

## FINGER FOOD

(Prices range from \$3.00 - \$5.90 per item excl GST)

Noodle cake with spiced prawns and coriander

Mussel Florentine

Herbed savoury crepe filled with smoked salmon and cream cheese

Seared garlic and lemon infused tiger prawns with a spicy salsa

Salmon ceviche marinated in coconut cream

Crisp bread with tapenade and smoked salmon

Crispy mini potato skins with bacon and blue cheese sour cream

Herbed crostini with rare roasted beef and horseradish

Chinese five spiced pork bites with a roasted red pepper chutney

Pinwheel sandwiches with smoked chicken, rocket and brie

Cumin and mint spice lamb bites with mango chutney

Prosciutto wrapped mozzarella with basil

Pork and caramelised pineapple skewers with a spicy dip

Mini filo parcels filled with walnut and blue cheese

Parmesan and rosemary shortbreads with tapenade

Potato rosti with spiced lamb and plum glaze

Crumbled feta bites with chilli dipping sauce

Cocktail sushi rolls with wasabi and soy

Mini corn fritters with chilli jam and sour cream

### Sweet Treats

Fudge bites (Russian/Apricot/Chocolate)

Mini mango galettes

Petite peach & passion fruit tarts

Baby truffles

Profiteroles with chocolate sauce



## SAMPLE DINNER SET MENU

### Wedding Menu A

Gourmet bread platter to share with a duo of dips

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#### Main

Herbed chicken supreme with roast kumara, green beans and roasted red pepper chutney

or

Rib eye steak with caramelized onions, served with garlic mash, wilted spinach and béarnaise sauce

or

Roasted vegetable tart with organic feta crumble and a rocket, roasted pear and walnut salad

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#### Dessert

Layered peach and berry trifle

or

Chocolate and pear tart served with vanilla cream



## SAMPLE DINNER SET MENU

### Wedding Menu B

Warm dinner rolls with olive oil and balsamic

#### Entree

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Soup of the season

or

Poached citrus chicken and baby leaf salad, focaccia crostini with mint and chilli dressing

#### Main

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Beef fillet with scalloped potatoes, wilted spinach, tomato Provencal and red wine reduction

or

Baked salmon fillet, crushed jersey bennies, steamed beans and lemon hollandaise

or

Caponata stuffed aubergine served with a cucumber and herb salad

#### Dessert

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Pavlova parfait with summer fruit and passionfruit crème

or

French chocolate cake poached berries, and Manuka honey cream



## WEDDING GOURMET BUFFET

Pick and Mix

(Prices range from \$40.00 - \$79.00 per head excl GST)

Mini rolls with olive oil and dukka to the table

### Carvery

Ham on the bone, cointreau glaze and sage and onion relish

Mustard crusted seared beef with horseradish crème

Boned and rolled lamb leg studded with rosemary and garlic

Roast pork with crackling and apple sauce

### Hot Dishes

Roasted chicken breast with mushroom and Dijon mustard cream sauce

Manuka honey and ginger glazed salmon fillet

Roasted vegetable strudel with organic feta

Beef bourguignon – tender pieces of beef cooked in red wine and tomato sauce

Vegetable lasagne

Spiced beef meat balls cooked in a homemade Provencal sauce

Chicken, Corn and spinach penne pasta cooked in a pesto cream sauce

### Accompaniments

Roasted vegetable medley

Minted new potatoes

Roasted pumpkin and kumara

Broccoli and cauliflower mornay

Braised rice

Roasted baby potatoes

Broccoli and cheese bites with plum dipping sauce

### Salads

Baby beets with honey, orange and sesame drizzle

Mixed leaf salad with a balsamic dressing

Greek style salad with olives and feta

Gourmet slaw

Thai noodle salad

Quinoa salad with olives, sundried tomatoes, chorizo

### Buffet desserts

Summer berry trifle with raspberry liquor

Brandy snaps

Mini Pavs with passionfruit crème

Baileys chocolate mousse

Apple berry filo strudel with yoghurt honey crème

Tropical fruit salad





## ***WEDDING BEVERAGE PACKAGE***

Bubbles  
House white wine  
House red wine  
Selection of bottled beers  
Juice, and soft drinks

3 hours \$40.00 per head excl GST  
4 hours \$45.00 per head excl GST  
5 hours \$52.00 per head excl GST

**Wines subject to availability and prices may change  
Other wines may be available on special request**

**Contact us  
if you wish to discuss other beverage  
options**