

## Wedding BBQ Buffet

**\$35.00** per person without dessert    **\$43.50** per person including dessert

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

*We can cater for some special dietary requirements with prior notice*

### This buffet includes:

BBQ cumin potatoes with dill sour cream  
Gravy and condiments  
Bread Display

### Your choice of four meat dishes:

Teriyaki pork skewers  
Chicken skewer (*choice of plain, satay, tandoori or honey soy marinade*)  
Tangy BBQ chicken thighs sliced on a bed of couscous  
Gourmet prime beef patties (*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*)

#### Alternatives

Pumpkin, feta & spinach fritters  
Beetroot patties (*make your own burger*)

### Your choice of four desserts:

Tropical fruit salad  
Pavlova roulade  
Chocolate log with a berry crème filling  
Apple walnut strudel  
Brandy snaps  
Bailey's white chocolate cheesecake  
Lemon cheesecake  
Strawberry cheesecake  
Chocolate profiterole croquembouche  
Traditional trifle  
Chocolate mousse trifle  
Chocolate orange mud cake

### Your choice of six salad side dishes:

Greek garden salad -olives on side <sup>GF</sup>  
Baby beetroot, baby carrots, toasted sesame <sup>GF</sup>  
Roast pumpkin, celery, sun dried tomato, sultanas, feta <sup>GF</sup>  
Potato with chives, sour cream mayo and wholegrain mustard <sup>GF</sup>  
Pickled vegetables <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  
Selection of beans, chickpeas, and tomato <sup>GF</sup>  
Button mushrooms salad <sup>GF</sup>  
Vegetable rice salad <sup>GF</sup>  
Roasted cauliflower and spiced chickpea with tahini dressing <sup>GF</sup>  
Shell pasta with sweet chilli and mayo dressing  
Penn pasta with feta, tomato and spinach  
Asian vegetable and noodle salad <sup>GF</sup>  
Roasted kumara, baby spinach, sliced apple, red onion <sup>GF</sup>  
Asparagus, red peppers, avocado dressing <sup>GF</sup> (*seasonal Nov – Jan*)  
Watermelon, grapes, cucumber, feta with a mint and lime dressing <sup>GF</sup> (*seasonal Jan-March*)

Black forest gateau  
Apple shortcake  
Apple and blueberry shortcake  
Apple boysenberry shortcake  
Apple and apricot shortcake  
Raspberry and white chocolate brownie  
Raspberry and chocolate brownie <sup>GF</sup>  
Caramel and walnut slice  
Sticky date pudding with custard & butterscotch sauce  
Ice Cream (*if a freezer is available*)

## 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

## Optional add-ons:

### Seafood:

|                                       |                   |
|---------------------------------------|-------------------|
| King Prawns with Roasted Garlic Aioli | \$8.50 per person |
| BBQ Prawn on a skewer                 | \$4.00 per person |
| Shrimps in seafood sauce              | \$2.50 per person |
| Whole steamed mussels                 | \$1.50 per person |
| Small Mussel fritters                 | \$4.00 each       |
| BBQ Salmon kebabs                     | \$6.50 each       |
| BBQ Salmon Steaks                     | \$8.50 each       |
| BBQ terakihi fillet                   | \$5.90 each       |

### Alternatives:

|                    |                   |
|--------------------|-------------------|
| Vegetarian sausage | \$2.50 per person |
| Beetroot Pattie    | \$3.50 per person |