

Wedding Reception Dinner Menus

BEACHSIDE SEAFOOD BBQ

Canapes on Arrival

Bruschetta with balsamic glaze
Salt & pepper calamari with lime aioli
Spring roll with tamarind chutney

Salads

Freshly baked bread rolls, Fijian kokoda, Grilled salt & pepper calamari
Fresh mussels, Poached in white wine sauce, Toss garden salad
Fijian coleslaw, Honey roasted pumpkin salad with feta cheese
Thai chicken salad with glass noodle, Tomato, Cucumber & pineapple salad
Dressings - italian garlic, lime aioli, lemon grass dressing, honey mustard balsamic dressing

From the Grill

Garlic chive marinated prawn skewers, Local fish in banana leaves
Beef tenderloin with fresh herb & mustard, Lamb sausage
Honey soy marinated chicken breast
Sauces : bbq sauce, peppercorn sauce & white wine garlic sauce
Condiments: seeded mustard, tomato sauce

Sides

Sweet potatoes & island crispy wedges (*dalo & cassava*)
Con on the cob, Local greens in coconut cream

Dessert

Tropical fruit tarts, Fresh tropical fruits, Selection of orange & banana cakes
Fresh local lemon meringue

PRICE \$195 PER PERSON

MINIMUM 20 GUESTS

