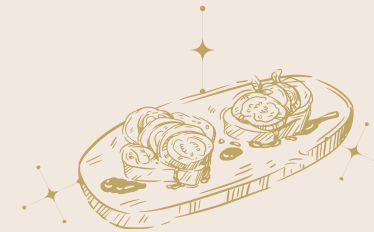


# WEDDING

SAMPLE MENU





# CANAPÉ

## SAMPLE MENU

Karaage chicken, tonkatsu, kewpie (*df, gf*)

Szechuan beef tartare, smoked potato, ginger  
cream cheese (*gf*)

Sesame prawn toast, chili, lime, ginger (*df*)

Smoked fish, crispy agria, dill (*gf*)

Wild mushroom & truffle arancini,  
lemon sour cream (*v*)

Tomato, goats' cheese, focaccia (*v*)

*df* - dairy free | *gf* - gluten free | *nf* - nut free  
*v* - vegetarian | *ve* - vegan



# PLATED

## SAMPLE MENU

### ENTRÉE

Cured salmon nori, coconut and coriander,  
cucumber, yuzu, lotus (*df, gf*)

### MAINS

Te Mana lamb, nduja, puy lentils, cauliflower, zucchini (*gf, df*)  
Confit free-range chicken, thai red curry, coriander,  
apple, toasted coconut, peanuts (*gf, df*)

### DESSERT

Dark chocolate ganache, coconut, sour cherry (*gf, ve*)

df - dairy free | gf - gluten free | nf - nut free  
v - vegetarian | ve - vegan





# BUFFET

## SAMPLE MENU

### MAINS

Braised beef, roasted baby onions, mushroom sauce *(gf)*

Confit duck leg, lentil & smoked bacon cassoulet *(gf)*

Slow roasted maple carrots, spinach & basil almond pesto, dukkah *(df, gf, ve)*

### SIDES & SALADS

Israeli couscous, toasted nuts, capers, raisins, parsley *(df, gf, ve)*

Roasted kumara, sesame dressing, coriander *(df, gf, ve)*

Charred capsicum, pickled cucumber, tahini dressing *(df, gf)*

### HANDCRAFTED PETIT FOURS

Salted caramel tart

Berry cheesecake *(gf)*

Mini friand with mascarpone chantilly *(gf)*

df - dairy free | gf - gluten free | nf - nut free

v - vegetarian | ve - vegan



# THANK YOU

*ready to start the next chapter?*

LETS CHAT!

[enquire now](#)

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