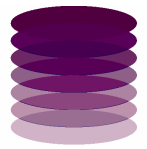


sample wedding menu



BelindaFranksCatering

CANAPES

Olive and rosemary tart with marinated goat cheese and slow cooked beetroot

Spice and sugar cured duck breast with cranberry compote on lavosh wafers

ENTRÉE

Alternate serve (50/50)

Ravioli of wild greens with ricotta, parmesan and fontina, with pine nuts, raisins and burnt butter

Pepper cured Atlantic salmon with baby fennel and pickled cucumber, rye croutes and herb fromage frais

Wood-fired bread



MAIN COURSE

Alternate serve (50/50)

Crepinette of lamb shank with baby winter vegetables

Boned organic chicken roasted with green olives, almonds and oregano, garlic and almond skordalia



DESSERT

Petit four desserts served on platters

Banana maple syrup bread and butter pudding

Strawberry short cake in shot glasses

Ice cream balls coated in chocolate
Various flavours in milk, white and dark chocolate



Plunger coffee and tea

Petit fours