

# *Providôre*

*Food and Catering*

## **SAMPLE A LA CARTE WEDDING MENU**

### **PASS AROUNDS**

Sushi

Crumbed arancini with mozzarella

Duck and mushroom tartlets with quince paste

Baby venison burgers

### **ENTREE**

Cherry tomato and caramelised balsamic garlic tarte tatin with rocket

OR

Parma ham, pickled pear, roasted walnut and Kikorangi salad with apple balsamic

Homemade bread rolls and butter

### **MAIN**

Individual beef wellington on garlic confit mash with pinot jus

OR

Baked salmon fillet on potato rosti with seared scallop and pernod sauce

Seasonal vegetable platters

### **DESSERT**

White chocolate crème brulee with lemon pistachio shortbread

Coffee and tea selection

Children's 2-course meals are available on request  
Menu options can change depending on seasonal availability

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## **SAMPLE TABLE BUFFET WEDDING MENU**

### **PASS AROUNDS**

Tempura battered fish goujons with lemon aioli

Mushroom and brie tartlets

Thai chicken sausage rolls with sweet chilli sauce

Selection of club sandwiches

Hoisin pork balls with rocket sauce

### **MAIN PLATTERS TO THE TABLE**

*Select two*

Roasted leg of lamb with fig and almond stuffing, honey roasted parsnips and jus

Roasted pork with jersey benne potatoes, caramelized pear and onion jam

Scotch fillet on roasted gourmet potatoes with smoked mushrooms, beer battered onion rings and béarnaise sauce

Mediterranean chicken on orange, pistachio and currant couscous

Homemade bread rolls and butter

### **DESSERT PLATTERS TO THE TABLE**

Limoncello profiteroles, baby strawberry meringues, Schoc chocolate mousse cups

Coffee and tea selection

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## **SAMPLE BUFFET WEDDING MENU**

### **PASS AROUNDS**

Hoisin water chestnuts wrapped in bacon

Smoked chicken and avocado blinis

Fish & chips in noodle boxes with lemon aioli

Mini filo parcels

Chicken sliders

### **MAIN**

Glazed hot ham carved off the bone

Mediterranean chicken

Roasted gourmet potatoes with rosemary and rock salt

Seasonal vegetable platter

Lemon, honey and almond couscous

Mesclun salad with balsamic vinaigrette

Homemade bread rolls and butter

### **DESSERT**

Pavlova roulade with white chocolate mousse and berries

Wedding cake\*

Coffee and tea selection

\*Supplied

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