

SAMPLE WEDDING MENU

APPETIZER'S (3 pieces per)

Grilled Zucchini, Wild Mushroom Cream Cheese Roulade ©
Local Bruscetta – Natural Pastures cheese curd, Grape Tomato w/ Nasturtium Pesto on a Crustini ©
Curried Sweet Potato and Chickpea Samosa with Mango Chutney
Penko & Chili Encrusted Prawns with a Nasturtium Pesto Dip
Parmesan Chicken with Sundried Tomato & Garlic Aioli
Beef on a Crustini with a Horseradish Cream ©

Assorted party platter

A combination of fruit, vegetables, cheese, meats and olives with hummus dip, accompanied with an assortment of breads and crackers.

DINNER BUFFET

Spicy Caesar Salad with Spiced Pecans
Mixed Baby Greens with a Quince Honey and Walnut Dressing
Or a Herb Vinaigrette
Seasonal Vegetables
Roast Garlic Tri Colour Baby Potatoes and Fresh Rosemary
Roast Strip loin of Beef with “As You Like It” BBQ Jus
OR
Traditional BBQ Cedar Plank Salmon with a Maple Dijon Glaze
OR
Marinated Lemon Basil Chicken Breasts
Assortment of Fresh Bread and Buns
Butter
Coffee and Tea Service