

Sample Plated Wedding/Celebration Menu
@\$60.00pp Based on 50+ people (Quote Provided for under 50)

POST CEREMONY

Mediterranean Style Antipasto Platters

Mini Frittatas, Falafel Balls, Dolmades, Marinated Feta, Kalamata Olives, Sundried Tomatoes, Pesto, Guacamole, Vegetable Crudities, Olive Oil and Balsamic and Fresh Breads

ENTRÉE

Tropical Prawn Cocktail

Fresh, crisp and zingy version of an old favourite with a Tropical Fruit Salsa

MAINS

Spice Rubbed Venison and Bourbon Glaze

with Roast Portobello Mushrooms

Or

Oven Roast Free Range Chicken Breast

Stuffed with Spinach and Feta, Served with a Red Pepper Coulis

Or

Open Ratatouille Tart

Ratatouille in a Homemade Tart Case Topped with Roast Cherry tomatoes and Shredded Parmesan

All With

Roast Rosemary and Sea Salt Gourmet Potatoes

And

Baby Mesculin Salad, with Red Peppers, Olives and Cucumber and Lemon Vinaigrette

(On Tables to Share)

DESSERTS

Lime, Mango and Ginger Brulée Tart

With Berry Coulis and Whipped Cream

Or

Croissant, Blueberry & Almond Bread & Butter Puddings

Served Warm with Berry Coulis & Crème Anglaise

Freshly Brewed Plunger Coffee and Selection of Teas