

Winter Wedding Buffet

(May to September)

\$36.00 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:

Potatoes with dukkha and parsley butter ^{GF}
Gravy and condiments
Bread Display

Your choice of three meat dishes:

Spit Roasted Meats

Pork with crackling
Chicken with sage and onion stuffing
Glazed ham on the bone
Lamb with mint sauce (add \$2.00 per person)
Roast beef with cracked pepper and garlic

Alternatives

Thai green curry with vegetable or chicken, fragrant rice, lemon grass, coriander, coconut milk, chili ^{GF}
Vegetarian Singapore noodle stir-fry with tofu and peanuts
Baked fish with lemon pepper cream sauce ^{GF}
Baked fish with dill and champagne sauce ^{GF}

Your choice of two salad side dishes:

Greek garden salad -olives on side ^{GF}
Baby beetroot, baby carrots, toasted sesame ^{GF}
Roast pumpkin, celery, sun dried tomato, sultanas, feta ^{GF}
Potato with chives, sour cream mayo and wholegrain mustard ^{GF}
Pickled vegetables ^{GF}
Broccoli, mandarin and toasted cashew nuts ^{GF}
Ranch coleslaw ^{GF}
Asian slaw salad ^{GF}

Your choice of three vegetable side dishes:

Cauliflower and broccoli with cheese sauce
Cauliflower and carrot with cheese sauce
Sweet glazed carrots ^{GF}
Peas and carrot medley ^{GF}
Baby garden green peas and bean medley ^{GF}
Baby bean and red onion medley ^{GF}
Asian noodle stir fry
Pumpkin, spinach feta fritters
Creamy tomato vegetable pasta
Seasonal roast vegetables ^{GF}
Roast pumpkin ^{GF}
Roast kumara ^{GF}
Baked cauliflower, cashew and Asian greens ^{GF}
Mushroom fricassee
Broccoli, red onion with toasted almonds ^{GF}
Braised seasonal greens, olive oil and lemon ^{GF}
Roast pumpkin, kumara, carrot medley ^{GF}

Israeli vegetable couscous
Selection of beans, chickpeas, and tomato ^{GF}
Button mushrooms salad ^{GF}
Vegetable rice salad ^{GF}
Roasted cauliflower and spiced chickpea with tahini dressing ^{GF}
Shell pasta with sweet chilli and mayo dressing
Penn pasta with feta, tomato and spinach
Asian vegetable and noodle salad ^{GF}
Kumara, baby spinach, apple, red onion ^{GF}

Your choice of three cold 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 gâteau
 Apple shortcake
 Apple and blueberry shortcake
 Raspberry and white chocolate brownie
 Caramel and walnut slice
 Raspberry and chocolate brownie ^{GF}
 Cupcake selection
 Vanilla and chocolate Ice Cream

Your choice of one hot dessert:

Apple, raspberry, rhubarb. gingernut crumble
 Sticky date pudding with butterscotch sauce
 Chocolate fudge steamed pudding
 Pear, date, ginger steamed pudding *
 Fruit medley steamed pudding*
 Warm Apple shortcake*
 Warm Apple and apricot shortcake *

**Includes custard*

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

Additional seafood selection:

Prawns in garden salad with garlic vinaigrette	\$2.50 per person
Shrimps with seafood sauce	\$2.50 per person
Shrimp, surimi, pasta salad	\$2.50 per person
Marinated mussel salad	\$2.00 per person
Whole poached salmon	\$4.00 per person
Whole Steamed mussels	\$1.50 per person