



Wedding Menu

2020



All prices per person exclusive of GST
Non-disposable Crockery, cutlery and glassware can be supplied (charges apply)
V = Vegetarian GF = Gluten Free DF = Dairy Free VG = Vegan
Some items may change due to seasonal availability or if choosing between options.
All catering is delivered under refrigeration in accordance with our Food Safety Program and The Food Act 2006.
(Version 3, 20200219)

JMD Catering Pty Ltd | ABN 11 159 208 134
60 Downs Street, North Ipswich Qld 4305
p: 07 3281 3865 e: events@figjamandco.com.au

Menus

Let Figjam provide a range of menu options for you & your guests to enjoy. Select from the menus here or we can design a specific menu to suit your needs.

These menus are an indication only and are subject to change with seasonal products and pricing.

Canapes

Savouries prior to your wedding may be served with pre-dinner drinks.

Cocktail Party

The Cocktail menu is a social option for those couples who want to mingle with all of their guests & yet have a substantial meal.

Buffet Menu

This is a multi-choice option for your guests, with a well-balanced buffet.

Banquet Menu

Designed for sharing with plenty of options.

Desserts

Select your dessert of passion.

Your wedding cake can be presented as your dessert with berry coulis and fresh cream, or cut and plattered.

Dietary Requirements

We will try & cater specifically to you or your guest's dietary requirements. Extra costs may apply. Please discuss any dietary requirements or menu alterations with your function coordinator.

Beverages

We are a licensed beverage provider.

Staff costs and equipment hire

Catering for your wedding at a venue of your choice includes all cooking equipment and refrigeration for food on site.

Food and Beverage Staff travel time charges will apply where over 30 mins travel is incurred.

Our function coordinator will discuss any extra charges with you as per your requirements.

Staff costs for travel and hire

Food and Beverage staff	\$60.50 per hour
Chef	\$93.50 per hour

20% surcharges apply for functions held on Sunday's and Public Holidays.

Hire of tables, linen, crockery, cutlery and glassware all at extra charge.

Discuss with our function coordinator if you require our staff to set up your wedding reception and all your requirements.

Pricing

Choose from Canapes, Finger Foods, Fork Dishes, Sit Down, Buffet and/or Banquet and email events@figjamandco.com.au for a quote.

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Canapes

Cold Selection

Asian duck with cucumber sticks wrapped in a Chinese pancake

Caramelised onion frittata with rare roast beef & horseradish cream GF

Char Sui pork with noodle salad in a wonton cup

Pork san chow bow on Chinese spoon GF

Prawn & avocado cocktail

Smoked salmon omelettes with sour cream & dill GF

Spanish potato frittata with smoked tomato relish

Thai style Chicken salad on Chinese spoon GF

Tomato Bocconcini & Basil on Bamboo V GF

Vietnamese sticky beef on cucumber rounds GF

Hot Selection

Balinese chicken satay with spicy peanut sauce GF

Char grilled lamb cutlet with salsa verde & anchovy mayo GF

Chicken & pistachio dumplings with chilli plum sauce

Coconut crumbed prawn with mango salsa GF

Fried haloumi with lemon & cracked pepper V GF

Greek style lamb kebabs with yoghurt tzatziki GF

Mexican fish soft taco with guacamole, sour cream & spicy tomato salsa

Mini beef Wellington with béarnaise sauce

Polenta and coconut crumbed reef fish

Prawn and capsicum kebab with coconut curry sauce

Pumpkin and parmesan arancini with smoked chipotle

Spiced chicken teriyaki kebabs GF

Spiced sausage rolettes with beetroot relish

Stuffed mushrooms with semidried tomato & herb Neufchatel V

Thai style fish cakes with sweet & sour dipping sauce GF

Tomato & basil pizzettas V

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Fork Dishes

Beef

Beef Randang with steamed jasmine rice
Croatian style meatballs with sauerkraut
Mini Wagyu Slider with baby spinach and tomato
Slow cooked beef cheek casserole with mushrooms and vegetable mirepoix
Stir fry beef noodle with Asian vegetables
Traditional beef stroganoff with sour cream and pickled gherkins

Lamb

Greek style lamb kebabs with garlic, lemon and yoghurt
Lamb Rogan Josh with steamed rice, chutney and yoghurt raita
Lamb Tagine with couscous and spiced yoghurt
Slow cooked lamb shoulder casserole with spring vegetables

Chicken

Butter chicken with saffron rice, chutney and coriander yoghurt
Chicken Tagine with couscous, apricots and dates
Coq au vin with leek, mushroom and bacon
Peri-Peri chicken slider with corn salsa
Stir-fry chicken and cashew with rice noodle

Fish

Beer battered barramundi with chips and chilli aioli served in paper cone
Canadian style salmon and corn chowder
Mexican fish soft taco with guacamole, sour cream & spicy tomato salsa
Oven baked barramundi with a dill buerre Blanc
Smoked salmon and three cheese ravioli

Pork

BBQ Pork Ribs
Pulled Pork shoulder with creamy mash, sauerkraut and roasted apple
Pulled pork slider with apple and fennel slaw
Sticky Pork belly with Asian slaw

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Fork Dishes cont'd

Vegetarian

Asian stir fry vegetables with cashew
Balinese green bean and fried tempeh
Cauliflower, lentil and potato curry with mango chutney and yogurt
Chickpea and white bean cassoulet
Chickpea Tagine with couscous and spiced yoghurt
Eggplant and zucchini ratatouille
Penne Puttanesca - olives, capers, tomato, chilli V
Potato gnocchi with pumpkin, mushroom and basil sauce V
Spaghetti basilico with fresh tomato, basil and roasted parsley oil
Taco tartlet with guacamole, sour cream and tomato salsa V

Salads

Asian style noodle salad with red pawpaw and bean sprouts, special dressing
Baby broccoli salad with cherry tomato and roasted almond oil
Caesar salad with garlic croutons, parmesan and bacon chips
Chickpea and roasted pumpkin salad
Italian pasta salad with semidried tomatoes and roasted zucchini
Mediterranean couscous salad with figs and pistachio
Mesculin salad with vine ripened tomatoes, sprouts and cucumber
Roasted Cauliflower salad with walnuts and spiced onion
Traditional Greek salad with feta and kalamata olives

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Sit Down Menu

Entrees

Spicy Tom Yum Soup

Miso Salmon on garlic, parmesan and zucchini fritter

Balinese chicken satay on snake bean salad

Roasted pumpkin, caramelised onion and Feta Tart V

Taco tartlet with guacamole, sour cream and fresh tomato salsa

Tandoori chicken salad on couscous with yoghurt tziki & fresh mango chutney

Three cheese ravioli with fresh tomato confit and shaved pecorino

Mexican trio plate with taco tart, soft fish taco and ricotta and oregano empanadas

Sous vide salmon on wasabi pannacotta, cucumber and ginger salsa

Prawn & chilli lime on potato rosti

Authentic Thai beef salad with chilli, bean sprouts, lime & palm sugar dressing

Prosciutto, pumpkin and mushroom Arancini with smoked tomato relish

Mediterranean vegetable strudel with smoked tomato tapenade V

Potato gnocchi with cumin spiced pumpkin

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Mains

Poached Chicken Breast with forest mushroom sauce, sweet potato gateaux and seasonal greens

Oven baked Salmon with tomato gramalata on saffron rice cake

Roast beef on roasted vegetables with caramelized onion & red wine jus

Tandoori lamb cutlets with pea, orange and lemon mint salad

Twice roasted pork belly with braised red cabbage & brown sugar apple on marbled smashed potatoes

Slow cooked beef cheek with red wine, mirepoix of vegetables & marble mash

North African slow cooked lamb shoulder served on couscous with yoghurt & grilled pita

Slow braised lamb shoulder with Spanish potatoes

Crispy skinned Barramundi on carrot and sage fritter with sautéed leeks and tomato salsa

Roasted beef tenderloin on kipfler potatoes, sautéed field mushroom & green beans with caramelised onion & red wine jus

Tasmanian salmon on red rice with steamed Asian vegetables, parsley gram alata & citrus buerre Blanc

Turkey stuffed with cranberry and pistachio on potato gateaux with steamed broccolini & black cherry sauce.

Double Braised beef cheek in black beer & sarsaparilla served with garlic & potato mash

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Dessert

Chocolate and raspberry Torte GF

Citrus tartlet with crystallised orange

Sticky date pudding with butterscotch sauce

Italian tiramisu with espresso, mascarpone cheese & biscotti

Rich chocolate mousse served in a choux pastry cup with seasonal berries

New York baked cheese cake with fresh berries & double cream

Lemongrass pannacotta with caramelised orange

Pavlova with fresh cream & berry compote

Wedding cake

We'll cut your wedding cake to your requirements & if you have more than one flavour, we'll alternatively drop.

We can plate with raspberry coulis & vanilla ice-cream or fresh cream

We can platter for self-service & place on a tea & coffee station or present on High Tea stands per table

Bagged for take away. Please provide cake bags.

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Buffet



Hot Carvery

Honey glazed ham carved off the bone
Turkey medallions in a forest mushroom sauce
Roasted rolled Turkey with black cherry sauce
Slow roasted beef sirloin with herb & mustard crust
Slow cooked pork belly with caramelised apple
Stuffed pork loin with spinach & fig
Includes Red wine jus & Chef's condiments

Hot Buffet

Butter chicken & steamed rice
Oven baked barramundi with citrus beurre Blanc
Croatian style pork meatballs with pepperonata
Ricotta tortellini with pepperonata & shaved parmesan V
Eggplant, potato, basil & cashew nut curry with saffron rice V
Roasted vegetables tossed with garlic, fresh rosemary & virgin olive oil V
Panache of seasonal vegetables V Sweet potato bake V

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Cold Buffet

Cold roasted chicken platter

Cold cuts platter with ham, chicken, salami, turkey & roast beef

Vegetable frittata V Sushi platter V

Salads

Asian duck & red papaya salad;

Caesar salad with a twist

Cherry tomato, bocconcini and basil avocado salad

CousCous salad with roasted pumpkin, basil and feta

Figjam's super food salad Vegan - contains nuts

Greek Salad with feta & kalamata olives

Pear, Parmesan, Baby Kale & Avocado Salad;

Red quinoa with watermelon & celery

Roasted beetroot with goats cheese and caramelised walnuts

Roasted pumpkin, mushroom, spinach & walnut salad with basil pesto

Spiced carrot and chickpea salad with minted yoghurt dressing Sugar & spice roasted sweet potato with basil & chilli

Sweets

Cheese & fruit platter

Chefs finger sweets - a large array of mini sweet delectables

Pavlova with fresh cream & berry compote

Flourless chocolate and raspberry torte with Belgium chocolate sauce

Wine trifle with black cherries and plenty of sherry

Sticky date pudding with butterscotch sauce

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Banquet



Proteins

Balinese style beef Randang with steamed rice

Balinese yellow chicken curry with deep fried tampei and snake bean salad

Double Braised beef cheek in black beer & sarsaparilla

Italian boned style whole roasted chicken with salsa verde

Lamb shoulder Greek style

Slow cooked lamb shank off the bone on rosemary kipfler potatoes

Traditional fillet of beef chateau briande style

Twice cooked pork belly with crispy crackling and caramelised apples

White bean and chickpea cassoulet Veg

Whole baked fish (seasonal) with citrus buerre Blanc

Whole salmon fillet poached and garnished with julienne beetroot and apple horseradish cream

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Salad Sides

Asian duck & red papaya salad
Balinese style Snake Bean and Grated Coconut salad
Cherry tomato, bocconcini and basil avocado salad
Figjam's nutty super food salad - Vegan
Gado Gado (ground peanut sauce with fried tofu, bean shoots, cucumber and chilli)
German style Potato Salad with bacon chips, dill and pickled gherkins
Greek Salad with feta & kalamata olives
Italian Pasta Salad
Mediterranean CousCous
Pear, Parmesan, Baby Kale & Avocado Salad
Red quinoa with watermelon & celery
Roasted beetroot with goats cheese and caramelised walnuts
Spiced carrot and chickpea salad with minted yoghurt dressing
Spiced Tempeh Salad - Vegan
Sugar & spice roasted sweet potato with basil & chilli

Hot Sides

Cauliflower and Broccoli au gratin
Cumin spiced Moroccan carrots
Fresh green beans / Sauteed baby spinach
Garden fresh panache of steamed vegetables
Selection of roasted vegetables tossed with garlic, fresh rosemary & virgin olive oil
Sweet potato mash / Garlic Potato Mash / Smashed Potatoes
Roasted Asparagus
Duck fat roasted chat potatoes
Pumpkin Risotto

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Booking Acceptance Form

Name: _____

Postal address: _____

Phone: _____ Mobile: _____

Email Address: _____

Date of booking: _____ Time: _____

Venue: _____

Quote Number & Price: _____

Requirements: _____

Number of guests _____

Credit Card Details (Must be completed to secure the booking) Surcharges apply to Credit Cards 2%

Type of Credit Card VISA MASTERCARD

Name on Card _____ Card Number _____

Expiry Date _____ Authorised Signature _____

Deposit (Please indicate your preferred method of payment and please refer to our Terms & Conditions)

- Cheque (payable to JMD Catering Pty Ltd)
 Credit Card (Details as per credit card authorisation above. Note, Administration fees will apply when using credit cards for payments)
 EFT to JMD Catering Pty Ltd **BSB: 014 314 Account: 219 619 852**
(Please send remittance advice so we can track your deposit & quote invoice number if issued. Invoice required)

Balance of Charges

JMD Catering reserves the right to charge the authorised credit card for any unpaid charges on the day.

Acceptance & Authorisation

I, the undersigned, have read & accept the booking terms & conditions as outlined above & accept them fully.

Name _____

Signature _____ Date _____