

Plated Wedding 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:

Fresh bread with dip
Entree
A pre-ordered main
A selection of four hot vegetables and salads placed on each table for guests to serve themselves
Pre-ordered dessert
Self-service tea and coffee station

Fresh bread and dips placed on each table upon guest arrival to reception

Choose One Entree:

Herbed Lamb Rump on a bed of salad with toasted cashews and kumara shavings
Chicken terrine with focaccia bread
Akaroa smoked salmon on cos lettuce with a chilli corn fritter
Scallops and prawns on a bed of salad with basil oil (add \$2.00 per person)

Mains: Guests pre-order one of the following. (Selection of 2)

Chicken, mushroom, spinach and apricot filo parcels with an apricot chutney
Eye fillet cooked medium, wrapped in bacon, topped with mushroom and splashed in a port and pepper Jus (add \$5.00 per person)
Snapper served with kumara cakes, asparagus (seasonal) and toasted almonds with a lemon aioli
Chicken breast filled with camembert cheese, sundried tomato and bacon with a creamy garlic sauce
Akaroa salmon with toasted almonds, red capsicum and a chilli dip

Vegetables and Salads:

Gourmet potatoes lightly roasted
Braised seasonal greens in an olive oil and lemon dressing
or spiced cauliflower with a chickpea and pomegranate seed salad
Green Bean salad tossed with almonds cherry tomatoes and mixed garden lettuce
Roasted kumara salad with baby spinach, sliced apple, red onion and a balsamic dressing

Plated Dessert:

Hazelnut and chocolate torte with Frangelico cream
Meringue stack with summer fruits marinated in Cointreau
Fresh summer fruit crème brûlée
Chocolate pavlova with strawberries and ice cream (seasonal)
Chocolate mousse cake with strawberries and ice cream (seasonal)
Tiramisu (individual portions or placed in middle of tables for self-service)
Passionfruit panna cotta with seasonal fruit
Finger-food sweet treats to share on each table
Sticky lemon and almond tart

Freshly brewed coffee and tea station New Zealand cheeseboard platter



Bread and dips **\$3.50** per person
Entrée **\$15.50** per person
Mains **\$28.50** per person
Dessert **\$13.50** per person
Freshly brewed coffee and tea station **\$2.50** per person
NZ cheeseboard **\$120.00** per platter placed on coffee and tea station

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

Please note:

This menu is not a true silver service the entrees, mains and desert are plated
The vegetables and salads are arranged onto platters for the guests to serve themselves from the middle of their table we find this is reminiscent of family dining and is a great success.

We can cater for all special dietary requirements and will make amendments to the menu as necessary, please indicate which dietary requirement(s) and for how many people when enquiring.

If you require assistance in making final decisions, we are happy to meet with you to discuss the finer details of your wedding day catering.

Best Regards
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