

## Wedding Buffet

**\$36.50** per person without dessert    **\$44.50** 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:

Assorted bread and homemade dips on guest tables

Potatoes with parsley butter <sup>GF</sup>

Gravy and condiments

### Your choice of three meat dishes:

#### Carvery

Roast pork with crackling

Glazed apricot, honey, ginger champagne ham

Herbed roast lamb legs (*add \$2.00 per person*)

Roast beef with cracked pepper and garlic

#### Alternatives

Moroccan chicken breasts with savoury rice <sup>GF</sup>

Lemon chicken, chardonnay cream and rice <sup>GF</sup>

Thai green curry <sup>GF</sup> vegetable or chicken, with fragrant rice

Lamb and spinach Indian curry, tomato, potato and peas with Jeera basmati rice <sup>GF</sup>

Vegetarian Singapore stir-fry noodles with tofu and peanuts

Crumbed terakihi with tartare

Baked fish with lemon pepper cream sauce <sup>GF</sup>

Baked fish with dill and champagne sauce <sup>GF</sup>

Snapper kumara cakes with asparagus, almonds and lemon aioli (*add \$5.00pp*)

Seasonal

Akaroa salmon teriyaki (*add \$4.00pp*) <sup>GF</sup>

Baked Akaroa salmon 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>

### Your choice of two vegetable side dishes:

Cauliflower and broccoli with cheese sauce

Cauliflower and carrot with cheese sauce

Sweet glazed carrots <sup>GF</sup>

Pea and carrot medley <sup>GF</sup>

Baby garden peas and green bean medley <sup>GF</sup>

Baby bean and red onion medley <sup>GF</sup>

Asian noodle stir fry

Pumpkin, spinach feta fritters

Creamy tomato vegetable pasta

Seasonal roast vegetables <sup>GF</sup>

Roast pumpkin <sup>GF</sup>

Roast kumara <sup>GF</sup>

Baked cauliflower, cashew and Asian greens <sup>GF</sup>

Mushroom fricassee

Broccoli, red onion with toasted almonds <sup>GF</sup>

Braised seasonal greens, olive oil and lemon <sup>GF</sup>

Roast pumpkin, kumara, carrot medley <sup>GF</sup>

## 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)*

## Desserts:

### Sweet small bites

Assorted cupcakes and home baked slices  
 Apple shortcake  
 Chocolate dipped profiterole  
 Mini meringues  
 Mini Cheesecake

### Or a chocolate fountain

Seasonal fruit platter  
 Passionfruit yoghurt topping  
 Chocolate profiterole croquembouche  
 White chocolate baileys cheesecake

### Or your choice of five desserts:

Tropical fruit salad  
 Pavlova roulade  
 Chocolate log with a berry crème filling  
 Apple walnut strudel  
 Brandy snaps  
 Bailey's white chocolate cheesecake  
 Strawberry cheesecake  
 Chocolate profiterole croquembouche  
 Traditional trifle  
 Chocolate mousse trifle  
 Chocolate and orange mud cake  
 Black forest gateau  
 Apple shortcake  
 Apple and blueberry shortcake  
 Raspberry and white chocolate brownie  
 Caramel and walnut slice  
 Raspberry and chocolate brownie <sup>GF</sup>  
 Ice Cream (if a freezer is available)

## Wedding Package Includes:

Full buffet set up  
 Quality cutlery, crockery and 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