

# Appin House

WEDDINGS AND EVENTS

## Entrees

### **Fresh Bread Rolls**

### **Volovant – Chicken & Corn or Mushroom, Ham & Cheese**

Tender chicken pieces or ham in a creamy sauce encased in a pastry shell

### **Pork Roll with Sweet & Sour Sauce**

Loin of pork rolled and seasoned, wrapped in a layer of pastry served with a sweet and sour sauce

### **Tortellini Boscaiola**

Tortellini pasta served with a creamy mushroom, bacon and white wine sauce

### **Creamy Minted Pea & Asparagus Soup**

Asparagus, peas, leeks, potato and stock combined together with garlic and cream

### **Lasagna**

Homemade lasagne served on a bed of rocket

### **Italian Meat Balls**

Italian meatballs with homemade sauce on top of spaghetti

### **Pumpkin Soup**

Homemade roasted pumpkin soup served with sour cream

### **Satay Chicken**

Chicken breast strips served on a bed of steamed coconut rice and finished with a peanut sauce

### **Lamb & Rosemary Gourmet Pie**

Slow cooked lamb and rosemary in a special sauce topped with pastry and finished with a herb garnish

### **Garlic/Neapolitan or Chilli Prawns**

Green prawns sautéed in chosen sauce served on a bed of baby spinach

### **Prawn Cocktail**

Chilli and garlic prawns served on greens tossed with fresh mint and olive oil, finished with a fresh seafood sauce

### **Antipasto**

Selection of roasted capsicum, eggplant, sweet potato and roma tomato, served with toasted Turkish bread strip, finished with a homemade drizzle

**All entrees are served alternately**

# Main Course

## **Eye Fillet**

Finished with either Red Wine & Mushroom, Green Peppercorn, Dianne or Red wine & Pepper Sauce,  
Cooked on a grill plate till tender and moist placed on a bed of roasted vegetables infused with herbs and garnished to finish

## **Chicken Breast**

Succulent chicken breast oven roasted with a sage and onion crumb served on a bed of roasted vegetable's and baby spinach and Finished with either creamy white wine sauce, Mushroom Cream, honey mustard, lemon or Brandy Sauce and herb garnish

## **Rack of Lamb (price may vary)**

Individual portions of roast lamb served on a bed of Mediterranean vegetables

## **Crumbled top Pork fillets Slow Roasted with Apple Gravy**

Succulent pork oven roasted served with traditional apple sauce on a bed of roasted vegetables

## **Beef Stroganoff**

Tender pieces of eye fillet and fresh mushrooms cooked in a creamy stroganoff sauce served on a bed of jasmine rice and fresh greens

## **Baked Salmon**

Salmon fillet baked with lemon ginger and garlic on a bed of spinach, leek and roasted sweet potato

## **Roasted Chicken with Herbed Butter, Almonds and Gruyere**

Served on a bed of roasted vegetables

## **Glazed Chicken**

Succulent chicken breast oven roasted and served on a bed of roasted vegetables, finished with a pickled chilli jam and a green olive tapenade

## **Fish with Lemon & Garlic Butter Sauce / Thai Curry Sauce**

Fresh fish of the day, baked on a bed of baby spinach, leek, chilli served on a bed of jasmine rice

## **Penne Pasta**

Pasta tossed with spinach, ricotta and herbs served on a bed of homemade tomato sauce and topped with a Parmesan cheese

**All main meals are served alternately**

# Desserts

## **Chocolate Mousse**

Classic chocolate mousse served with fresh cream

## **Honey and Banana Cake**

Homemade honey and banana cake served with caramel sauce and fresh cream

## **Blueberry Tarts**

Blueberry tart served with vanilla ice cream

## **Pancakes with Berries and Sweet Syrup**

Homemade pancakes served with berries, passion fruit syrup and fresh cream

## **Fruit Pudding**

Homemade cinnamon fruit pudding served with fresh cream

## **Apple Slice**

Homemade apple slice served with vanilla ice cream

## **Sticky Date Pudding**

Sticky date pudding served with ice cream & rich butterscotch sauce

## **Chocolate Box**

Chocolate box filled with berries fresh cream and berry sauce

## **Indulgent Chocolate Brownie**

Homemade chocolate brownie served with a vanilla ice cream and chocolate sauce

## **Fruit Compote with a Raspberry Couli**

Fresh seasonal berries served with vanilla ice cream topped with raspberry couli

## **Mars-Bar Cheese Cake**

Rich mars bar cheesecake with fresh cream

## **Lemon Cake with Passion Fruit Syrup**

Moist lemon cake served with passion fruit syrup and ice cream

**All main meals are served alternately**

# Vegetarian Entree

## **Vegetable Stack**

Roasted capsicum, eggplant, sweet potato and roma tomato, finished with a homemade drizzle

## **Greek Salad**

Tomatoes, cucumber, fetta cheese and lettuce

## **Pumpkin Soup**

Served with sour cream and ground pepper

# Vegetarian Mains

## **Vegetarian Frittata**

Egg base mixed with vegetables served with greens

## **Vegetarian Parcels in Pastry**

Vegetables and mixed herbs wrapped in pastry

## **Vegetarian Pasta**

With white sauce

# Kids Menu

Chicken Schnitzel & Vegetables

Nuggets & Chips

Macaroni & Cheese

## **Dessert**

Ice-cream with Chocolate

**All main meals are served alternately**