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## **Decadent Wedding Menu**

### **Pre dinner cocktail platters of hors d oeuvres**

Scallop n bacon skewers  
Crisp pastry tart with avocado, mushroom in roasted tomato coulis  
Chicken and cognac pate on crostini  
Persian bread with hummus, crisp pear and lime relish  
Choux bun filled with chicken and chilli mousse  
Thumb size whitebait fritters and sweet chilli aioli  
Coromandel oyster served 3 ways: tempura, natural and grilled Kilpatrick  
Smoked salmon and cream cheese rolled in fines herbs on crisp toast

### **Buffet Dinner selection**

Grissini bread sticks with dips  
Mesculin leaves with salad garnish  
Tomato, basil, onion and feta salad  
Traditional Waldorf salad  
Balsamic Roast Mediterranean vegetable salad  
Mushrooms ala grecque  
Gourmet potato salad with chives, crispy bacon and yoghurt dressing  
Honey mustard dressing, Vinaigrette, mayonnaise

Tender lamb cutlets, herb and olive oil crusted with a fine port jus  
Bacon wrapped breast of chicken, filled with brie and cranberries  
Eye fillet of beef, medium rare roast topped with Portobello and thyme sauce  
Baked fresh snapper with beurre noisette, capers, lemon and herbs  
Stir fried soy and ginger vegetables  
Pesto roasted new potatoes  
Gravy, mustards and sauces

### **Desserts**

Pavlova with berry compote  
Fresh fruit platter with vanilla yoghurt  
Platters of Petit fours: rich chocolate tart, kahlua cream chocolate pots, cappuccino filled profiteroles, custard tart bites  
Platters of Kapiti cheeses with breads, crackers and preserves  
Wedding cake presented on platters  
Tea and coffee

Chocolate mints

\$112.50 per guest

Includes a hamper of delicious fruits cheeses and wonderful flavours sent to the bridal suite.

**All prices are inclusive of GST at the standard rate  
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