



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. Grazing bread boards are included in this menu which will be placed on guests' tables

BBQ MAINS *(choose three main dishes)*

BBQ steamed fish parcels
Sweet chilli salmon on sesame noodles
Scotch fillet steak with herb butter
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
Mixture of beef and chicken satay kebabs
Portobello Mushrooms
Gourmet Sausages

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

BBQ cumin potatoes with dill sour cream *(included)*
Green beans sautéed with tomato and shallots ^{GF DF}
Pumpkin, spinach and feta fritters with dill yoghurt
Mushroom fricassee
Steamed broccoli, red onion with toasted almonds ^{GF DF}
Braised seasonal greens, olive oil and lemon ^{GF DF}
Mediterranean sautéed vegetables, courgette, eggplant, capsicum, carrot, red onion, tomato ^{GF DF V}
BBQ vegetables with chickpeas, carrot, parsnip, onion and courgette ^{GF DF}
Steamed vegetables with lemon butter, carrots broccoli and beans

SALADS *(choose five salad dishes)*

Roasted kumara, baby spinach, red onion & walnuts ^{GF DF}
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 ^{GF}

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, vanilla cream

Pavlova roulade, berry crème / peach & passionfruit

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 ^{GF}

OPTION 2 *(All included)*

Chocolate fountain

Seasonal fruit platter

Passionfruit yoghurt dipping sauce

Chocolate profiterole croquembouche

Bailey's white chocolate cheesecake

OPTION 3 *(choose your barbequed fruit)*

Barbequed dessert (choose one)

BBQ banana with toffee sauce

Date and pineapple skewers

Grilled maple and macadamia pears

BBQ Amaretto peaches

Cold Dishes (all included)

Gourmet yoghurt or Ice cream *(freezer permitting)*

Mini doughnuts

Fresh fruit kebabs

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

\$43.00 per person

\$55.00 per person including dessert option 1 or 3

\$57.00 per person including dessert option 2

Inclusive of GST

Minimum guest number of 50

A travel charge may apply



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