



WEDDING BUFFET

We understand the importance of your wedding day and are committed to providing you with delicious gourmet food that will compliment your special day and provide a lifetime of memories. Let us share our experience and devotion to catering with you. Simply choose your mains, salads, sides and desserts from the options below. Grazing bread boards are included in this menu which will be placed on guests' tables

MAINS (choose *three* main dishes)

Spit roast pork with crackling ^{GF}
Spit roast pork with cranberry, sage and apple stuffing
Spit roast chicken with herb stuffing
Glazed champagne ham ^{GF}
Spit Roast Lamb (add \$2.50 per person) ^{GF}
Spit Roast Lamb with lemon herb crust (add \$2.50 pp)
Roast beef with cracked pepper and garlic ^{GF}
Thai green curry with vegetable or chicken, fragrant rice, lemon grass, coriander, coconut milk, chili ^{GF}
Chicken with lemon, herb, chardonnay cream and rice ^{GF}
Vegetarian Singapore noodle stir-fry with tofu & peanuts ^V

SIDES (choose *two* side dishes, potato dish included)

Roast potatoes with parsley and Dukkah ^{GF (included)}
Cauliflower & broccoli or carrot with cheese sauce ^{GF}
Roasted cauliflower with garlic, chives and parmesan ^{GF}
Roast carrots with a cumin and thyme granola
Roast carrots in a honey and orange glaze ^{GF DF}
Crumbed cauliflower deep fried ^{DF}
Green beans sautéed with tomato and shallots ^{GF DF V}
Garden peas & julienne carrot medley ^{GF}
Minted, buttered peas ^{GF}
Pumpkin, spinach and feta fritters with dill yoghurt
Creamy tomato and vegetable pasta
Baked cauliflower, cashew and Asian greens ^{GF DF}
Mushroom fricassee
Steamed broccoli, red onion with toasted almonds ^{GF DF}
Braised seasonal greens, olive oil and lemon ^{GF DF V}
Mediterranean sautéed vegetables, courgette, eggplant, capsicum, carrot, red onion, tomato ^{GF DF V}
Roasted vegetables with chickpeas, carrot, parsnip, onion and courgette ^{GF DF V}
Steamed vegetables with lemon butter, carrots broccoli and beans ^{GF}

SALADS (choose *five* salad dishes)

Roasted kumara, baby spinach, red onion & walnuts ^{GF}
Summer vegetable couscous peas, carrots, beans capsicum, corn, spring onions ^{GF DF}
Pumpkin salad chickpeas, spinach, red onion, ^{GF DF V} with coriander yoghurt dip ^{GF}
Shell pasta, surimi, shrimp, tomato, spring onion & thousand Island dressing
Roast veggie quinoa salad ^{V DF GF} tahini yoghurt dressing ^{GF}
Broccoli, cranberries, orange, bulghur wheat, almonds ^{GF DF}
Brown & white rice salad carrot, peas, capsicum, spring onions & raisins with toasted seeds ^{GF DF}
Green bean, red kidney bean, white bean, tomato, capsicum, onion, parsley & basil ^{GF DF}
Vegetable Combo light stir-fry of seasonal vegetables a curry coconut dressing ^{GF V, DF}
Beetroot, carrot, rocket, red onion, honey vinaigrette ^{GF DF}
Roasted cauliflower florets, baby spinach, red onion, raisins & tahini yoghurt dip ^{GF}
Spiral Pasta salad avocado & garlic aioli ^{DF}
Potato salad, chives, red onion, parsley-wholegrain mustard mayo ^{GF DF}
Greek garden salad, tomato, cucumber, red onion & feta cheese with black olives on the side ^{GF}
Marinated mushrooms with red onions and chives ^{GF}
Satay rice noodle salad, with mixed vegetables ^{GF}
Salad Greens, tomato, cucumber, carrot & capsicum ^{GF DF V}
Caesar salad
Seasonal roast vegetables with feta cheese & walnuts
Penne pasta salad with capsicum, tomato & spinach tossed in a sweet chilli mayo dressing ^{DF}
Apple, corn and pineapple coleslaw ^{GF DF}
Nutty Seedy Slaw white & red cabbage, carrot, baby spinach, fennel seeds, mixed nuts, parsley & mint in a honey, tahini dressing ^{GF}





ACCOMPANIMENTS

Gravy

Condiments

Grazing bread boards with assorted dips, placed on guest tables, on arrival.

DESSERTS *(Choose your option)*

OPTION 1 *(Choose four dessert dishes)*

Fresh tropical fruit salad ^{GF} vanilla cream

Pavlova roulade peach & passionfruit ^{GF}

Bailey's white chocolate cheesecake

Strawberry / lemon cheesecake

Chocolate profiterole croquembouche

Apple & boysenberry shortcake

Apple & blueberry shortcake

Sticky date pudding, custard & butterscotch sauce

Strawberry & rhubarb brioche pudding

Raspberry and white chocolate brownie

Raspberry and chocolate brownie ^{GF}

Apple, raspberry and gingernut crumble

OPTION 2

Our finger food desserts are perfect for a sweet grazing table. You pick a selection of home-made items like cupcakes, slices, chocolate dipped profiteroles, mini tarts and truffles.

(please request to see the flavour selection)

OPTION 3 *(All included)*

Chocolate fountain

Seasonal fruit platter

Passionfruit yoghurt dipping sauce

Chocolate profiterole croquembouche

Bailey's white chocolate cheesecake

WEDDING PACKAGE

Full buffet set up

Quality cutlery, crockery and serviettes

A cake table, tablecloth and cake knife (on request)

Our professional catering team will

Set up your place settings

Carve and serve

Clear plates and clean up with minimal disruption

\$42.50 per person

\$54.50 per person including dessert option 1 or 2

\$56.50 per person including dessert option 3

Inclusive of GST

Minimum guest number of 50

A travel charge may apply



Quality Caterers Ltd

Email: gerald@qualitycaterers.co.nz

Mob: 021 0260 1412