

Sample Wedding/Celebration Menu
@\$52.00pp Based on 60+ people (Quote Provided for under 60)

POST CEREMONY

Dipping Platters - On Arrival

*Lime and Coriander Guacamole, Yoghurt and Feta Dip and Smoked Salmon Pate
with Pita Crisps and Vegetable Crudities*

ENTRÉE - PLATED

Brushchetta with Blue Cheese, Roast Pear and Prosciutto

Garnished with Rocket and Avocado Oil

BUFFET MAINS

Eye Fillet of Beef with Mushroom and Marsala Sauce

Oven Baked Whole Fillet with a Creamy Mushroom Sauce

Oven Baked Chicken Breasts Stuffed with Spinach and Feta

Served with a Red Pepper Coulis

Gourmet Baby Potatoes

With Mint and Parsley Butter

Mediterranean Vegetable Salad

*Green Beans, Red Peppers, Mushrooms, Zucchini, Tomatoes and Red Onion with Olives,
Sea Salt and Olive Oil*

Tossed Green Salad

Leafy Greens, Cherry Tomatoes and Cucumber

DESSERT - PLATED

Individual Fresh Summer Berry & Lemon Tarts

Sweet Pastry Tart Cases filled with Tangy Lemon Curd topped with Fresh Summer Berries, with Whipped Cream

or

Individual Baby Chocolate, Cherry & Almond Cakes

With Chocolate Ganache & Whipped Cream

Pomeroys Coffee and a Selection of Teas