



KARIKARI
E S T A T E

WEDDING MENU

Prices start at \$100pp for 3 course dinner

Includes your choice of 2 canapés, 1 entrée, 2 main courses, 2 side dishes, 2 side salads & 2 desserts

Canapés

Served for 30 Minutes - Choose 2

Smoked Salmon & Dill Cream on Crispy Toast

Sesame Crumbed Tuna with Lemon Cream

Peppered Angus Beef & Celeriac Puree on Toasted Brioche

Coriander Chicken Ball with Thai Green Curry Dip

Dumpling Pork Chive & Prawn Spicy Soya Sauce

Salmon Croquettes with Cajun Hollandaise

Entrée

Served as Platters on Tables - Choose 1

Mediterranean Antipasto Platter

Selection of Cured Meats, Smoked Fish, Marinated Olives & Dips

Seafood Platter

Steam Mussels, Tiger Prawns, Calamari Ring, Prawn Twister & Fish Bites
with Dipping Sauces & Garlic Breads

Main Courses

Choose 2

Ricotta & Spinach Stuffed Chicken with Amaretto Sauce

Teriyaki Chicken Breast & Stir Fried Vegetables

Roast Beef Tenderloin with Wild Mushroom Ragout

Braised Beef Brisket with BBQ Meat Jus Sauce

Herb Crusted Lamb Rack with Honey Mustard Sauce

Honey Glazed St Louis Pork Ribs with Pineapple Salsa
Pan Fried Salmon Fillet with Karikari Estate Red Wine Jus
Locally Caught Fish of The Day with Lemon Garlic Cream

Side Dishes

Choose 2

Potatoes Gratin
Aubergine Penne Arrabbiata
Classic French Ratatouille
Wild Mushroom Risotto with Truffle Oil
Truffle Mashed Potato
Seasonal Market Vegetables with Roasted Almonds
Roasted Gourmet New Potatoes

Side Salads

Choose 2

Mediterranean Seafood Salad
Traditional Greek Salad with Feta Cheese
Quinoa Asparagus Salad
Crunchy Lettuce, Tomato & Cucumber with Vinaigrette
Classic Chicken Caesar
Authentic Tuna Nisswa Salad
Thai Beef Salad with Crispy Noodles

Desserts

Choose 2

Chocolate Fudge
Vanilla Profiterole Cream Puffs
Summer Berry Cheesecake
Double Chocolate Brownie
Seasonal Fruit Platter
Carrot Cake with Creamy Icing
Choc Chip Vanilla Ice Cream in a Waffle Cone