



CORPORATE DUNNY DINERS

WEDDING BANQUET

\$37.50 + GST pp

*Based on numbers no less than 100.

AFTER THE CEREMONY

- Fresh Ginger and Lime Chicken Balls with Chili and Mango Sauce.
- Homemade Wontons with Sweet Chili Dipping Sauce.
- Pork Kebabs with Satay Sauce.
- Smoked Chicken and Brie Sandwiches.
- Creamy Mushroom and Cashews wrapped in Phyllo Pastry and Baked.
- Homemade Potato and Ham Croquettes.

THE MAIN EVENT

- Rare Roasted Prime Scotch Fillet with Horseradish Cream.
- Chicken Breast wrapped in Bacon with a Citrus Glaze.
- Seafood Platters including Fresh Mussels, Oysters and Calamari with Garlic Aioli.
- Summer Vegetable and Pasta Salad with Lemon Dressing.
- Grilled Vegetable Platters including Asparagus, Beans, Capsicums and Corgettes.
- Garlic Rosemary Roasted Potatoes.
- Salad of Baby Greens with Dressings on the side.
- Tomato, Avocado and Cucumber Salad with Red Wine Vinaigrette.
- Basket of Italian Style Breads.

TO FINISH

- Platters of Fresh Fruit, Whitestone Brie, Crackers and Chili Toffee.

* This is a sample menu only and is indicative of the type of food we produce.

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