

Wedding Menu Seven

\$55.00 per head plus G.S.T.

Platter Menu (Platters served at tables)

Choice of Roast sirloin of beef OR Roast pork with crackling OR Citrus glazed ham on the bone with accompanying sauce

Pan fried snapper wrapped in rice paper on risotto cakes

Chicken breast with honey and mustard sauce

Bakers basket of breads and rolls

Minted baby potatoes

Medley of seasonal green vegetables

Traditional red and green coleslaw

Seasonal green salad

Greek salad with baby spinach, feta, olives tomato and chefs homemade dressing

Penne pasta with char grilled vegetables and feta with chefs homemade tomato sauce and shaved parmesan

Dessert platters

Profiteroles with chocolate sauce, tropical fruit cheesecake, fruit skewers brandy snaps and chocolate truffles

Selection of teas and filter coffee