



Flaming Wedding Menu - (3 from the roaster, 4 from the garden, brownie plus 2 from dessert buffet)

\$66.50 per person
(Excl GST, Based on a minimum of 40 guests)

Please find below a recommended wedding menu for your special day or build your own personalized menu to suit taste and budget with our **Flaming Classic** menu.

Pre Dinner - (Platter service for pre dinner)

Anti-pasto platters -A selection of cured meats, seafood, marinated vegetables, dips and fresh baked bread

Flaming Wedding Menu

From the Roaster - (Choose 3 items, \$5.00 per extra choice)

A tasty selection of smokey flame roasted meats and seafood

Slow roasted pork with crackling and apple sauce
Manuka roasted beef w/ rosemary and cracked pepper
Flaming Good spice rubbed chicken drums
Smoked maple glazed ham w/ whole seed mustard
Flame roasted Southland lamb w/ mint jelly (add \$2.00 per person)
South Island salmon fillets (add \$3.50 per person)
Sweet chilli Prawns (add \$3.50 per person)

From the Garden – (Choose 4 items, \$3.50 per extra choice)

New potatoes tossed w/ fresh mint, butter and rock salt
Agrida potato, caper and spring onion salad
Pesto dressed pasta salad w/ tomato, parmesan and spring onion
Baby spinach, crispy bacon, almonds and feta
Classically good coleslaw w/ horseradish and sesame dressing
Green salad w/ Italian dressing
Baby beetroot, walnut and rocket salad w/ balsamic

Accompaniments

Fresh baked bread
Red wine gravy
Flaming good hot sauce

Dessert Buffet

Platters of chocolate brownie

Choose 2 items – (\$4.00 per extra choice)

Sticky date pudding w/ toffee sauce

Boysenberry and white chocolate Cheese cake

Banoffee pie

Lemon meringue pie

Classic Pav w/ whipped vanilla cream and fresh kiwi fruit

Dessert Buffet served with

Whipped cream

Berry couli

We can cut and add your wedding cake to the dessert buffet for no extra costs.

PRICES ARE SUBJECT TO CHANGE

Email enquiries to info@flaminggoodfood.co.nz

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