

CANAPÉ AND BOWL FOOD

Marara and Kalim - The Boatshed, January 2011

Canapés

Prime beef fillet wrapped in streaky bacon with green peppercorn port cream

Prawn and spicy choritzo fritters with saffron aioli

Seared carpaccio of beef in savoury cones with baby rocket and truffle scented mascarpone

Pork wonton cups with orange hoisin sauce

Medjool dates stuffed with cream cheese, pinenuts and mint

Dukkah crusted mushroom with haloumi and red capsicum relish

Bowl Food

Classic caesar with cos, garlic croutons, soft boiled eggs, crispy bacon and creamy dressing

Thai beef salad - marinated sirloin with lime chilli dressing, baby gem lettuce, peanuts, mint and c

Sea salt and schewan tempura calamari with lime aioli

Chicken, cashews and mango served on coconut rice

Fresh smoked fish kedgerree with Italian parsley and soft boiled eggs

Steak and homemade chips with bearnaise

Dessert Canapés

Raspberry and white chocolate macarons

Vanilla panacotta with rhubarb jelly

Baby kahlua chocolate cakes with sour cream ganache and toffee hazelnuts

BUFFET STYLE

Angela and Duncan - The Tea Gardens, December 2010

Canapés

Rosemary skewered lamb wrapped in bacon with port sage jus

Chicken, leek and sour cream tart with hazelnut crumble

Medjool dates stuffed with cream cheese, pine nuts and mint

Gingerbread topped with Whitestone blue and twice boiled guava jelly

Mains

Aged beef scotch fillet topped with a crust of parmesan and medley of wild and field mushrooms

Roasted pear and caramelised onion stuffed pork loin with crispy crackling

Citrus and pesto crusted fish fillets with oven roasted tomatoes and sweet paprika cream

Vegetables

Boiled baby potatoes with 'cafe de Paris'

Steamed broccoli, cauliflower and French bean with toasted hazelnut butter

Salads

Quinoa, manuka caramelised pumpkin, baby spinach and feta with smoked paprika dressing

Vodka and lemon marinated vine tomatoes, green bean and almond salad

Desserts

Triple stone fruit tartin of peach, plum and nectarine

Individual heavenly chocolate mousse with chantilly cream and almond biscotti

Croquembrouche wedding cake

Accompaniments

Basket of artisan style breads

Coffee and tea - freshly brewed coffee and a variety of herbal teas

Petit fours - a selection of homemade small sweets

FORMAL DINING STYLE

Tania and Anton - The Boatshed, January 2011

Canapés

Yellow fin tuna in sesame cones with horseradish cream and smoked eel

Whitebait, lemon and fresh herb frittata

Rosemary skewered venison wrapped in manuka smoked bacon with port wine and sage jus

Thai duck salad in a crisp wonton cup with mint, basil and palm sugar dressing

Homemade corn fritters with sour cream and chilli jam

Gingerbread topped with Maestro blue and caramelised pear

Entree

Pan seared NZ scallops on celeriac puree with salsa verde and crispy chorizo

OR

Porcini mushroom risotto with goat's cheese, with beetroot pinot noir relish and truffle oil

Main

Spiced rack of lamb with lamb shoulder tagine on swiss chard and sweet potato cake with roasted vine tomato, cinnamon and saffron reduction

OR

Parmesan crusted grouper on potato mash with NZ clam, mussel and tomato bouillabaisse finished with rouille, croutons and fried basil leaves

Dessert - tasting plate

Strawberry and pink champagne jelly with vanilla mascarpone

Lemon posset with gin macerated lemons

Baby chocolate and cointreau cakes with sour cream ganache and toffee hazelnuts

Three tier cheesecake wedding cake with seasonal berries

Accompaniments

Artisan style bread rolls

Seasonal fresh vegetables or salad

Coffee and tea - freshly brewed coffee and a variety of herbal teas

Petit fours - a selection of homemade small sweets