

# WEDDING MENU

We will sit down with you to discuss your ideas & create a menu to suit your tastes, requirements & budget.

Choose 2 of Each Course to be served, on Alternate Drop style

For 20-200 guests

(From \$85 per person)

## Entrées Options

- Ocean Trout on a bed of Leek Fondue with Sparkling Wine Beurre Blanc - gf
- Chicken Ballotine filled with Spinach & Chorizo served on Lentils & Fine Herbs Salad - gf
- Provençale Tart with Tomato Confit, Caramelised Onions & Feta Cheese served with Red Capsicum Coulis - v

## Mains Options

- Crispy Barramundi served with Sweet Potato/Ginger Purée & Green Beans - gf
- Slow Roasted Lamb served with Lemon Rosemary Couscous & Vegetables with toasted Pinenuts & Yoghurt Sauce
- Beef Medallion with garlic confit served with Roasted Potatoes, Green Beans & Shiraz glaze - gf
- Pearl Barley Risotto with Asparagus, Wild Mushrooms & Truffle Oil - v

## Desserts Options

- Traditional Crème Brulée with Strawberry & Biscuit - gfo
- Profiteroles filled with Grand Marnier Custard, & Caramel Topping
- Classic Tarte au Citron - *Lemon Tart*
- Rich Belgian Chocolate Mousse with French Macarons
- Cheese Selection - v

For a Spectacular effect & to follow the French tradition, we would strongly recommend the "Croquembouche". We would liaise with the French Patisserie Expert in Perth to make your dream wedding cake happen..

gf - gluten free    gfo - gluten free option    v - vegetarian    vn - vegan

Additional special dietary will be individually catered for. Ask us for more details.

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