

Wedding Breakfast Buffet

Buffet Menu 3

To Begin

Assorted oven fresh Breads
Tomato Broth scented with Saffron
Roast Pumpkin Soup scented with Cumin, Bush Honey and Young Ginger

Cold Buffet Appetizers

Fresh Half Shell Oysters and Steamed Fresh Mussels flavoured with Lemon and Shallot Vinegar
Roast Eggplant, marinated Mushrooms and grilled Peppers with a Tamarind Dressing
Seared Tuna over pickled Cucumber
Platter of home made Pate with Terrine and Green Grape Salsa
Chutneys and Condiments

Salads

Baby Potato salad with Mustard and Spring Onions
Shrimp and Glass Noodle Salad scented with Lemon Grass
Caesar style Salad with condiments
Tomato Salad, Basil Pesto and Shaved Parmesan
Mesculin Salad Greens with Dressings

Hot Buffet

Grilled Fish with Buttered Greens and fine Ratatouille
Chicken oven baked and wrapped with Parmesan
Pasta tossed with Dried Tomato, grilled speck and Parmesan Cream Sauce

Medallion of roast Pork Loin, Mushrooms Mousseline and Cabernet Jus
Baby baked Potatoes with Olive Oil and Fresh Herbs
Medley of Seasonal Vegetables
Fragrant of Steamed Rice

Carvery

Honey Glazed Ham, garnished with Mango Chutney
Roast Sirloin of Beef with forest Mushroom Sauce and Mustard

Dessert

Marbled Cheese Cake
Apple Strudel
Banana Tarte Tatin with Nuts
Fresh Fruit in Season with Passion Fruit Crème Fraiche

Cheeseboard

A selection of Fine New Zealand Cheeses with Water Crackers

To Finish

Freshly percolated Coffee and a selection of fine Dilmah Teas

\$80.00 Inclusive per person