



SAMPLE WEDDING BUFFET MENU

Canapes

Baby Lamb Sliders with Grilled Halloumi and Tomato Chilli Jam
Sweet Potato Rosti with Tandoori Spiced Chicken, Caramelised Cashews and Green Salsa
Citrus marinated Fish with Chilli and Lime served on a Ceramic Spoon
Dukkah crusted Best End of Lamb with Tahini Sauce (gf)

Main

Homemade Breads with Balsamic Olive Oil and Butter (on each table)

Rosemary and Garlic rubbed Beef Fillet, served with Mustard, Horseradish Cream and Pinot Noir
Demi Glaze

Free Range Chicken Thighs baked in a Capsicum and Tomato Ragout (gf, df)

South Island Smoked Side of Salmon with a Herb and Peppercorn Rub, Aioli (gf, df)

Caesar Salad with Cos Lettuce, Garlic Croutons, Shaved Parmesan, Soft-Boiled Egg & Crispy Bacon

Roast Pumpkin, Baby Spinach and Toasted Seeds with Balsamic Glaze

Leek and Potato Gratin with Wholegrain Mustard Infused Cream and Cheddar (gf,v)

Finger Food Dessert

(three items per person)

Lemon and Lime Tartlet with Candied Orange Zest; Chocolate Mousse in Chocolate Cups;
Truffle Pops with Orange and Grand Marnier (gf)

Tea and Plunger Coffee

\$59.00 per person

Special Dietary requirements can be catered for.
Children's meals/nibbles can be provided at \$18.00 each (aged 5 years
to 12 years).



SAMPLE WEDDING PLATED MENU

Canapes

Five Spice Braised Pork Belly topped with Grilled Pineapple
Smoked Salmon and Spinach Crepe Towers
Asian style Beef, Nam Jim, Cucumber and Ginger Rice Paper Wraps (df, gf)
Seared Venison with Rocket and Beetroot (gf)

Mini Antipasto Platters: on each table

Ficelles served with Olive Oil, Basil Pesto, Whipped Feta, Black Olives, Sundried Tomatoes and Italian Cured Meats

Alternate Mains

(choose two)

Herb Roasted Lamb Rump served on Kumara Cake with Pan Tossed Green Beans, Roasted Vine Tomatoes and Pinot Noir Demi Glaze

or

Balsamic Glazed Pork Loin with Spiced Apple Sauce and Apple Jelly, served with Roasted Carrot, Parsnip and Pumpkin with Caraway, Parsley and Lemon Oil

or

Seared Salmon Teriyaki with Lemon Confit and Wasabi Aioli, served with Asian Greens with Ginger and Oyster Sauce

or

Lemon and Herb Marinated Chicken Thighs on Celeriac Puree with Grilled Haloumi, Rocket and Pear

(mains served with a Green Garden Salad)



Plated Dessert

Salted Caramel Mousse topped with Caramel Popcorn

or

Lemon Citrus Tart with Natural Yoghurt

Tea and Plunger Coffee

\$65.00 per person

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Chefs: \$36.00 per hour | Waiting staff: \$28.00 per hour | Kitchenhand: \$28.00 per hour
(shifts are a minimum of four hours.)

Cutlery and Crockery: \$4.50 per person | Glassware: \$7.00 per 10 | Tablecloths: \$15.00 each
Our prices are GST Exclusive

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