

THE Wedding Buffet MENU



How the Buffet meal is served

By choosing the buffet option you have greater choice in creating your menu and have more freedom with your table design, as you do not need to take into consideration the selection of platters being delivered to your tables.



CANAPES

Served on platters at the completion of your ceremony:

- Antipasto platter | fresh breads | pastrami | salami | dolmas | artichoke | dips & oils
- Seafood harvest platter | fish goujons | octopus balls | shrimp spring rolls
- Asian basket | spring rolls | wontons | samosa {V}
- Chefs selection of three additional canapés, some of our popular canapés include:
Blini with lemon mascarpone & salmon | prawn twisters with a sweet chilli sauce | mushroom in mini pastry cases (V) | arancini balls (V) | chicken skewers (GF) | spiced lamb meatballs (GF).

YOUR MAIN MEAL *Served as a Buffet*

LAMB, BEEF & PORK SELECTION

Please select two of the following:

- Rosemary & garlic infused roast lamb | mint jelly condiment {GF} {DF} {C}
- Roasted beef fillet | paprika & horseradish marinade {GF} {DF} {C}
- Smoky BBQ sirloin | hoisin | maple syrup {GF} {DF} {C}
- Roasted pork | feta & parmesan crust | caramelised apple | crackling {C}
- Mustard maple glazed ham off the bone {GF} {C}
- Croatian macaroni | braised beef | tomato | capsicum
- Rogan josh | lamb | spiced tomato base | coriander | yoghurt

CHICKEN & FISH SELECTION

Please select one chicken & one fish option:

- Baked chicken thigh | sundried tomato pesto | red pepper salsa {GF}
- Char grilled lemon chicken | seeded mustard sauce | minted greens {GF}
- Moroccan spiced chicken | fruit couscous | eggplant kasundi {DF}
- Soy & ginger chicken | stir-fry vegetables | black bean sauce {GF} {DF}
- Tandoori Chicken | bombay potatoes | peas | coriander | yoghurt
- Five-spiced glazed chicken | pickled cucumber | Korean noodles
- Chicken curry of your choice | jasmine rice {GF} {DF}
- Salmon fillets | dill béarnaise glaze {GF}
- Market fish fillets | lemon caper sauce {GF}
- Cajun market fish | avocado | tomato | citrus {GF} {DF}

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {GF} {DF} {V}

Please select one of the following:

- Potato & kumara gratin {GF} {V}
- Twice cooked potatoes | whole roasted garlic {GF} {DF} {V}
- Roasted root vegetables {GF} {DF} {V}
- Classic cheesy cauliflower {V}
- Taro {V}
- Roasted cauliflower salad | marinated goat cheese {V}

Please select one of the following:

- Braised harissa chickpea tagine {GF} {DF} {V}

- Lasagne al Forno | mushroom | leek | spinach {V}
- Pumpkin & parmesan risotto {GF} {V}
- Vegetarian ravioli or tortellini | pesto sauce {V}
- Gnocchi | olive | caper | tomato sauce {V}
- Spinach & feta cannelloni | cherry tomatoes | parmesan {V}
- Chop suey {GF} {DF}

SALAD SELECTION

Please select four of the following:

- Greek with tomato | feta | olive | cucumber | red onion | fresh herb dressing {GF} {V}
- Garden with mesclun | cucumber | capsicum | red onion | herbs | seeds | shredded beetroot {GF} {DF} {V}
- Caesar with baby cos | egg | bacon | parmesan dressing {GF}
- Waldorf with apple | celery | walnuts | lemon mayonnaise {GF} {DF} {V}
- Potato with grilled kumara | spring onion | deli mayonnaise {GF} {DF} {V}
- Pasta with char grilled vegetable | chorizo | bacon | sundried tomato pesto
- Beetroot with spinach | roasted pumpkin | feta | caramelised walnuts {GF} {V}
- Quinoa with grilled spring vegetable | herb dressing {GF} {DF} {V}
- Mussel with red onion | capsicum | lemon dressing {GF} {DF}
- Seared tuna with green beans | potatoe | olive | onion {GF} {DF}
- Prawn with cherry tomato | avocado | lemon mayonnaise {GF} {DF}
- Raw fish with coconut cream | tomato | cucumber | spring onion & citrus {GF} {DF}

The meal is served with bread. Beef, lamb & chicken are sourced from halal certified suppliers

DESSERT *Served as a buffet*

- Individual servings of chocolate mousse served with fresh cream
- Profiteroles with chefs selection of mousse filling
- Chefs selection of homemade cheesecakes
- Trifle
- Tiramisu
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selections

BEVERAGES

Beverages included in your per person price are:

- Matua Valley series | sauvignon blanc | chardonnay | pinot gris | merlot | pinot noir
- Montana Lindauer or Jacobs Creek. If you have a preference please tell us during the planning process
- Heineken | Speights | Lion Red | Amstel light
- Sparkling grape juice | fruit juice | coca cola | lemonade
- Selection of tea | coffee

The menu & beverage selection are subject to change for both seasonal variations & adjustment to the menu.