

F and A Garden Wedding, 120 people:

All prices include service staff, plates, cutlery and clean up

Canapes: 5 per person. \$19.0 per person plus gst

- Arancini balls, spinach, feta and ricotta
- High tea sandwiches
- Oysters with lime and pickled ginger
- Oysters with sea salt and lemon wedge
- Prawn and avocado crostini

Mains

Share tables consisting of the following dishes on each table: \$53.50 per person plus gst

- Roasted lamb shoulder, marinated in rosemary, thyme and lemon
- Leafy green salad with cucumber, herbs, olive oil and white wine vinegar
- Beetroot cured atlantic salmon with an orange and capers vinaigrette
- Fennel and citrus salad(Shaved fennel, orange segments, toasted fennel seeds, baby capers, parsley and chives with a light lemon and olive oil vinaigrette).
- Grilled asparagus drizzled with extra virgin olive oil
- Herbed pearl cous cous tossed with chargrilled vegetables
- Crusty sourdough rolls served with olive oil, butter and balsamic vinegar reduction

Dessert

- Cheese and fruit platters/table \$10 per person plus gst

Supper

- Pulled pork in bain marie with slaw and rolls \$8.50 per serve plus gst
- Eggplant Parmigiana \$10 per serve plus gst