

Wedding Sit down Dinner

WELCOME DRINKS & REFRESHMENTS

Ginger and hibiscus lemonade
Frozen lime and mango margaritas
Ice cold Pacifico beer

DURING DINNER

Full bar & cocktails
White and red house wine selection

HORS D'OEUVRES – PASSED AT COCKTAIL TIME

Mint scented spinach Spanakopitas, pine nuts & Feta cheese
Cantaloupe melon prosciutto purses
Chicken Satay brochettes, peanut ginger dip
Grissinis, cumin toasts and 2 house dips: aubergine & dates chutney, roasted romano red pepper

STARTER

Red grapefruit, avocado and fennel salad
With fresh mint, cracked coriander seeds

ENTREE

Seared ahi tuna with creamy lentils
Tomato balsamic soy sauce

MAIN COURSE

Herb crusted lamb chop with herb jus
Baked fennel with garlic butter and Vermouth
Goat cheese, potatoes millefeuille

Freshly house baked bread foccacias with rosemary & butter

WEDDING CAKE

White chocolate pistachio cake
Layers of pistachio butter cream and orange ganache
Fondant icing