



Formal style wedding menu

**Canapés**

Seared tuna in a black sesame seed crust with wasabi aioli in petite pasty cups

Roasted pear, rocket and Kikorangi blue cheese wrapped in prosciutto

Grilled prawns with a tequila and lime mayo

Rare beef canapés bites with oven-roasted tomatoes, baby spinach and horseradish crème fraiche

Crunchy Thai chicken, kaffir lime and peanut cakes

Waiheke Te Makatu Bay oysters

Pacific lime and coconut marinated snapper

Roast Peking duck with Asian slaw

**Platters on the tables**

Buffalo mozzarella, marinated olives, white bean puree, char-grilled artichokes, salsa rosso, Parma ham and ripped bread

## **Mains**

Char grilled fillet of beef served on a creamy porcini and potato mash with oven roasted tomatoes and thyme

Parmesan and herb crusted hapuka with micro greens, served on a, rocket, chive and goats cheese risotto

*Option for vegetarians*

*Summer grilled-vegetable Israeli couscous with macadamia nut pesto*

## **Sides**

Steamed asparagus with Parmesan, lemon and sea salt

Rocket and fennel salad with walnut oil

## **Sweet mini morsels**

**(Platters served to each table)**

Decedent chocolate and hazelnut tart dusted with cocoa

White chocolate and raspberry baby cheesecakes

Mini lemon curd and crunchy meringue tartlets

## **Cheese Station**

Kikorangi blue, Aorangi Brie and Ramara cheeses with wafers, fresh dates, walnuts and quince paste

Freshly brewed tea and coffee