



## Wedding Buffet Menu

**\$60 per person: select 3 x mains, 4 x sides, 3 x dessert**

**\$70 per person: select 4 x mains, 6 x sides, 4 x dessert**

Freshly Baked Dinner Rolls

### Mains

Garlic and Rosemary Roast Leg of Lamb  
Carved Caramelised Ham on the bone  
Marinated Pork Belly with Honey & Mustard Glaze  
Export quality Prime aged 'Angus' Beef with Yorkshire puddings  
Hot Smoked Salmon fillets with a Citrus Dressing  
Italian Style Seafood Stew  
Chicken Cassoulet

### Sides

#### **Hot selection**

Penne Carbonara, chicken, mushroom and bacon  
Vegetarian pasta of feta, broccoli & snow peas with a spinach & white wine cream sauce  
Whole Buttered Baby Gourmet Potatoes with fresh Mint  
Potato & Pumpkin Gratin  
Button Mushrooms in a Cream & Herb Sauce  
Hot seasonal steamed Vegetables  
Ratatouille Vegetables

#### **Cold selection**

Mussels with a Spicy Thai dressing  
Prawn & Avocado Salad, mixed leaves, tomatoes, bean sprouts, with lime & coriander dressing  
Greek Salad of Tomatoes with diced Feta, Kalamata Olives & Red Onions  
Quinoa, Dukkah & Roast Pumpkin Salad with lemon, chilli, coriander & garlic  
Caesar Salad with Bacon & Garlic Croutons  
Kumara, Bacon & Potato Salad  
Cous cous with roasted vegetables & Balsamic dressing  
Orzo salad with Sundried Tomatoes, Chorizo, lemon & sage  
(Salads may change with the seasons)

### Desserts

Traditional Pavlova with Fruit & Berry Coulis  
Chocolate Mud Cake  
Tart au Citron with Fresh cream  
Summer Fruits Tartlet  
Profiteroles filled with Liqueur Crème  
Carrot Cake with Lemon cream cheese icing  
Sticky date cake with toffee sauce  
Mango mousse tartlets

*Freshly brewed Coffee & a selection of Teas (included)*