

Wedding BBQ Buffet

Wedding Package Includes:

Full buffet set up
Quality cutlery and crockery
Serviettes
A cake table, table cloth and cake knife (on request)
Our professional catering team will
Set up your place settings
Clear plates and clean up with minimal disruption

Menu Includes:

Selection of four BBQ items
Condiments
Selection of six salads
Potato side dish
Fresh bread
Selection of four desserts

BBQ choose four:

Teriyaki pork skewers
Chicken satay skewer (choice of plain, satay, tandoori or honey soy marinate)
BBQ Tangy chicken thighs, sliced on a bed of couscous
Pumpkin, feta & spinach fritters
Gourmet prime beef patties – make your own burger
Vegetarian Beetroot burger – make your own burger
Aged rump steak
Minute sirloin steak
Moroccan lamb skewers with mint yoghurt
Gourmet sausages
Honey soy chicken wings
Pork loin chops
Spicy fresh fish cakes
Ham on the bone (baked)

BBQ cumin potatoes with dill sour cream
Bread Display
Condiments

Choose six salads:

Greek garden salad -olives on side ^{GF}
Baby beetroot, baby carrots, baby spinach with honey and sesame ^{GF}
Roast pumpkin, celery, sun dried tomato, sultanas, feta with aioli dressing ^{GF} Not available Dec- Feb
Potato with chives, sour cream mayo and wholegrain mustard ^{GF}
Kumara, walnuts, pumpkin seeds light curry and orange mayo ^{GF}
Broccoli, mandarin and toasted cashew nuts ^{GF}
Ranch coleslaw ^{GF}
Asian slaw salad ^{GF}
Israeli vegetable couscous ^{GF}
Spicy chickpeas, cucumber and green beans ^{GF}
Nutty vegetable rice ^{GF}
Roasted cauliflower and spiced chickpea with tahini dressing ^{GF}
Green beans, chickpeas, tomato with coriander dressing ^{GF}
Shell pasta with sweet chilli and mayo dressing ^{GF}
Penn pasta with feta, tomato and spinach ^{GF}
Roasted kumara, baby spinach, sliced apple, red onion with balsamic dressing ^{GF}
Asparagus, red peppers, avocado dressing ^{GF} seasonal Nov –Jan
Watermelon summer salad, grapes, cucumber, feta with mint and lime juice dressing ^{GF} seasonal



Desserts choose four: served with fresh cream

Tropical fruit salad
Pavlova roulade
Chocolate mousse log with a berry crème filling
Apple walnut strudel
Brandy snaps
Bailey's chocolate chip cheesecake
Strawberry or Lemon cheesecake
Two choice of cup cakes
Traditional trifle
Chocolate mousse trifle
Chocolate and orange mud cake
Black forest gâteau
Caramel and walnut slice
Apple and blueberry shortcake with custard
Raspberry and white chocolate brownie
Ice Cream

\$40.00 per person including dessert **\$31.50** per person without dessert

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

We can cater for all special dietary requirements with prior notice

Optional extras for that special touch

King Prawns with Roasted Garlic Aioli	\$4.00 per person
BBQ Prawn on a skewer	\$4.00 per person
Small Mussel and kumara fritters	\$3.00 each
BBQ Salmon kebabs	\$5.50 each
BBQ terakihi fillet parcel	\$5.50 each
Shrimps in seafood sauce	\$2.50 per person
Whole steamed mussels	\$1.50 per person

