

# Canapés Options

Prices are based on 4 pieces per person, extra canapés can be ordered in addition and will be charged accordingly.

## MENU 1

Smoked Chicken with Mango Coriander Mayonnaise on Crostini  
Assorted Pita Crisps with Sun-Dried Tomato, Feta and Mint Dip  
Rare Roast Beef and Char Grilled Pepper Tartlets  
Smoked Salmon and Chive Frittata

## MENU 2

Sushi Selection Including Seafood and Vegetarian with Wasabi and Soya  
Prawn Tails with Lime and Chili Dipping Sauce  
Basil Crostini Crisps with Roast Capsicum and Cream Cheese Dip  
Chicken Tulips, Marinated with Honey and Ginger  
Petite Beer and Guinness Pies

## MENU 3

Whitebait Fritters with Lemon Mayonnaise  
Wood Smoked Salmon Tartlets with Lemon and Chive Crème  
Pork Terrine on Sun-Dried Tomato Pastry with Onion Marmalade  
Selection of Lamb and Chicken Cocktail Satays with Peanut Sauce  
Prawn Cutlets with Mango and Capsicum Crème Fraiche

# *Supplement Options*

## COLD

Avocado Crostini with Poached Scallops  
Classic Prawn Cocktail Puffs  
Marinated King Prawns With Pepper en Croûte  
Smoked Chicken and Sundried Tomato Mousse Tartlets  
Pastry Tartlets filled with Chili Beef and Cashew Nuts  
Cantaolupe Melon with Chili  
Tomato Gazpacho with Crab  
Salmon Tartare with Crème Fraiche  
Asparagus and Gruyere Wraps  
Vichyssoise with Vodka Foam

## HOT

Quail Egg Florentine  
Seared Scallops with Lime Dressing  
Wild Mushroom Soup "Cappuccino Style" with Crepe Dust  
Butternut Squash Veloute with Vanilla Oil  
Thai Crab Cakes with Chili Dip  
Barbequed Chicken Winglets  
Marinated Honey and Mustard Chicken Tulips  
Prawn and Scallop Vol-au-vents  
Sesame Seed Glazed Beef Skewers  
Filo Tarlets with Leek, Bacon and Cheese  
Roast Pepper, Cream Cheese and Basil Wraps

# Table d'Hôte Options

## SOUP

Pumpkin and Almond with Crème Fraiche

Seafood Chowder

Watercress and Potato

Creamy Chicken, Wild Mushroom and Corn Chowder

Crayfish and Lemon Grass Bisque

Tomato and Basil

## ENTRÉE

Rare Beef Strips with Chargrilled Vegetable Salad,  
finished with a light Horseradish and Mustard Cream Dressing

Cajun Chicken Fillets chilled and served on a Mesclun Salad with Capsicum and Tomato  
topped with Lemon Coriander Dressing and Crispy Noodles

Oriental Beef Salad  
with Sweet Chili, Coriander and Sour Cream Dressing

Smoked Salmon and Scallop Terrine  
served with Mesclun Salad and Avocado Mousse

Seafood Ceasar Salad, Cos Lettuce, Crispy Bacon,  
Croutons, Prawns, Scallops and Classic Dressing

Gravlax, Avocado and Brie Salad  
with a Lemon and Lime Dressing

Salmon Fillet served on a bed of Mixed Leaves  
with a Lemon and Mint Crème Fraiche

Classic Pork Terrine with Pistachio Nuts  
on Mesclun Leaves with Melba Toast and Kumara Chutney

Smoked Chicken, Avocado and Garlic Mayonnaise Stack  
with Cucumber, Orange and Rock Melon Salad

Warm Marinated Chicken Fillets  
with Greek Salad and Pesto Vinaigrette

Grilled Falafel Stack  
with Char Grilled Vegetables, Pesto Mayonnaise and Rocket Leaves

Pumpkin, Spinach and Pine Nut Filo Parcel  
with Mild Curry and Coconut Cream Sauce

# Table d'Hôte Options

## MAIN COURSES

Venison Medallions on Roasted Kumara, Potato and Onion  
served with a Field Mushroom Red Wine Reduction with Vegetable Medley

Garlic and Prawn Stuffed Chicken Kiev on a bed of sautéed Leek and Potato  
with a Tomato Beurre Blanc and Broccoli Florets

Eye Fillet of Beef with a Maderia Cream Sauce, Onion Marmalade and Potatoes  
with Panache of Fresh Vegetables

Beef Wellington with Mushroom Casserole, Lyonnaise Potato  
with Fresh Vegetables

Sliced Roast Scotch Fillet Steak coated with Dijon Mustard,  
served with Dauphenoise Potatoes and a Port and Mushroom Sauce

Premium Pork Loin on Mushroom and Bacon Risotto,  
Red Pepper Sauce and Fresh Broccoli

Pan Roasted Lamb Rump topped with Sun Dried Tomato and Feta  
on a Basil Rosti with Rosemary Sauce and Fresh Beans

Cajun Lamb Fillets over Honey Roasted Kumara  
with Ratatouille and Red Wine Jus

Salmon Fillet sat upon Herbed Potato  
with Prawn and Scallop Gumbo

Salmon Fillet with Prawn and Chive Mousse on Lemon Scented Potato  
with Glazed Asian Greens and Mango Salsa

Vegetarian Linguine, Ragout of Oriental and Western Mushrooms,  
Shanghai Cabbage and Soya Glaze

Potato Gnocchi served with Mediterranean Vegetables  
and glazed with Goats Cheese

# *Table d'Hôte Options*

## DESSERTS

Triple Nut Tart served with Vanilla Ice Cream and a Hot Fudge Sauce

Almond Tuille Basket with Kahlua Chocolate Mousse

Decadent Chocolate Cheesecake with Berry Compote and Fresh Cream

Lemon Curd Tart with Citrus Confit, Passion Fruit Ice Cream and Lime Syrup

Toffee Apple Pie with Cream Anglaise and Vanilla Ice Cream

Dark Chocolate Pudding with Chocolate Fudge Sauce and Grand Marnier Cream Fraiche

Hazelnut and Chocolate Mousse Gateaux with Fresh Berry Compote

White Chocolate and Raspberry Mousse with Chocolate Biscotti

## SELECTION OF NEW ZEALAND CHEESES

## SORBETS

### PLATINUM SET WEDDING PACKAGE

Entrée (two choice), Main Course (two choice), Dessert (two choice), Cheese Selection, Tea / Coffee and Petit Fours

### REGAL SET WEDDING PACKAGE

Soup, Entrée (two choice), Main Course (two choice), Dessert (two choice), Tea / Coffee and Petit Fours