



Caveau Group Limited
07 575 2613
www.foodgurus.co.nz
justask@foodgurus.co.nz
PO Box 4596 Mount Maunganui 3149

Circulated Canapés

- seared salmon skewers
- rare beef and onion relish
- fresh made sushi selection
- scallop in bacon skewers-
- Fresh buffalo mozzarella, poached fig, basil on toasted sourdough
- seared tuna wrapped chorizo with spanish green olives

Gourmet selection of fresh bread rolls, offered during main also **Served pre ordered Entrée**

Rare chermoula spiced tuna, vine tomato confit, glazed sugar snap peas, avocado oil
Fragrant spiced braised pork belly with soy and black bean sauce on shanghai greens
Roast bell pepper, bursting with balsamic seared Mediterranean vegetables on rosemary, pine nut, lemon and sweet garlic cous cous
Interlude of Lemon and mint sorbet shots- require a freezer supplied on site.

Served Pre ordered Main course

Mustard baked scotch fillet steak, risotto cake and mushroom sauce
OR
Baked fresh snapper with medley of barbequed squid tubes, scallops tossed in herbed garlic butter with crisp caper flowers

Vegetarian option: Baby pumpkin filled with mushroom and coconut risotto on a red pepper coulis

Garden fresh leaf salad with balsamic vinaigrette
Seasonal vegetables roasted with sesame oil- baby carrots, baby onion, broccolini, green beans.
Gourmet roast potatoes with sea salt and olive oil

Served Dessert Plate

Your Wedding cake with fresh cream and berry compote or another sauce to compliment the cake flavour

Supper platters of hot savouries and a cheese board selection

\$69.00 per guest based on 150 guests

All prices are inclusive of GST at the standard rate
All menus are the copyright© of Caveau Group Limited