

# Wedding Buffet

## Buffet Selection 1

### To Begin

Assorted Oven Fresh Breads  
Cream of Forest Mushrooms scented with Chervil

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### Appetizers

Smoked Turkey Roll with homemade Pineapple Chutney  
Chicken Liver Pate with oven fresh Grissini  
Green Mussels with Piquant Mexican Salsa  
Anti Pasto, with roast Mediterranean Vegetables

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### Salads

Salad of Plum Tomatoes, Spanish Onions with Oregano Vinaigrette  
Roast Baby Potatoes, Bacon and Pesto Mayonnaise  
Honey Glazed Carrots with Raisin and Apple Cider Vinaigrette  
Green Beans in Sundried Tomatoes and Walnut Dressing  
Selection of Garden Salads with dressings, Chutneys and Condiments

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### Hot Selection

Grilled Fish of the day in Champagne Cream  
Baked Tandoori Chicken  
Rigatoni with Pesto and Pine Nuts  
Cardamon and Clove Scented Rice  
Roast Vegetables  
Oven Baked Potatoes

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### The Carvery

Rosemary and Garlic Scented Leg of Lamb – Sauce and Condiments  
Honey glazed Ham carved from the Bone

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**Desserts**

Rolled Pavlova with Chantilly Cream and Seasonal Fruits

Strawberry Cheesecake

Seasonal Fresh Fruit with Passion fruit Crème Fraiche

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**To Finish**

Freshly percolated Coffee and a selection of fine Dilmah Teas

**\$65.00 inclusive per person**