

VICTORIA FOOD SERVICE · EST 1984

Plated Wedding Menu

A curated selection for your special day.

TWO COURSE

\$90

per person · alternate drop

THREE COURSE

\$100

per person · alternate drop

Entrée



Freshly baked bread roll with flavoured whipped butter

01

Seared Scallops

with leek puree & crispy pancetta

02

Salmon Crudo

with fennel, fried capers & pickled shallots

03

Chicken Liver Parfait

with crispy sourdough & raspberry

04

Glazed Duck Breast

with crispy enoki mushrooms, white bean puree & pickled shallots

05

Beetroot Carpaccio

salt roasted, with candied walnuts & fried goats cheese

06

Cauliflower Pakora

with mango chili salsa, coconut yoghurt & coriander

Mains



Choose your alternate drop selection

01

Lamb Rump

with fondant potato, pancetta, green beans & pinot jus

02

Seared Market Fish

with courgette fritter & roast pepper tomato salsa

03

Chicken Ballotine

sage & pancetta, with mousseline potatoes & broccolini

04

Sous-vide Pork Belly

with cauliflower puree & pickled vegetables

05

Seared Fillet of Beef

with crispy potato pave, spinach puree & caramelized carrots

06

Kumara Terrine

with puy lentil dahl, coconut & tamarind gel

Dessert

A sweet finish to your celebration

01

NZ Cheese Selection

with petit fours (sharing plates)

02

Espresso Crème Brûlée

with blueberry compote

03

Baked Cheesecake

with mixed berries

04

Strawberry Mousse

with fresh mint & chocolate soil

05

Panna Cotta

with mango & passionfruit

06

Kiwi Pavlova

with whipped Chantilly cream & seasonal fruit

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Wedding Buffet Menu

Premium catering for large celebrations.

TIER ONE

\$70

per person

2 mains, 4 sides, 2 desserts

TIER TWO

\$80

per person

3 mains, 4 sides, 2 desserts

Freshly baked bread roll with flavoured whipped butter

Mains

01

Honey Mustard Ham

roast champagne ham, glazed

02

Seared Beef Sirloin

rare, with chimichurri

03

Southland Lamb Rump

herb crusted, chardonnay jus

04

Roasted Pork Loin

crispy crackling & cider jus

05

Pan Seared Snapper

with sauce Vierge

06

Thyme Chicken Thighs

crispy skin, lemon velouté

07

Akaroa Salmon Fillet

baked, with confit tomato

08

Beef Bourguignon

slow braised, red wine

09

Root Vegetable Terrine

with spiced puy lentils (V)

Sides & Salads

Choose four to accompany your selection

— SIDES —

01

Dauphinoise Potatoes

creamy, layered & golden

03

Crispy Roast Potatoes

with fresh herbs

05

Tomato Mascarpone

Gnocchi, rich sauce

07

Steamed Broccolini

lemon & slivered almond

02

Macaroni Cheese

rich three-cheese bake

04

Saffron Basmati Rice

steamed, fragrant

06

Wholegrain Mustard Mash

creamy, buttery

08

Roast Cabbage

chili & oregano

— SALADS —

01

Classic Caesar

cos, parmesan, anchovy

03

Broccoli & Edamame

black bean, sesame dressing

05

Tomato & Orzo

fine herb, almond, citrus

07

Spiced Corn & Avocado

kidney bean, lime

02

Rocket & Parmesan

lemon, olive oil

04

Seasonal Garden Salad

fresh leaves & herbs

06

Greek Salad

tomato, olives, feta

08

Asian Cabbage Slaw

sesame, ginger

Dessert

A sweet finish to your celebration

01

Sticky Toffee Pudding

served warm with caramel sauce

02

Pavlova

fresh cream & seasonal fruit

03

Peach Cobbler

with fresh pouring cream

04

Chocolate Brownie

served warm with vanilla ice cream

05

Raspberry Eton Mess

meringue, cream, berries

06

Apple & Feijoa Crumble

with fresh cream

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Sharing Feast Wedding Menu

Generous plates designed to share at the table.

\$90
PER PERSON

VICTORIA FOOD SERVICE

OPTION 01

Italian

Bread & Butter

warm sourdough with whipped roasted garlic butter

Antipasti Platter

cured meats, marinated olives, bocconcini, grilled vegetables

Wild Mushroom Risotto (V)

with truffle oil & aged parmesan

Tuscan Chicken

pan seared, with sun-dried tomato cream

Sides

rosemary roasted potatoes, garden salad, seasonal greens

To Finish

selection of NZ cheeses, petit fours

OPTION 02

Middle Eastern

Bread & Butter

warm flatbread with whipped harissa butter

Mezze Platter

hummus, baba ganoush, dolmades, falafel, marinated feta

Stuffed Eggplant (V)

with spiced chickpeas, tahini & pomegranate

Moroccan Lamb

slow braised, with apricot & preserved lemon

Sides

saffron rice, fattoush salad, charred seasonal vegetables

To Finish

selection of NZ cheeses, petit fours

VICTORIA FOOD SERVICE

OPTION 03

Country Style

Bread & Butter

warm milk buns with whipped maple butter

Pub Platter

scotch eggs, pork sausage rolls, pickles, crispy chicken bites

Wild Mushroom Pie (V)

with flaky pastry & thyme gravy

Beef Sirloin

seared rare, with red wine jus

Sides

triple cooked chips, buttered greens, garden salad

To Finish

selection of NZ cheeses, petit fours

VICTORIA FOOD SERVICE

OPTION 04

Seafood

Bread & Butter

warm sourdough with whipped lemon butter

Seafood Platter

fresh oysters, prawns, smoked salmon, marinated mussels

Charred Cauliflower (V)

with romesco & toasted almonds

Akaroa Salmon

baked, with sauce vierge

Sides

lemon roasted potatoes, fennel slaw, seasonal greens

To Finish

selection of NZ cheeses, petit fours