



Bay Fusion™

Standard Plated Menu 2024

minimum 60 guests

Includes staffing for 4 hrs, plates, and cutlery.

(Please note that due to seasonality, some dishes may not be available)

4x Canape and Main	\$92.00 per person
Soup and bread with Main	\$90.00 per person
Entree and Main	\$95.50 per person
Cream & Berry Toppers for wedding cake	\$4.85 per person
Add breadbasket centre of table with soft whipped butter	\$ 3.75 per person

Soup

Cold

Spanish Gazpacho with tomato, capsicum, and cucumber, served with caper bread

Beetroot and cucumber soup with yoghurt

Hot

Creamy potato and leek soup with parmesan toasted bread

Roasted red pepper and tomato soup

Butternut squash soup with chilli crème fraiche

Set canapé

Mushroom arancini with herb and cheese (v)

Chicken tortellini in spoon with truffle porcini cream

Vietnamese Spring roll with nam-jing (v)

Assorted crostini and short crust mini tart shells with premium fillings

Parmesan parfait and onion jam (v)

Roast bundy pumpkin and cream cheese

Soft Danish fetta and caramelized onion

Cherry tomato and cream cheese with black Russian vodka and balsamic



Set Entrée – choose 2 from below list

Cold

Double Smoked chicken caesar salad, garlic croutons, Butches bacon lardons, parmesan, and rich creamy dressing
Chargrilled chicken served with Asian fine salad, coriander, toasted black and white sesame seeds and nam jing
Smoked salmon nicoise salad with baby potatoes, cherry tomatoes, poached egg, beans, and a saffron dressing
Slow roasted tomato, thyme & red pepper tarte tatin with rocket salad, goat's cream & aged single estate vinegar
Sweet local Bundaberg Watermelon, Persian fetta, mint, lime, and sweet ginger dressing

Set Main – choose 2 from below list

- Slow braised Tuscan Lamb shoulder with homemade gnocchi and rich Italian tomato ragout, shaved reggiano and rocket salad with herb and balsamic glaze.
- Pan fried Atlantic salmon on golden mash with panaches of seasonal Bundaberg vegetables and a white butter ber blanc and cream sauce
- Blistering skinned BBQ chicken, sweet onion pilaf rice, peppered green beans, home style tomato Napoli
- Pan seared pork fillet, crushed chats, new farm baton carrots, poached apple, brown sugar madeira glaze
- Slow cooked pulled brisket pie, potato and pea mash, fried onion rings, bacon, shallot, and Diane sauce

Cream toppers for wedding cake – choose 1 from below list

Cream flavours

- Lemon cream
- Baileys and cream
- Caramel and cream
- Honeycomb and cream

Berry add on

- Peppered and sugared strawberries
- Muddled blueberry
- Strawberry cooli
- Mixed berries