



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

Served Wedding Menu Sample

To Begin

Plat du Mer: scallop n bacon with apple beurre blanc, hot smoked salmon under dill aioli,
crisp tiger prawn twisters with sweet chili, grissini sticks and dips

lemon and mint sorbet shots

Main course- pre order or alternate drop

Beef fillet, crushed red skinned potatoes, green beans, merlot jus
or

Roast lamb rump, olive mash, pumpkin ratatouille, minted lamb jus
or

Fresh fish on chorizo potato hash, steamed bok choy, and lemon oil
or

Grilled tapenade chicken, slow roast tomato risotto, basil pesto oil

Buffet Dessert

Petits fours selection- raspberry and white chocolate tartlets, chocolate brownie, Kahlua cream
chocolate pots, grape custard filoettes, tuile straws

Supper

Your Wedding cake

Tea and Coffee

\$68.50 per guest

All prices are inclusive of GST at the standard rate
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