

Sample Menus

COCKTAIL HOUR SAMPLE MENU

Sample Platter Menu:

Antipasto Platter

Selection of cold meats, grilled vegetables, cheeses, olives, house made dips and Turkish bread

Sample Canapé Menu:

- Rare roast beef served with horseradish cream on melba toasts
 - Crispy garlic prawn twists with dipping sauce
 - Crispy mushroom risotto balls
- A selection of frittata served with caramelised onion

WEDDING RECEPTION SAMPLE MENUS

Sample Canapé Menu:

- Peking duck pancakes
- Smoked salmon cucumber rounds with dill
 - Virgin Mary oyster shooters
- Fillet of lamb wrapped in pastry with spinach and sesame seeds
 - Ginger and lime chicken wontons with dipping sauce
 - Salt and pepper calamari

Sample Buffet Menu:

- Oven roasted prawn, chicken and chorizo paella balls
 - Ginger, lime and lemongrass Atlantic salmon
- Slow roasted scotch fillet glazed with mustard, garlic and thyme
- Chicken roulade stuffed with spinach and cheese served with a creamy glaze

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Sample Two or Three Course Menu

Entrée

- **Thai Beef Salad**

Marinated Thai beef with a crispy mint and coriander salad topped with crispy noodles and a ginger and lime dressing

- **Coachhouse Prawn Cocktail**

Steamed garlic prawns served with lime seafood sauce on a bed of lettuce

Main

- **Prosciutto Chicken**

Chicken breast wrapped in prosciutto on grilled basil polenta with steamed vegetables and a creamy Neapolitan sauce

- **Char Grilled Scotch Fillet**

Char grilled scotch fillet topped with slow roasted leeks and mushrooms, served on garlic and rosemary wedges, vegetables and jus

Dessert

- **Citrus Tart**

Citrus tart with orange and mint salad and whipped cream

- **White Chocolate Panna Cotta**

White chocolate and vanilla bean panna cotta served with cherry sauce

All dietary requirements can be easily catered for by our executive chef at no extra charge. Here at the Coachhouse Marina Resort anything is possible!