



## WEDDING GOURMET BBQ 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.

### MAINS *(choose **three** main dishes)*

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(Choose 1)

BBQ steamed fish parcels

Sweet chilli salmon on sesame noodles

Scotch fillet steak with herb butter

(Choose 2)

Tropical pork chops with pineapple salsa

Tangy chicken thighs on a bed of couscous

Chicken breast in a lemon honey marinade

Chicken breast with Mexican seasoning

Cauliflower steak with a bean and tomato salsa

Spiced lamb kebabs

Beef Satay

Portobello Mushrooms

Gourmet Sausages

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

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BBQ cumin potatoes with dill sour cream *(included)*

Green beans sautéed with tomato and shallots

Pumpkin, spinach and feta fritters with dill yoghurt

Mushroom fricassee

Steamed broccoli, red onion with toasted almonds <sup>GF</sup>

Braised seasonal greens, olive oil and lemon <sup>GF</sup>

Mediterranean sautéed vegetables, courgette, eggplant, capsicum, carrot, red onion, tomato <sup>GF</sup>

BBQ vegetables with chickpeas, carrot, parsnip, onion and courgette

Steamed vegetables with lemon butter, carrots broccoli and beans

### SALADS *(choose **five** salad dishes)*

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Roasted kumara, baby spinach, red onion & walnuts <sup>GF</sup>

Summer vegetable couscous <sup>GF</sup>

Roast pumpkin with an orange curry mayo <sup>GF</sup>

Pasta seafood salad with thousand Island dressing.

Broccoli and cranberry salad, orange & toasted cashews

Chickpea Salad with a tahini yoghurt dressing

Brown & white rice salad

Rainbow beans with quinoa

Vegetable combo with a curry coconut dressing <sup>GF, V, DF</sup>

Beetroot, carrot, rocket, red onion & honey vinaigrette

Roasted cauliflower florets, baby spinach, red onion, raisins & toasted almonds

Spiral Pasta salad in an avocado & garlic aioli

German potato salad

Greek garden salad <sup>GF</sup>

Chargrilled vegetable salad with pasta <sup>GF</sup>

Satay noodle salad

Salad Greens tossed with tomato, cucumber, julienne carrot & roasted pepper

Caesar Salad

Seasonal roast vegetables with feta & walnuts

Penne pasta salad with sweet chilli dressing

Spiced cauliflower & chickpea salad

Apple, corn and pineapple coleslaw

Nutty Seedy Slaw with tahini dressing





## **DESSERTS** *(Choose your option)*

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### **OPTION 1** *(Choose four dessert dishes)*

Tropical fruit salad, pouring cream  
Pavlova roulade, berry crème / peach & passionfruit  
Brandy snaps  
Bailey's white chocolate cheesecake  
Strawberry / lemon cheesecake  
Chocolate profiterole croquembouche  
Chocolate & Morella cherry mud cake  
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 <sup>GF</sup>

### **OPTION 2** *(mixture of items)*

Finger food dessert:  
Cupcakes  
Slices  
Chocolate dipped profiteroles  
Mini tarts  
Truffles

### **OPTION 3** *(All included)*

Chocolate fountain  
Seasonal fruit platter  
Passionfruit yoghurt dipping sauce  
Chocolate profiterole croquembouche

### **OPTION 4** *(Choose four dessert dishes)*

Barbequed banana with toffee sauce  
Date and pineapple skewers  
Grilled maple and macadamia pears  
Amaretto peaches  
Ice cream *(freezer permitting)*  
Rocky road fudge  
Truffles  
Caramel walnut fudge  
Fresh fruit kebabs

## **Accompaniments** *(all included in this menu)*

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

## **Wedding Package** *(all included in this menu)*

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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  
Clear plates and clean up with minimal disruption

**\$43.00** per person  
**\$51.50** per person including dessert  
Inclusive of GST

*(All vegetables & fruits subject to seasonal availability)*

