



BROOKFIELDS

EST 1937

Wedding Menu

2020/21

Grazing Table/Platters

Created with a selection of locally sourced cheeses, cured meats, olives, pickled onions, cornichons, seasonal fruit and vegetables, house-made crackers, bread, cheese sticks and a variety of dips, nuts and dried fruits.

We can add a selection of gourmet sliders to your graze. Please enquire for more details and slider options.

Canapes

With a selection of 4 canapes

Selection of Crostini

Zucchini Rolled with Ricotta, Tomato & Mint

Individual Grazing Cone

Aranchini Balls

Selection of Housemade Filo Savouries

Smoked Salmon on Mini Chia Pancake with Lemon Crème Fraiche

Selection of Summer Skewers

-Hohepa Mozzarella, Cherry Tomato & Basil

-Watermelon, Hohepa Feta & Mint

-Prosciutto & Melon

-Sundried Tomato, Chorizo & Olive

Walnut & Rosemary Biscuit with Hohepa Blue & Spiced Pear Chutney

Teriyaki Chicken Rolls

Beef & Caramelised Onion Sausage Rolls

Dukkah Crumbed Chicken Bites with Greek Yoghurt Dipping Sauce

Variety of Mini Sliders (add \$2 p/p)

Moroccan Chickpea Cakes with Beetroot & Mint Hummus

Freshly Baked Ciabatta

Served with Housemade Dip, Olive Oil, Balsamic Reduction & Dukkha.

Main

Buffet or Shared Plate Style

Choice of 2 Meats

Creamy Lemon & Parmesan Chicken

Whole Roasted Local Scotch Fillet

Honey, Clove & Mustard Glazed Ham

Slow Roasted Lamb

Side of Salmon

Choice of 4 Salads

Minted New Potatoes

Raw Slaw with Black Sesame & Tahini Dressing

Fresh Seasonal Salad Greens

Potato Salad with a Lemon & Herb Dressing

Mediterranean Pasta Salad

Caprese Salad with Balsamic Reduction (*seasonal*)

Quinoa with Asparagus, Pea, Green Bean & Mint (*seasonal*)

Baby Leafy Greens with Pear, Walnut & Blue Cheese

Maple Roasted Carrot with Brown Rice, Chickpea & Dates

Fresh Peach and Shaved Fennel Salad (*seasonal*)

Spinach, Beetroot, Feta & Caramelised Walnut Salad

Green Beans with Roasted Almond & Lemon (*seasonal*)

Roasted Seasonal Vegetable and Tri Quinoa Salad

Asian Style Vermicelli with Broccoli & Sesame

Grilled Stone Fruit, Mozzarella, Basil with a Raspberry Vinaigrette (*Seasonal*)

Sweet Grazing Table/ Platters

Variety of Slices, Sweet Treats & Fresh Seasonal Fruit- *Customised to suit your day.*

Pricing

Grazing Table, Canapes, Main & Dessert graze
\$88 per person

Grazing Table OR Canapes, Main & Dessert graze
\$75 per person

Grazing Table or Canapes & Main
\$60 per person

Add

Freshly Baked Ciabatta

\$4.00 per person

Tea & Coffee

Please feel free to get in contact as we are happy to customise the menu to suit your day!