

\*Please see caterers websites for various pricing option and menus

\*Prices are approximate and subject to change

## Rolls Pho Mi - Vietnamese

### Small Bites Menu - \$19 pp

Spring Roll, Wonton, Rice Paper Roll 2, Mini Banh Mi or Mini Pho or Mini Noodle, Salad

### Big Bites Menu - \$28 pp

Spring Roll, Wonton, Rice Paper Roll (2), Banh Mi or Pho or Noodle Salad or Rice Bowl

### Little Tasters Menu - \$31 pp

Spring Roll, Wonton, Rice Paper Roll, Banh Mi Slider (2), Mini Pho or Mini Noodle Salad or Mini Rice Bowl

### Big Tasters Menu - \$36 pp

Spring Roll, Wonton, Rice Paper Roll, Banh Mi Slider (2), Pho or Noodle Salad or Rice Bowl

### Dessert - \$10-15 pp

Mango Sago Pudding, Pandan Crème Brulee, White Chocolate and Pandan Panna Cotta, Vietnamese Coffee and Condensed Milk, Panna Cotta, Mochi Ice Cream, Fruit Platter

## Zicatela Mexican - Mexican Cuisine

### Menu 1 - \$20 pp

*Minimum 75 People* - One Street Snack, Two Tacos

### Menu 2 - \$25 pp

*Minimum 70 People* - Two Street Snacks, Two Tacos

### Menu 3 - \$30 pp

*Minimum 50 People* - Three Street Snacks, Two Tacos

### Menu 4 - \$40 pp

*Minimum 40 People* - Three Street Snacks, Two Tacos and Quesadilla

## Samba Catering - Spanish Cuisine

### Skewers - \$5 piece

\$14 pp | 3ea

*Minimum 40 Per Flavour* - Angus Beef, Chicken, Calamari and Chorizo and Vegetable

## Paella - Minimum 60 portions

\$1,170 | 60 p

\$1,560 | 80 p

\$1,900 | 100 p

\$2,280 | 120 p

Chicken & Chorizo, Mixed Mushroom, \*Seafood Paella, \*Calamari, Chorizo, Chicken & Mussels, \*+\$5 Per Portion

## The Italian Job -

## Woodfire Pizza & Pasta

### Menu 1 - \$57 pp | Minimum 60 people

Antipasto Platters, Garlic Bread, Pear and Rocket Salad, four types of Gourmet Pizzas, Handmade Gnocchi/Pasta

### Menu 2 - \$73 pp | Minimum 45 people

Antipasto Platters, Garlic Bread, Bruschetta Canape, Truffle and Mushroom Risotto Canape, Haloumi Slides, Pear and Rocket Salad, Five types of Gourmet Pizzas, Two Handmade Gnocchi/Pasta

### Menu 3 - \$80 pp | Minimum 40 people

1.5m Grazing Table, Garlic Bread & Tomato Focaccia, Bruschetta Canape, Truffle and Mushroom Risotto Canape, three Deluxe Canapes of your choice, Pear and Rocket Salad, five types of Gourmet Pizzas, three Handmade Gnocchi/Pasta, Dessert Canapes

## JR Smokehouse - Smoked Meats

### Texas Trinity - \$66 pp

**Minimum 60 People | Three Mains | Three Sides**

*Smoked Meats* - BBQ Pork Ribs, Texas Style Brisket, Maple Glazed Chicken, Tecate Chicken, Carolina BBQ Ribs, Hot Links

*Vegetarian Mains* - Smoked Beetroot, BBQ Maple Miso Mushrooms, Broccoli and Almond Salad

*Sides and Salads* - Green Apple and Kale Coleslaw, Potato Salad, Smoked Mac n Cheese, Lettuce and Strawberry Salad, Corn on the Cob, Corn Salad, Corn and Bean Salad, Cucumber Salad, Pit Beans, Ranch beans, House Pickles

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### Food Gods Catering

#### **Canapes Menu - from \$38 pp, with seven selections or more**

Eye fillet beef, Sliders with choice of pulled pork or cheeseburger, Lemon and oregano chicken tenderloin skewers, Crispy fried peking duck spring rolls, Marinated lamb kofta, Succulent beef & burgundy pies, Prawn skewers, Fish tacos on soft tortilla, Coconut crumbed prawns, Golden fried flathead fillets, Smoked salmon & avocado crostinis, Golden fried flathead fillets, Sea salt & cracked pepper calamari, Turkish bread pizza fingers, Gourmet sushi, Cauliflower poppers, Mediterranean falafels, Asian vegetable spring rolls, Silken teriyaki tofu, Bruschetta, Pumpkin arancini, Haloumi and roasted capsicum skewers.

#### **Buffet Menu - \$60 pp**

*Two Proteins, choose from:* Juicy herb crusted beef sirloin, Tender Lamb shoulder, Sticky chili & lime marmalade glazed gypsy ham, Roasted crispy skin chicken,

*Two Salads, choose from:* Greek salad, Roasted potato & seeded mustard salad, Classic caesar salad, Creamy coleslaw, Mixed leaf salad fresh,

*All side dishes included:* Seasonal vegetables, Roasted seasonal potatoes tossed in herbed oil, Seasonal green vegetables, Freshly baked artisan bread, Coconut rice infused with aromatic herbs.

#### **Formal dining - \$95 pp**

*Pre dinner, choose from:* Charcuterie Board or 3 options from the Canapes Menu

*Entree, alternate drop, choose from:* Blistered pork

belly, Aromatic duck, Spicy prawn & crab fritters, Pumpkin arancini, Slow braised lamb, Prawn cocktail.

*Main, alternate drop, choose from:* Tender lamb rump, 200g eye fillet, Crispy grilled salmon, Confit duck leg, Chicken breast, Vegan Moussaka.

#### **Dessert (Sweet Indulgence):**

##### **\$9 pp choice of two**

Bitter lemon & scorched meringue cheesecake, Milk chocolate, whisky & honeycomb tart, Brioche bread & butter pudding, Choux pastry rings, Eton mess, Intense chocolate mousse, Gluten free sticky date pudding, Warm vegan chocolate brownie.

### Bumbles Catering

#### **Cocktail Style**

##### **Menu 1 - \$40 pp**

Smoked Salmon Blinis, Prawn Sandwiches, Fish Tacos, Rice Paper Rolls, Sausage Rolls, Spring Rolls, Rice Balls and Grazing Board

##### **Menu 2 - \$50 pp**

Fish Tacos, Prawn Sandwiches, Scallops and Chorizo, Cheese Tart, Spring Rolls, Mini Chicken Burgers, Duck Pancakes, Lamb Fillet, Eye Fillet, Sweet and Savoury Grazing Board

##### **Menu 3 - \$60 pp**

Coconut Prawns, Salmon Blinis, Scallops, Pate and Cookies, Lamb Sliders, Duck Pancakes, Onion Tart, Lamb Cutlets, Rib Fillet, Sweet and Savoury Grazing Board

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## In Season Catering Events

### Single Tipi - Grand

#### Menu 1 - \$72.90 pp

Pre-Dinner Chefs Selection Canapes, Traditional Buffet, Fresh Bread Rolls, Wedding Cake Cut & Placed on Platters for Self-Service

#### Menu 2 - \$79.90 pp

Grazing Board, Classic Canapes, Substantial Canapes, Petit Four Dessert Canapes, Wedding Cake Cut & Placed on Platters for Self-Service

#### Menu 3 - \$82.90 pp

Pre-Dinner Chefs Selection Canapes, two Course Alternate Drop, Fresh Bread Rolls, Wedding Cake Cut & Placed on Platters for Self-Service

#### Menu 4 - \$86.90 pp

Pre-Dinner Chefs Selection Canapes, Option #2 Share Style Grazing, Fresh Bread Rolls, Wedding Cake Cut & Placed on Platters for Self-Service

#### Dessert - \$10.90 pp

## Blue Plates Catering

### Intimate - Grand

#### Menu 1 - \$8 pp | Two sliders per serve/ person OR Two tacos per serve/person

Burger/Taco Canapes - Wagyu Beef Sliders, Panko Crumbed Chicken Breast Sliders, Italian Roasted Vegetables Sliders. Pork Belly Soft Taco, Chilli Steak Soft Taco, Chicken Soft Taco, Sweet Potato Soft Taco.

#### Menu 2 - \$10 pp | One Luxury Canapé Item per person

Luxury Canape Menu - Lobster Tail Rolls, Moreton Bay Bug Rolls Soft Taco.

#### Menu 3 - \$25 pp | Choose six options for ten pieces per person

Canapes Menu - Smoked Tasmanian Salmon, Peking Duck Rolls, Little Lamb Filler Naan, Moroccan Mild Spiced Meatballs, Roasted Tomato Tarts, Mushroom Arancini, Leek and Gruyere Cheese Tarts, Roasted Pork Belly Squares, Roasted Beef en Croute, Coconut Poached Chicken Sandwich, Italian Meatballs, Mini Chicken San Choy Bow, Cauliflower Karaage, Eye Fillet of Beef, Prawn Cakes.

#### Menu 4 - From \$25 pp

Buffet mains - Full or Half Bangalow Ham on the Bone, Salmon (skin off), Whole Eye Fillet of Beef, Roast Loin of Pork, Whole Roasted Harissa Spiced Cauliflower, Coconut Chicken.

Sides - Chat Potatoes, Simple Green Salad, Roasted Root Vegetable Salad, Three Pea Salad, German Style Potato Salad, Caprese Salad, Bread Range.

#### Menu 5 - From \$65 pp

Seated menu Entree - Queensland Prawn Cocktail, Roasted Medley of Tomatoes, Seared Lamb Backstrap.

Mains - Roasted Eye Fillet of Beef, Seared or Baked Salmon, Creamy Chicken Roulade, Vegetable Curry.

Dessert - Eton Mess, Sticky Date Pudding, Apple and Berry Crumble. Includes styling.

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VGC Catering

**Single Tipi - Grand**

**Menu 1 - \$20 pp | 10 selections -  
1.5 hour service**

*Canapes menu* - Roma tomato & basil bruschetta, Beef en croute with caramelised onion, Spicy lamb in rice paper, Assorted fresh sushi, Turkey & cranberry tartlet. Salt and pepper squid, Chilli beef pasties, Vegetarian spring roll, Chicken & mushroom vol-au-vonts, Malaysian chicken satay, Thai fish cakes, Lamb shoulder yakitori skewers.

**Menu 2 - \$31.50 pp | 10 selections**

*Stand up menu* - Yakitori skewers, Crispy Pork Belly soft shell tacos, BBQ Braised Beef Brisket slider, Korean Spicy Chicken Drumettes, Chicken Caesar, Chicken Penang Curry, Indian Vegetable fritters, Bamboo boats of Thai Beef Salad, Butter Gnocchi with parmesan and baby spinach, Mushroom Arancini.

**Menu 3 - \$35.50 pp | Two course  
alternate drop**

**Dessert optional cost pp**

*Plated sit down entrees* - Crispy Skin Pork belly, Beef Short ribs, Chicken and mushroom tart.

*Mains* - Tender Beef fillet, Oven roasted chicken breast, Barbequed lamb cutlets, Grilled fish of the day.

**Menu 4 - \$40.00 pp | Four options  
min. 40 guests**

*Share platter* - Crispy Skin Pork Belly, Peppered Beef Sirloin, Cajun Barbequed Chicken, Slow Cooked Lamb Shoulder, Grilled Haloumi tomato and rocket salad.

*Sides* - Green Bean, Truffle Mash, Seasonal herb roasted vegetables, Potato, bacon and chive salad.

These are a few of our frequent caterers, you will have to contact them to organise their participation in your wedding day.

You are welcome to choose from this list or invite your own caterers / food trucks for your wedding day.

Feel free to hire a mobile bar or BYO drinks for the night of your wedding.

Gold Coast Farm House does not provide any wait or bar staff, this will have to be organised with your caterers.