

## Wedding Buffet Menu

### 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  
Serve the head table  
Clear plates and clean up with minimal disruption

### Menu Includes:

Selection of three meats carvery & hot casserole  
Condiments  
Selection of six salads  
Two hot vegetable items  
Variety of fresh bread with dips  
Selection of five desserts  
Or set dessert menu with chocolate fountain  
Tea and Coffee

### Bread and dip on guest tables

#### Carvery:

Glazed apricot honey and ginger champagne ham <sup>GF</sup>  
Herbed Roast Lamb Legs (add \$1.50pp) <sup>GF</sup>  
Roast beef with garlic and cracked pepper <sup>GF</sup>  
Roast pork with crackling <sup>GF</sup>

Gravy and condiments

#### Hot Casserole:

Moroccan chicken breasts with savoury rice <sup>GF</sup>  
Chicken with lemon, herbs, chardonnay, cream and rice <sup>GF</sup>  
Thai green curry with vegetable or chicken, fragrant rice with lemon grass, coriander, coconut milk and chili <sup>GF</sup>  
Spinach and lamb Indian curry, tomato, potato and peas with Jeera basmati rice <sup>GF</sup>  
Vegetarian Singapore stir-fry noodles with tofu and peanut  
Crumbed terakihi with tartare  
Baked fresh fish with a lemon pepper cream sauce <sup>GF</sup>  
Baked fresh fish with dill and champagne sauce <sup>GF</sup>  
Fresh fish in a green masala casserole <sup>GF</sup>  
Akaroa salmon teriyaki (add \$4.00pp) <sup>GF</sup>  
Akaroa salmon baked in a Thai marinade (add \$4.00pp) <sup>GF</sup>  
Akaroa salmon kebabs (add \$4.00pp) <sup>GF</sup>  
Whole Akaroa Salmon served separately (add \$4.00pp) <sup>GF</sup>  
Snapper and kumara cakes with asparagus, almonds and lemon aioli (add \$4.00pp) Seasonal

Gourmet potatoes with parsley butter <sup>GF</sup>  
Braised seasonal greens in olive oil and lemon <sup>GF</sup>  
Cauliflower and broccoli with cheese sauce



### Salads:

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

### Desserts: served with fresh cream

Tropical fruit salad  
Pavlova roulade  
Chocolate mousse log with a berry crème filling  
Apple walnut strudel  
Brandy snaps  
Bailey's white chocolate cheesecake  
Chocolate profiterole croquembouche  
Traditional trifle  
Chocolate mousse trifle  
Chocolate and orange mud cake  
Black forest gateau  
Apple and blueberry shortcake with custard  
Sticky date pudding with custard  
Raspberry and white chocolate brownie  
Caramel slice  
Cupcake selection  
Vanilla and chocolate Ice Cream

### OR

Chocolate Fountain  
Seasonal fruit platter  
Passionfruit yoghurt topping  
Chocolate profiterole  
croquembouche  
White chocolate baileys cheesecake  
Apple and blueberry shortcake

Freshly Brewed Coffee and Tea Selection

**\$46.50** per person including dessert      **\$38.00** 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*

