



Wedding Buffet

Finger food

Your choice of four of the following:

- Finger sandwiches
- Spicy Thai meat balls
- Chicken & ginger skewers with satay sauce
- Pork koftas with sweet chilli sauce
- Goats cheese tartlets with onion marmalade
- Pork & shrimp spring rolls
- Prawn skewers with garlic & parsley
- Mini yorkshire puddings with rare beef and horseradish
- Sushi selection
- Chicken liver pate served with melba toast
- Vietnamese spring rolls with dipping sauce

Entree

Your choice of one of the following:

- Soup of the day
- Chicken & pork terrine served chutney & melba toast
- Seafood cocktail
- Home cured salmon gravlax on rye bread
- Chicken satay with coconut rice

Carvery

Your choice of 2 meats from the following:

Hot roasted loin of pork with cranberry seasoning

Roast beef w pepper crust & green peppercorn sauce
served with Yorkshire puddings

Chicken breast filled with our apricot and pistachio seasoning and
wrapped in bacon

Champagne ham glazed and served hot with a tropical salsa

Optional extras:

NZ lamb with a redcurrant glaze

Seafood paella

Chicken & coconut curry

Vegetables

Steamed potato's served with butter, capers and sundried tomato
dressing or steamed potato's with mint or creamy potato gratin.

Roasted seasonal vegetable selection

Salads

Your choice of three:

Asian noodle

Anti pasta salad served with asparagus, sundried tomato, eggs,
prosciutto, cannellini beans & olives.

Creamy potato & bacon

Curried egg salad

Gourmet garden leaves, watermelon, strawberry and red onion with
a blush dressing

Traditional Greek, feta and olives served on the side

Homemade coleslaw

Mediterranean pasta salad – all things Mediterranean

Orzo with spice roasted carrots, currants & pine nuts

Roasted pumpkin with chickpea & sundried tomato's

Kumara, pumpkin, and cashew with coconut and lime dressing

Slow roasted tomato with basil and a olive tapenade

Tomato & feta with basil

Sesame Brown rice salad

Served with a selection of condiments.

(Some choices may not be available depending on the season)

Vegetarian & special dietary requirements available if required

Desserts

Your choice of any two desserts:

- Apple & berry crumble
- Classic kiwi pavlova & fresh cream
- Chocolate brownie
- Fresh fruit salad
- Fruit steam pudding with custard
- Homemade cheesecake (flavour of your choice)
- Kahlua trifle
- Lemon meringue tartlets
- Sticky date pudding with toffee sauce
- Apple or pear tartan with homemade custard

Tea & Coffee

Sweet Treats

Two of the following:

- Portuguese custard tarts
- Mini chocolate brownie
- Lemon tartlets
- Truffles
- Fig & walnut chocolate salami