

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

\$60.00 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, \$4.00 per extra choice)

A tasty selection of smokey flame roasted meats and seafood

Roasted pork with crackling and apple sauce

Manuka roasted beef w/ rosemary and cracked pepper

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, \$3.00 per extra choice)

New potatoes tossed w/ mint, butter and rock salt

Potato, caper and spring onion salad

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 – (\$3.50 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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