



## Sample Wedding Menu

*The below package is designed to be served by waitresses throughout the event with guests mostly standing and mingling.*

*Following the grazing plates and canapes, main foods will be provided in more substantial sizes, while still manageable when standing and chatting, to be followed with desserts.*

### Grazing tables, cheese plates

*Grazing tables are designed to be set up before guests arrive. We would suggest having these tables set up for the first few hours of the event, so guests don't fill up on cheese and bread, as there is a lot more food to come.*

Handpicked selection of soft, hard and blue cheese

Dips, chutneys, olives and fruit pastes

Dried and fresh fruits including, dates, grapes, apples

Cured meats, salami, and prosciutto

Mixed selection of crackers, local breads and GF options.

### To Start:

Truffled Mac and Cheese Balls with crispy bacon (V available with notice)

Peking duck pancakes

Spicy meatballs with a tomato chutney (GF)

Crispy zucchini fritters with a minted yoghurt sauce. (V)

**Something more substantial:**

Real deal chicken tacos with a Pico de Galo salsa, avocado and truffled feta (GF)

BBQ pulled pork sliders with an Asian coleslaw

Grilled salmon on a carrot and walnut salad (V available on request)

**Something Sweet:**

Smashed Pav's- with mango curd, blueberries, popping candy and fairy floss.

Chocolate Caramel tarts with shortcrust pastry and sea salt.

Vanilla panna cotta served with a rhubarb and pear compote and almond biscotti

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