

ENTRÉE SERVED TO THE TABLE

This is an optional course if budgets are tight or may be utilized instead of post ceremony nibbles in some circumstances. For larger groups, the entrée can be pre-placed in each setting (which is why all are vegetarian) and for smaller weddings, it can provide that special touch for an intimate 'private restaurant' feel when tureens of soup or plated entrées are delivered.

Bronze Entrée

\$11.00 per person including GST

*Tureen of Creamy Pumpkin Soup topped with Feta
and served with Garlic Croutons*

OR

*Tureen of Creamy Mushroom Soup topped with Blue Cheese
and served with Toasted Crostini*

OR

*Avocado, Feta, Roasted Cashew Nut and Rocket Brochetta
served with Toasted Garlic Bread*

Silver Entrée

\$13.50 per person including GST

*Poached Pear, Kikorangi Blue Cheese, Caramelized Walnuts and Mesclun Salad
Served with Toasted Crostini*

Gold Entrée

\$15.50 per person including GST

Rockmelon and Mesclun Salad with Strawberry, Feta, Toasted Pinenuts and Avocado