

Wedding Buffet Menu

~ - \$68 per person incl. gst

Breads

Bakers basket of breads and rolls
served with home made dips

Carvery

Champagne citrus glazed ham on the bone
wholegrain mustard, gravy & apple sauce

Mains

Lamb Curry
New Zealand lamb cooked with potatoes & coconut

Roasted chicken breast
sauce of wine ripe tomato, olives

Crumbed fresh market fish,
tartare sauce

Spinach and feta penne pasta
with chefs homemade tomato sauce and shaved parmesan

Roasted kumara and pumpkin

Medley of chefs seasonal vegetables

Fragrant jasmine rice, baby green peas and toasted coconut

New season gourmet roast potatoes

Salads

Fresh garden salad

Roast vegetable and feta salad

Traditional red and green coleslaw

beetroot & orange salad

Desserts

Pavlova,
soft cream and seasonal fruit topping

Fruit salad with seasonal fresh fruit
and whipped cream

Cream filled profiteroles
chocolate topping

Assorted cheesecake flavours
Wedding cake can be served with the desserts

Teas and Coffee

Selection of teas and filter coffee

Wedding package Add ons

Add extra Carvery - \$7.50 per person each selection

~ -Prime steer Beef Sirloin

~ Roast pork with Crackling

~ Roast leg of New Zealand lamb

Seafood Platter - \$8.50 per person

Shrimps in cocktail sauce, steamed mussels with tomato coriander & chilli salsa, whole tiger prawns

Fresh Oysters - \$8.50 per person

seasonal availability (either pacific rock or clevedon coast)

Cheeseboard or Antipasto platter - \$7.50 per person

selection of premium New Zealand cheeses with crackers, dried fruit and grapes OR
Antipasti with continental meats, pickles and relishes