



CORPORATE DUNNY DINERS

WEDDING BANQUET

\$45 + GST pp

*Based on numbers no less than 100.

AFTER THE CEREMONY

- Thai Pork Balls with Lime and Coriander Dipping Sauce.
- Caramelized Onion and Bacon Tartlets.
- Spanish Style Beef Kebabs.
- Sweet Chili and Cheese Quesadillas.
- Prawn Fritters.
- Homemade Crispy Wontons.
- Fried Chicken Empanadas.

THE MAIN EVENT

- Prime Rib Eye (Medium Rare) on Parmesan and Sweet Onion Potato Cakes with Salsa Verde.
- Honey, Lime and Garlic Marinated Chicken Breast Grilled on a Citrus Sweet Potato Mash with Fresh Pineapple and Roast Corn Salsa.
- Maple Glazed Ham with Condiments.

ON THE TABLES

- Grilled Summer Vegetables.
- Mixed Baby Greens with Balsamic Vinaigrette.
- Sourdough and Ciabatta.

DESSERT

- Strawberry Vanilla Tart with Mascarpone Gelato.

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

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