

MYSTWOOD Weddings

CATERING MENU

AUGUST 2024



AMAZING CATERING

We pride ourselves on our catering and have an impeccable reputation for amazing food. We do not offer food tastings as our reputation speaks for itself. Our catering includes wait staff and all cutlery and crockery.

DIETARY REQUIREMENTS

Vegetarians, vegans and all dietary requirements are catered for at no extra cost.

KIDS

Kids may have chicken nuggets and chips if they prefer.

GOLD PACKAGE

A deluxe grazing board is included in our Gold Package and is served after the ceremony. Our Gold Package includes shared platters on guest tables. Buffet table available if preferred.

BRONZE PACKAGE

Our Bronze package includes the Aussie Roast Meat Menu served Buffet style. To upgrade to shared platters on guest tables add \$5 per head.

Our Bronze package does not include a grazing board, you may add for \$8 per head.

SILVER PACKAGE

Our Silver Package has no catering in the package.

For pricing, please select your choice from below and drop us an email.

EXISTING OLDER PACKAGES

If you have booked a package prior to our current Bronze (micro), Silver please discuss with us what is included in your package.

UPGRADES

For any additional catering or upgrades, just drop us an email for pricing at yodaofweddings@gmail.com

GRAZING BOARD

We prepare a stunning grazing board overflowing with a selection of soft and hard cheeses, fresh fruits, cold meats, antipasto, crackers and fresh crusty bread, accompanied by two dips of your choice. This is refilled as needed.

Please choose 2 dips from the list below:

(if you have a preferred dip not on the list please let us know)

DIPS

- French onion
- Corn relish
- Bacon and onion
- Sweet potato & cashew
- Cheese and chive
- Roasted capsicum
- Sweet chilly Philly
- Hummus



COCKTAIL FOOD MENU (Canapes)

Rather than a formal sit down dinner

Choose 5 canapés (2 of each per person) Choose 2 mini meals (1 of each per person)

Canapes and Mini meals are designed to be eaten standing or for casual seating.

If you prefer canapes instead of a Grazing Board, choose 3 canapés (2 of each per person) Drop us an email for a price

CANAPE MENU

Mini tomato, red onion and basil bruschetta (DF, V, Vegan)

Crispy vegetarian spring rolls with sweet chilli sauce (DF, V, Vegan)

Mini quiche with roast capsicum, sun-dried tomatoes, olives & feta (V)

Beetroot and goats cheese tartlet (V)

Mini rice Aranchini balls with goats cheese and caramelised onion (V)

Mini arancini balls stuffed with mozzarella and jalapeños (V)

Spinach and Ricotta puff pastry bites with roast capsicum relish (V)

Mini classic quiche lorraine

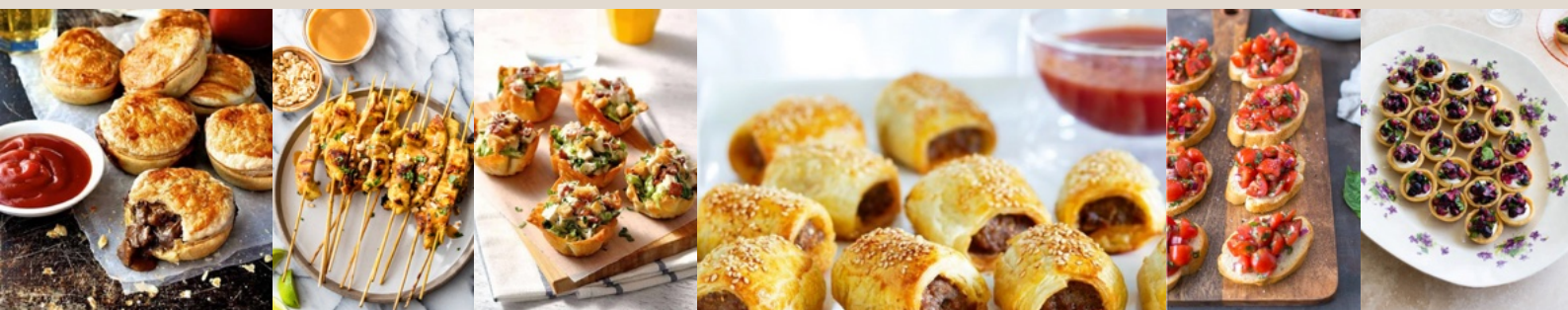
Chicken satay skewers with peanut dipping sauce (GF DF)

Chicken caesar salad wonton cups

Thai pork meatballs with nam jim dipping sauce (DF)

Smoked salmon, dill and creme cheese pinwheels

DF - Dairy Free • GF - Gluten Free • V - Vegetarian



COCKTAIL FOOD MENU (Canapes) - Continued

CANAPE MENU

Homemade lamb and harissa sausage rolls (DF)

Mini tandoori chicken skewers with minted yoghurt (GF)

Beef kofta skewers with tzatziki

Mini Pulled pork tacos with tangy coleslaw and chipotle sauce (DF)

Mini homemade beef pies with tomato sauce

MINI MEALS

Mini beef burgers with caramelised onion and bbq sauce with wedges (DF)

Thai chicken salad with rice noodles (GF, DF)

Spiced roasted pumpkin soup cup with basil oil and bread (Vegan)

Butter chicken, basmati rice, coriander yoghurt and papadams (GF)

Mexican pulled pork, black beans nachos with tomato salsa and guacamole (GF, DF)

Slow cooked moroccan lamb with cous cous and minted yoghurt

Massaman beef curry on basmati rice (GF, DF)

Slow cooked beef ragu with pasta and topped with parmesan

Vegetable and chickpea tagine with herbed cous cous (Vegan) (DF)

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GOURMET AUSSIE BBQ

BUFFET STYLE

Includes:

3 meats of your choice from list below

Corn on the cob

Roasted baby potatoes with rosemary salt OR creamy potato salad

2 Salad sides of your choice from list on page 6

Soft dinner rolls with butter

MEATS

Gourmet sausages with caramelised onions (GF, DF)

Tandori chicken skewers with raita (GF)

Herb and garlic thighs fillets with aioli (GF)

Housemade beef rissoles (DF)

Lamb souvlaki skewers served with fresh taziki (GF)

Lamb koftas served with lemon and garlic yoghurt (GF)

Pork ribs with BBQ sauce (GF, DF)

Redwine marinated beef skewers with capsicum (GF, DF)

Seasonal Vegetable skewers (GF, DF, Vegan)

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GOURMET AUSSIE BBQ - Continued

SALAD SIDES

Rocket, Pear, Parmesan and walnut salad (GF, V)

Roast pumpkin, beetroot, spinach, feta and toasted pinenuts (GF, V)

Pesto pasta with cherry tomatoes and bocconcini (GF, V)

Caesar salad with crunchy croutons, parmesan and bacon

Green bean salad with mint and feta (GF, V)

Thai style coleslaw with crispy noodles (DF, V)

Classic Greek Salad (GF, V)

Spring salad with snow peas, peas and asparagus with goats cheese (GF,V)

Honey, Cinnamon roast pumpkin and lentil salad (GF, DF)

Asian rice vermicelli salad with carrot and green onions (GF,DF,V)

Roast cauliflower salad with toasted hazelnuts and pomegranate (GF,DF,V)

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SHARED TABLE PLATTER MEALS

(Served on shared platters down the centre of guest tables)

Choose 2 mains from list below

Choose 2 salad or vegetable sides from lists on page 8

Soft dinner rolls with butter

MAINS

Oregano, garlic and lemon roasted chicken with roasted cherry tomatoes, baby potatoes served with mint and lemon yoghurt (GF)

Slow roasted pork with braised red cabbage, mashed carrot and salsa verde (GF, DF)

Classic beef bourguignon with creamy mashed potato

Chicken and chickpea Tagine with lemon couscous topped with toasted almond flakes (DF)

Garlic, rosemary and cumin slow roasted lamb with roasted vegetable pearl couscous (DF)

Slow cooked peppered beef brisket with homemade bbq sauce with roasted root vegetables and cucumber pickle (GF, DF)

Persian slow cooked lamb shanks served with chickpea rice pilaf (GF,DF)

Vegetable and chickpea tagine with herbed cous cous (DF, Vegan)

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SHARED TABLE PLATTER MEALS - Continued

VEGETABLE SIDES

Cumin and honey roasted carrots (GF)

Steamed broccolini with lemon butter and toasted almonds (GF)

Corn with herbed butter (GF)

Roasted root vegetable medely (baby potato, sweet potato, red onion and garlic) (GF, DF)

Sautéed green beans with crispy garlic (GF, DF)

SALAD SIDES

Rocket, Pear, Parmesan and walnut salad (GF, V)

Roast pumpkin, beetroot, spinach, feta and toasted pinenuts (GF, V)

Pesto pasta with cherry tomatoes and bocconcini (GF, V)

Caesar salad with crunchy croutons, parmesan and bacon

Green bean salad with mint and feta (GF, V)

Thai style coleslaw with crispy noodles (DF, V)

Classic Greek Salad (GF, V)

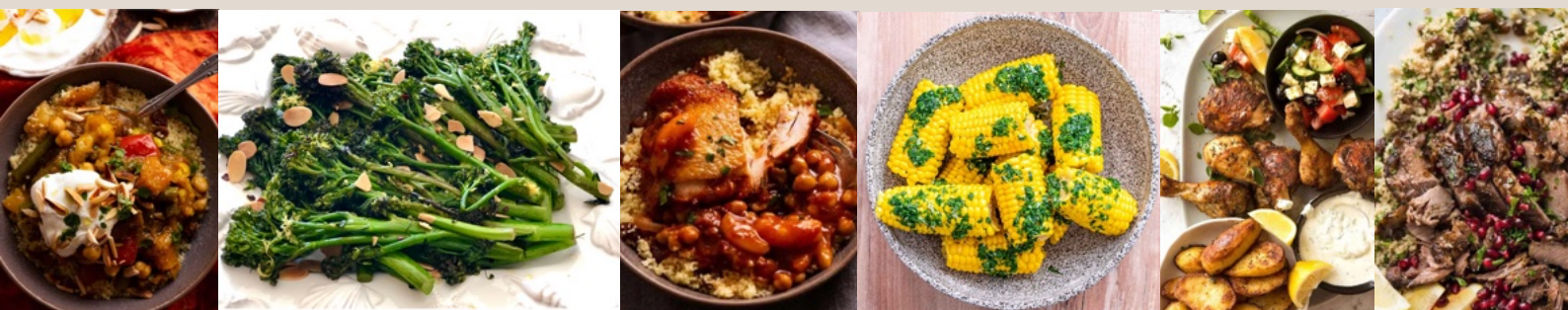
Spring salad with snow peas, peas and asparagus with goats cheese (GF,V)

Honey, Cinnamon roast pumpkin and lentil salad (GF, DF)

Asian rice vermicelli salad with carrot and green onions (GF,DF,V)

Roast cauliflower salad with toasted hazelnuts and pomegranate (GF,DF,V)

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AUSSIE ROAST MEAT MENU

(Simple but spectacular)

MEATS

(Pick 2 from list below)

Succulent Slow Roasted Beef

Slow Roasted Marinated Tender Chicken

Slow Roasted melt in your mouth Lamb

Slow Roasted Tender Pork with Crispy Crackle

VEGETABLES OR SALADS

Pick 3 from salad and vegetable lists on page 8

(You may pick salad or vegetables or mix them up)

INCLUDED

Soft dinner rolls with butter

Rich brown Gravy

Apple sauce

Mint sauce

