

Sample Celebration Dinner Menu
\$46.00pp Based on 60+ people (Quote Provided for under 60)

FINGER FOOD – POST CEREMONY

Baby Fritters topped with Sour Cream and Tomato Ginger Jam

Zucchini and Feta or Smoked Mussel

Dynamite Mussels

Mussels in the ½ shell topped with Asian Inspired Mayo Dressing then grilled

Wontons and Spring Rolls

*A selection of Vegetarian Spring Rolls, Blue Cheese and Walnut Wontons and Pork and Ginger Wontons
With Sweet Chilli Dipping Sauce*

Devils and Angels on Horseback

Prunes and Apricots wrapped in Crispy Bacon

BUFFET MAINS

Salmon En Cruet

Salmon Fillet topped with Spinach and Feta wrapped in Flaky Pastry

Roast Leg of NZ Lamb

*Boned and Stuffed with Prune and Orange Stuffing,
served with Traditional Gravy*

Thai Style Vegetarian Curry

Loads of Seasonal Vegetables and Chickpeas in Fresh Mild Curry Sauce Finished with Coconut Cream

Jewelled Cous Cous Salad

With Toasted Almonds, Currents and Dried Apricots

Baby Spinach, Red Onion and Orange Salad

Mediterranean Roasted Bread Salad

With Tomatoes, Peppers and Balsamic Dressing

TO FINISH - DESSERT GLASSES

Berry Tiramisu

*Layers of Marsala Soaked Amaretti Biscuits, Mascarpone Crème and Berry Compote
or*

Decadent Swiss Chocolate and Orange Mousse

Rich Chocolate Mousse topped with Marinated Orange Segments

Pomeroy's Coffee and a Selection of Teas