

Three comprehensive menus tailored for a wedding celebration and family sit-down events:

Canapés Menu

1. Smoked Salmon Blinis with Dill Crème Fraîche
2. Mini Caprese Skewers with Cherry Tomatoes, Basil, and Mozzarella
3. Prosciutto-wrapped Asparagus with Balsamic Glaze
4. Goat Cheese and Fig Crostini with Honey Drizzle
5. Mini Beef Wellington Bites with Horseradish Cream
6. Spicy Tuna Tartare on Cucumber Rounds
7. Bruschetta with Tomato, Basil, and Garlic
8. Mini Quiche Lorraine
9. Shrimp Cocktail Shots with Zesty Cocktail Sauce
10. Stuffed Mushrooms with Cream Cheese and Herbs

Three-Course Menu

Starters (Choose 3)

1. Lobster Bisque
2. Wild Mushroom Risotto
3. Caesar Salad with Parmesan and Anchovies
4. Beetroot and Goat Cheese Salad with Walnuts and Balsamic Dressing
5. Crab Cakes with Lemon Aioli
6. Melon and Prosciutto with Mint
7. Seared Scallops** with Pea Puree and Pancetta
8. Butternut Squash Soup with Sage and Crème Fraîche
9. Chicken Liver Pâté with Red Onion Chutney and Crostini
10. Tomato and Mozzarella Salad with Basil Pesto

Main Courses (Choose 3)

1. Beef Tenderloin with Red Wine Reduction
2. Chicken Marsala with Mushrooms and Garlic Mashed Potatoes
3. Grilled Salmon with Lemon Dill Sauce and Asparagus
4. Vegetable Wellington with Spinach and Ricotta
5. Lamb Rack with Herb Crust and Mint Sauce
6. Seafood Paella with Saffron and Chorizo
7. Duck Breast with Orange Glaze and Wild Rice
8. Pork Tenderloin with Apple Compote and Roasted Potatoes
9. Eggplant Parmesan** with Marinara and Fresh Basil
10. Lobster Tail with Garlic Butter and Grilled Vegetables
11. Chump of Lamb, Parsnip and Honey Puree, Glazed Vegetables

Desserts (Choose 3)

1. Baked Cheesecake with Fruits Compote
2. Tiramisu with Espresso and Mascarpone
3. Crème Brûlée with Vanilla Bean
3. Chocolate Fondant with Raspberry Coulis
4. Cheesecake with Mixed Berry Compote
6. Lemon Tart with Fresh Berries
7. Profiteroles with Chocolate Sauce
8. Apple Crumble with Vanilla Ice Cream
9. Panna Cotta with Mango Sauce
10. Eton Mess with Strawberries and Cream
11. Chocolate Truffles** with Sea Salt

BBQ Menu

Starters

1. Grilled Vegetable Platter with Hummus
2. Smoked Chicken Wings with BBQ Sauce
3. Grilled Shrimp Skewers with Garlic and Herb Marinade
4. Corn on the Cob with Chili Lime Butter
5. Coleslaw with Tangy Dressing

Main Courses

1. BBQ Ribs with Smoky Barbecue Sauce
2. Grilled Ribeye Steaks with Herb Butter
3. Pulled Pork Sandwiches with Coleslaw
4. BBQ Chicken with Honey Mustard Glaze
5. Grilled Veggie Burgers with Avocado and Salsa

Desserts

1. Grilled Pineapple with Coconut Ice Cream
2. Berry Cobbler with Vanilla Ice Cream
3. Chocolate Brownies with Salted Caramel Sauce

This selection of menus should cater to a variety of tastes and dietary preferences, making it perfect for a wedding celebration and family sit-down events.