

# 3-4 Course Table Served Reception



## Choice of 4 Canapés

- Beef Meatballs (GF)
- Herb Crusted Chicken Bites
- Crumbed Calamari Rings
- Potato Skins (GF)
- Turkish Bread Pizza (V)
- Assorted Mini Quiches
- Homemade Sausage Rolls
- Honey Soy Chicken Skewers (GF)
- Vegetable Samosas (V)
- Vegetable Spring Rolls (V)
- Arancini Bites (V)
- Assorted Sandwiches
- Salmon Fritters
- Cucumber and Cream Cheese Bites. (V) (GF)
- Lamb Koftas (GF)
- Crumbed Prawns

## **Entrée**

- Sticky Pork Belly  
Cooked in a sticky marinade, with caramelised carrots, beans, and jasmine rice
- Arancini Balls (V)  
Pumpkin mushroom and feta Arancini Balls
- San Choy Bow (GF)  
Chinese inspired chicken mince wrapped in crisp lettuce leaves
- Chicken Caesar Salad  
Crisp Cos lettuce leaves, with bacon and shaved parmesan
- Roast Pumpkin Risotto (GF) (V)  
With roast pumpkin, spinach, mushrooms and feta cheese
- Prawn Cocktail (GF)  
Layered with crispy lettuce cocktail sauce and prawns
- Pumpkin Soup (GF) (V)  
Creamy pumpkin soup, garnished with fresh herbs.
- Thai Beef Salad (GF)  
Marinated eye fillet beef on an Asian inspired salad with Thai dressing

*More soup options are available on request.*

## **Mains**

- Roast Scotch Fillet (GF)  
Tender scotch fillet roast beef served with a rich gravy
- Honey & Rosemary Lamb (GF)  
Cooked with honey and rosemary, served with gravy
- Roast Pork (GF)  
Succulent, mouth watering pork, served with gravy, apple sauce and crackling.
- Chicken Swiss Roll (GF)  
Chicken breast fillet enclosing tomato, bacon, mushroom, and swiss cheese with a white wine and mushroom sauce. Topped with Napoli sauce and melted Swiss cheese
- Chicken Thigh Mignon (GF)  
Chicken thigh with garlic butter and wrapped in bacon
- Pesto stuffed chicken breast (GF)  
Chicken breast stuffed with pesto and sun-dried tomatoes with a creamery pesto sauce

- Trout fillet (GF)  
Baked in butter, lemon, dill and spring onions.
- Roast Vegetarian Lasagne (v)  
Roasted vegetables layered with tender pasta and a creamy cheese sauce, topped with melted cheese
- Stuffed zucchini (v)  
Roasted zucchini stuffed with a mix of vegetables topped with melted cheese

**All mains are served with our own creamy scalloped potatoes & seasonal vegetables**

## **Dessert (Table Served)**

### **Option One**

- Baby Pavlova (GF)  
Baby pavlova, served with fresh fruit and cream
- Black Forest Brownies  
Fudgy chocolate and cherry brownies, served with cream
- Berry Cheesecake  
A fruity flavoured baked cheesecake, served with whipped cream
- Chocolate Mousse (GF)  
Our own rich chocolate mousse with a hint of Kahlua. Served with cream
- Lemon Tart  
With a macadamia praline and cream
- Chocolate Mud Cake  
If you are a chocolate lover, you will love this
- Apple and Berry Crumble  
Apples and berries under a spicy buttery crumb. Served with ice cream
- Sticky Date Pudding  
With a butterscotch sauce and ice cream

## **Option Two**

### **ICE CREAM BAR & WEDDING CAKE**

- 6 assorted flavours

#### **Toppings**

- Crushed Honeycomb
- Crushed Oreos
- Milo
- 100's & 1000's
- Mixed Lollies
- Toasted almond and coconut

#### **Sauces**

- Chocolate
- Strawberry
- Caramel

Gluten Free (GF)

**Wedding Cake will be placed on the tea and coffee station  
unless served as an upgrade with berries and cream**

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