

Sample Cocktail Style Wedding Menu

Post ceremony canapes

Pecorino cheese cauliflower croquets with spring garlic aioli
Mushroom, mascarpone & lemon arancini with truffle aioli
Whipped goats curd, spring pea & ricotta tart with olive salt
Smoked Akaroa salmon filo tart w citrus crème fraiche & baby capers
Rice paper roll with drunken chicken & sesame ginger dressing
Posh sausage rolls with pork, sage & pistachio

Supper bowls

Braised beef cheek ragout with truffle mash & gremolata salsa verde
Panko crumbed market fish with hand cut Agria chips, lemon cheeks & sea salt

Supper stations to open later in the evening

Fromagerie

Selection of NZ cheeses including aged blue, ripe camembert & good cheddar
Toasted lavosh, oatcakes & water crackers
Pots of seasonal fruit relishes & chutneys
Seasonal fruit

Glazed Ham

Free-range ham off the bone
Crunchy cos & iceberg salad with garlic aioli
Gourmet seasonal potatoes with herb sea salt
Ciabatta bread rolls
Pots of roasted peach relish, wholegrain mustard & horseradish aioli

