



Wedding's with Edible Solutions

It's your big day and we're here to make it as smooth and stress free as possible. We understand that everyone's day is different so you are able to choose from one of our popular menus or we can create a menu to suit your wedding style and budget.

We can arrange to meet at your place or ours to talk over the specific details of your wedding so that we can tailor a personalised quote. Depending on the venue facilities additional equipment may be required e.g. Ovens, chiller etc.

We cater for **all** dietary requirements including vegetarian, dairy free, gluten free, vegan, food allergies and more. Just let us know when discussing your wedding. Many of our menu items can be altered to suit special dietary needs.

The professional Edible Solutions team are experienced and will work hard to ensure that you receive impressive food, friendly service and a quality all round experience on your special day.

Wedding Buffet

Canapes to be passed around after the ceremony with the meal served traditionally on a buffet, includes crockery and cutlery for the table.

Option 1

\$72.00 pp 3 canapes, 1, bread, 4 sides, 2 meats and the dessert of your choice

Option 2

\$82.00 pp 4 canapes, 1 bread, 5 Sides, 3 meats and the dessert of your choice





Canapes

Vine tomato tarts with kalamata olives, feta, basil and crushed pine nuts
Vietnamese rice paper rolls with crunchy vegetables, Asian herbs, toasted
peanuts with chilli and lime dipping sauce, options including,

- Prawn
- Vegetarian
- Ginger beef

Handmade meatballs wrapped in bacon with vine tomato sauce
Spiced chickpea falafel with hummus, micro greens and crispy flatbread
American style buttermilk fried chicken strips with smoked paprika aioli
Chicken, pistachio nut and cardamom filo

Arancini risotto balls mixed flavours including,

- Field mushroom and thyme with mozzarella
- Roast pumpkin and pesto with parmesan
- Beetroot and chives with goats cheese

Seeded toast topped with poached pear, kikorangi blue cheese, bush honey and
toasted walnut

Spanish style crispy fish and potato cakes with sauce gribiche

Baby new potatoes stuffed with,

- Chorizo sausage, peas, feta and mint topped with sour cream
- Bacon, spring onion, mustard and cheddar topped with sour cream

Pulled pork quesadilla with black beans, coriander and tomato, chipotle mayo

Chilli beef mini tortilla cup with avocado and lime

Middle Eastern lamb kofta with a cucumber mint dipping sauce

Mussel fritters with smoked chilli sour cream, fresh lemon and fried capers

Ginger chicken meatball with an oriental plum dipping sauce

Mini soft tacos with crumbed fish, guacamole, salad and chilli jam

Toasted brioche crostini with house smoked salmon, caper, pickled red onion,
lemon and herb salad with sour cream

Marinated beef or chicken skewers with chimichurri sauce

Sushi selections with wasabi, pink ginger and soy sauce

Caramelised onion and feta pizza, with rosemary oil

Salt and pepper king prawns with chilli mayo

Mini corn cakes with Japanese style chicken and pink ginger

Chicken satay skewers with Malaysian peanut sauce

Potato, eggplant and spinach pakora with tomato kasundi

Chilli and lime glazed pork belly with Asian herb salad and toasted peanut

Cauliflower and gruyere fritters with pea and mint smash

Mini Yorkshire puddings with braised beef, peppery cress and horseradish and
almond pesto

Mini beef burgers with homemade pickle, mustard, mayo and cumin gouda

Seared beef on fondant potato disk with mushroom salad





Breads

- Soft homemade bread roll with butter
- Home made garlic bread, kiwi style with parsley, sesame and roasted garlic
- Parmesan and rosemary pizza style bread

Side dishes

Your choice of salad, vegetable and potato options

Salads

- Green salad tossed with cherry tomatoes, cucumber, capsicum, avocado, feta cheese and toasted seeds with red wine vinaigrette
- Moroccan spiced couscous salad with roasted vegetables black currents pistachio nuts and fresh herbs
- Orzo pasta salad with summer vegetables sun dried tomatoes and olives finished with fresh herbs
- Baby spinach, pear and toasted walnut salad with creamy blue cheese dressing topped with crispy bacon
- American style slaw with green apples and toasted walnuts
- Asian style slaw with a lime and sesame mayo
- Classic Greek salad, cucumber, vine tomato, red onion, herbs and creamy feta with lemon dressing
- Nicoise style salad, new season potatoes, green beans, egg, tomatoes and kalamata olives with a classic French dressing
- Caesar salad with crisp romaine lettuce, smoked bacon, shaved parmesan, toasted cashews and a soft boiled egg with homemade caesar dressing (anchovies optional)
- Cob salad with mixed greens, avocado, bacon lardons, shaved red onion, soft boiled eggs, black olives, sourdough croûtons, oven roasted tomatoes and buttermilk dressing
- Waldorf salad, mixed greens, granny smith apples, toasted walnuts, celery batons and blue cheese dressing
- Spanish style with mixed greens, watercress, toasted almonds, Spanish olives, orange segments, roasted red peppers and roasted garlic vinaigrette
- Curried cauliflower and chickpea salad with pickled red onions, pine nut, golden raisins and fresh herbs
- Farro wheat and black rice salad with roasted butternut squash, rocket, smoked bacon and seeded mustard dressing
- Fattouche salad, cos lettuce, shaved radish, vine tomato, Lebanese cucumber, mint, parsley and sumac with crispy flatbread and lemon dressing





Vegetables

- Char grilled summer vegetables finished with balsamic and olive oil
- Fresh steamed green seasonal vegetables finished with olive oil, lemon and toasted pine nuts
- Roast root vegetables finished with honey and toasted seeds
- Pea and bean salad with a mint and almond pesto
- Cauliflower and leek gratin with herb crumbs and cheese sauce
- Slow roast vine tomatoes with balsamic, basil and garlic (Seasonal)
- Roast beetroot and red onion salad with feta, green beans and a lemon dressing

Potatoes

- New season potato salad three flavours, garlic aioli, crispy bacon and leek, **or** Red harissa mayo, spring onion capers and cream **or** Garlic and herb butter
- Steamed new season potatoes finished with smoked paprika and seeded mustard
- Roasted potatoes with rosemary, rock salt and olive oil
- Scalloped potatoes baked with cream, mustard, garlic and fresh herbs

Meats

- Whole baked scotch fillet of beef with tomato and chili jam
- Ham on the bone, glazed with citrus and honey, served warm
- Lemon, caper and green herb crusted baked fillet of salmon
- Roast leg of lamb, marinated in garlic, rosemary and thyme with red wine jus
- Italian style roast pork with crackling and caramelised apples
- Braised chicken pieces with red wine, bacon, garlic and mushrooms
- Mediterranean style chicken casserole in a rich tomato sauce with olives, red peppers and fresh herbs





Dessert

Choose between buffet or finger food style

Buffet style Choose 2

- Lemon tart served with mascarpone and hazelnut praline and candied lemon
- Mini kiwifruit pavlova with vanilla bean cream and lime syrup
- Raspberry and white chocolate cheesecake with raspberry and vanilla coulis
- Dark chocolate brownie served with mocha fudge sauce and whipped cream
- Sticky date pudding with butterscotch sauce and whipped cream
- Peach and cinnamon upside down cake served with vanilla custard

Finger food style Petit fours and fruit

Served on platters or cake stands on a dessert buffet or to the table

Examples including,

- Chocolate truffles
- Mini lemon meringue pies
- Pistachio and cranberry shortbread
- Mini roasted pecan pies with white chocolate and brandy
- American chocolate fudge brownies
- Profiteroles, chocolate coated and filled with French custard cream
- Fresh seasonal fruit platter

