

Wedding Reception Dinner Menus

MAGITI DINNER (LOVO)

Fresh baked bread rolls / local damper
Soup — Sweet potato & moca (spinach)

Salads

Fijian kokoda
Local octopus salad with onion, tomatoes & cucumber
Freshly tossed green salad
Tomato & chive salad
Pineapple & capsicum salad

Root Crops

Honey glazed cassava, dalo & sweet potato

From the Earth Oven

Chicken
Lamb
Succulent smokey pork leg

Side Dishes

Ika Vakalolo
(Whole baked snapper with coconut cream & vegetables)
Palusami
(Baked layers of dalo leaves 'rourou' filled with onions, tomatoes & thick coconut cream)
Steamed pineapple rice
Farm fresh green moca (spinach) 'miti' sauce

Dessert

Cassava & pineapple tart
Baked tropical fruit chocolate pudding with coconut caramel sauce
Tropical fruit platter

PRICE FJ\$106.00 PER PERSON MINIMUM 20 GUESTS

