (GFA)
- Chicken Phylo Parcels with Lemon Sauce
- Creamy Sundried Tomato Chicken Pieces on Fettuccine with Pesto Oil
- Slow Cooked Lamb with Pan Gravy and Condiments (GF)
- Beef Stroganoff with Buttered Linguine
- Slow Cooked Beef Cheeks on Garlic Mash (GF)
- Salmon Pieces with Lime Pickle n Bok Choy
- Panko Crumbed Fish Pieces with Lemon
- Korma Vegetable Curry (GFA, V)

Pick 2 Sides

- Chicken Creamed Cheese Stuffed Mushrooms (GFA)
- Zucchini and Peas with Tuscan Seasoning (V, GF)
- Sweet Potato and Potato Garlic Gratin
- Roasted Carrots with Whipped Feta
- Baby New Potatoes with Chive Butter
- Miso Stuffed Eggplants (GFA, V)
- Five Spice Pumpkin Wedges (GF, V)
- Caramelised Pear, Spinach, Cucumber, Red Onion Feta with Balsamic Glaze and Maple Syrup Cashews (V, GF)
- Pesto Pasta, Sundried Tomato Pinenuts and Feta Salad (V)
- Sweet Potato, Chickpea, Black Beans, Cucumber and Haloumi Salad with Pomegranate Glaze (V)
- Crispy Tofu Salad with Peanut Lime Dressing (V)

Pick 2 Desserts

- Sticky Date Pudding with Caramel Sauce and Cream (GFA)
- Eaton Mess with Fresh Berries and Berry Coulis and Cream (GF)
- Lemon Lime Tart with Vanilla Cream
- Cannoli with Patisserie Cream
- Lemon Meringue Pie
- Hazelnut Dacquoise (GF)
- Orange Almond Cake with Orange Liqueur Cream
- Lemon Cheesecake

Assorted Breads, Butters, Dukkah and Balsamic Olive Oil Served at each Table

\$68.00 per person

