

Sample Plated Wedding/Celebration Menu
@\$65.00pp Based on 50+ people (Quote Provided for under 50)

CANAPÉS – POST CEREMONY

Lime and Cashew Blue Cod Rolls

Oven Baked in a Crispy Spring Roll Wrapper with Soy Dipping Sauce

Mini Parmesan Shortbread

Topped with Feta, Oven Roasted Cherry Tomato and Olive

Baby Fritters topped with Sour Cream and Tomato Ginger Jam

Zucchini and Feta or Smoked Mussel

ENTRÉE PLATTERS – AT TABLES TO SHARE

Apricots and Prunes in Crispy Bacon, Smoked Chilli Mussels, Chicken Liver Pate, Cheese Fruit Log and Antipasti Sticks (Ricotta stuffed Red and Yellow Peppers and Stuffed Green Olives)
With Wafer Crostini and Fresh French Bread

MAINS – PLATED

Spiced Lamb Racks

On a Pumpkin, Tomato, Olive and Rocket Salad

Or

Chermoula Rubbed Braised Salmon Fillet

With Fennel and Cucumber Salad in a Crispy Wonton Cup

Or

Spinach, Feta and Camembert Filo

With Tomato Ginger Jam

All With

Gourmet Baby Potatoes with Mint and Parsley Butter – On Tables to Share

DESSERT

Wedding Cake – Supplied by Client

Accompanied with Berry Compote and Whipped Cream

Cheese Platters

*Whitstone Windsor Blue, Farmhouse Brie and Airedale
with Our Homemade Quince Paste and Grape Jam, Served with a Selection of Crackers and Wafer Crostini*

Freshly Brewed Plunger Coffee and a Selection of Teas