Wedding Menu

garden grove

Buffet Menu

Mains

Lamb Shoulder - Slow roasted marinated in garlic, rosemary and thyme butter served with lamb jus (gf)

Porchetta - Tender pork with crispy crackle all over seasoned with fennel, fresh rosemary, sage and thyme. Served with apple sauce (gf, df)

Beef Brisket - Slow roasted and cut into thick slices served with meat jus (gf, df)

Baked Ham - With an orange and seeded mustard glaze (gf, df)

Chicken Thigh - Boneless thigh marinated in a cajun spice cooked until golden and crispy (gf, df)

Chicken Cacciatore - Braised chicken thigh cooked in a red wine, tomato and herb sauce with bell peppers, mushroom and olives served with fresh herbs (gf, df)

Beef Cheek Ragu - Slow cooked in a rich and savoury sauce

Smoked Salmon Roulade - Filled with whipped cream cheese, capers, pickles, red onion, parsley and spinach served with green tomato and jalapeno chutney (gf)

Vegetarian Lasagne - Layers of roasted vegetables, marinara and béchamel sauce

Salads and Sides

Green garden salad - mixed greens, red onion, cucumber, cabbage, carrots served with a Dijon vinaigrette (gf, df)

Greek salad - Cherry tomato, cucumber, onion, capsicums, Kalamata olives, and greek feta served with a Red wine vinaigrette (gf)

Caesar Salad - Cos lettuce, crispy bacon, shaved parmesan cheese, house made croutons served with a creamy Cesar dressing (add poached chicken 3pp)

Beetroot and feta salad - Roasted baby beetroot, baby spinach, danish feta, red onion, cucumber and toasted pumpkin seeds served with a side of dijon vinaigrette (gf)

Mediterranean vegetable salad - Medley of roasted vegetables, quinoa, baby spinach and toasted seeds served with a side of dijon vinaigrette (gf, df)

Asian soba noodle salad - Crispy cabbage, cucumber, edamame, carrots, spring onion, bean sprouts, peanuts and coriander tossed through with a roasted sesame dressing

Crispy slaw - Finely shredded red and green cabbage, carrots, spring onion and parsley layered with house made honey mustard mayo and sweet chilli topped with toasted sesame seeds and fresh chilli (gf, df)

New season potato salad - House made honey mustard sauce, spring onion and crispy shallots (gf, df)

Broccoli and cauliflower cheesy bake

Potato and kumara gratin - Layered with cream and cheese baked until crispy and golden (gf)

Vegetarian lasagne - Layers of roasted vegetables, marinara and béchamel sauce

Broccoli, cauliflower, carrots and beans - Steamed and served with herb butter

Ginger stir fried vegetables - Broccoli, carrots, beans and bell peppers

Pesto pasta bake - Penne pasta, house made rocket pesto, fresh basil and pine nuts topped with cheese and baked until golden

Portobello mushrooms - Roasted with olive oil and fresh thyme

Garlic roasted new season potatoes

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Dessert - Grazing Table

Chocolate brownie with a raspberry mascarpone cream and freeze dried raspberries (gf)

Petite meringue with vanilla bean mascarpone and berry compote (gf)

Truffle slice with caramelized pecan crumble (gf)

Petite custard tartlets with spiced apple and custard filling and lemon curd custard and meringue crumb

Petite orange cakes with a citrus cream and candied orange (gf)(df on request)

Caramel filled chocolate petite cake (df & vg)

Seasonal fruits

Traditional Dessert

Choose 2 options

Old fashioned apple crumble served with custard

Black doris plum and white chocolate crumble served with custard

Banoffee pie with whipped cream

Pear and chocolate cheesecake

Warm sticky date pudding with butterscotch sauce and vanilla ice cream

Peach cobbler with vanilla ice cream

Build your own Pavlovas, single serve meringue with a selection of berries and seasonal fruits, chocolate crumble, whipped cream,
passionfruit/ berry/chocolate sauces and some fun toppings to sprinkle

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Buffet pricing excluding gst

Your choice of 2 proteins, 3 salads or sides, dinner rolls, and traditional dessert or a dessert grazing table $80pp+gst

Your choice of 3 proteins, 4 salads or sides, dinner rolls and traditional dessert or a dessert grazing table $92pp+gst

Additional side dish prices large tray (25-30 people) $170+gst
Regular tray (12-15 people) $85+gst

Canapes can be added by request