

Julie and Seby's Wedding Menu

Springfield, Saturday 29 January 2011

Passarounds

Zany Zeus Feta, Sundried Tomato and Basil Tarts in Parmesan Pastry Cases

Prosciutto, Rocket and Dried Fig Rolls

Roast Chicken, Herb Stuffing and Crispy Bacon Sandwiches

Ginger Beer Battered Fish with Handmade Fries and Aromatic Salt

West Coast Whitebait Fritters

Served Entree

Moroccan Style Duck Salad with Orange and Walnuts

Served Main Course

Grass Fed Beef Fillet with Salsa Verde, Roast Red Pepper and Summer Herb Dressing

or

Salmon Fillet with Manuka Honey Dressing and Seared Scallops

Herbed Potato Cakes

Melange of Green Bean, Celery and Broccoli with Parsley Oil

Salute's Tunisian Style Carrot Salad

Buffet Dessert

Three tiered Serena's Lemon Curd Cake with White Chocolate Butter Cream served with

Fresh Raspberries, Long Stem Strawberries, Vanilla Bean Ice Cream,

Raspberry Sauce and Whipped Cream

Petit Four

French Style Chocolate Macaroons