

# Wedding Reception Dinner Menus

## CARVERY BUFFET

**Rourou Soup** — Local taro leaves & moca (spinach)

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### 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

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### Seafood Platter

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

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### 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

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### Carving Station

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

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### Dessert

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

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Price FJ\$150 per person

Minimum 20 guests

