



# GROUND

culinary centre

## Sample Summer Wedding Menu

Finger Food: Served by wait-staff

- Spinach & Arborio Rice Cakes topped with soft Chevre and Chargrilled Capsicum
- Herbed Mini-Scones with House-cured Gravlox and Dill
- Cajun chicken kebabs with Minted Yoghurt
- Serrano Ham with Roasted Tomato Bruschetta

Buffet Main Course.

- Side of Manuka-smoked salmon with hollandaise
- Chicken Fillet- Boned, rolled and stuffed with sun-dried tomato, feta & spinach served with Salsa Verde
- Beef Fillet- Chermoula rubbed beef fillet with Chermoula lemon sauce
- Vegetarian Roulades- Mushroom, Spinach & Parmesan

Salads.

- Seasonal Roast Vegetable Salad with Pomegranate Dressing
- Asparagus & Capsicum Salad with mustard seed dressing
- Spiced Lentil & Coriander Salad
- Heirloom Tomato and Preserved Lemon Salad
- Green Summer Salad with pasta, courgette, feta and rosemary pesto
- The liver Cleanser with grated beetroot, toasted seeds, spinach & feta

Artisanal Breads

Dessert:

- Chocolate Ganache Tarts with Fresh Berries
- Moroccan-spiced Fresh Fruit Salad



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& CULINARY CENTRE