

Wedding Menu Four
\$55.00 per head plus G.S.T.

Platter of home made pate's, Italian smoked meats and chutneys

Champagne ham citrus glazed with accompanying sauces

Confit of duck on a julienne of vegetables with lime and ginger sauce

Spring lamb roasted with rosemary garlic and mint jelly

Char grilled vegetables and fresh herb orzo pasta

Oven roasted potatoes with rosemary and garlic

Greek salad with baby spinach feta olives tomatoes and chefs homemade dressing

Lettuce greens with cherry tomatoes, Spanish onions cucumber avocado and lemon vinaigrette

Fresh green beans with slithered almonds

Asian greens – Bok Choy mushrooms green beans tossed in sesame dressing

Bakers basket breads and rolls

Dessert

Blueberry and white chocolate bread and butter pudding

Passion fruit cheesecake

Mango Brulee' with almond biscotti

Selection of teas and filter coffee

