

Wedding Reception Dinner Menus

CARVERY BUFFET

Rourou Soup — Local taro leaves & moca (spinach)

Salads

Fresh garden mix salad, Fijian kokoda
Tomato, Cucumber & dill salad
Pasta salad with sundried tomato, Olive & basil curried pesto dressing
Papaya & pineapple salad with lime peanut coriander dressing

Seafood Platter

Fresh marinated prawns with cocktail sauce, N.Z green lip mussels in lemon & white wine
Grilled salt & pepper calamari with lime aioli

Main Dishes

Baked fish with lime 'miti' dressing & tomato coriander salsa
Chicken curry
(Slow cooked in fijian spices garam masala, cumin, ginger, tomato, mild chili & fresh coriander)
Steam rice, Fresh garden vegetables, Garlic rosemary roast potatoes

Carving Station

Black pepper & mustard crusted sirloin with port wine sauce
Roast leg of pork with apple cinnamon sauce
Roast lamb with mint sauce

Dessert

Chefs selection of tropical cheese cake & gateaux, Chocolate mousse, Mud cake
Fresh local fruit platter

PRICE FJ\$148.40 PER PERSON MINIMUM 20 GUESTS

