

## **POST CEREMONY**

### *Grazing Table*

*Platters of Cured Meats, Marinated Olives,  
Mushrooms, Artichoke Hearts,  
Local and Imported Cheeses, Dips and Vegetables  
Served with Crostini Sticks/Lovash & Turkish Bread Fingers  
Must be Accompanied with Roast Buffet Menu*

## **MAIN RECEPTION**

### *Gourmet Roast Buffet*

*Succulent Baked Pork with Crispy Crackling and Apple and Fennel Puree  
Seeded Mustard Roasted Sirloin with Rich Meat Jus  
Caramelised Roasted Pumpkin  
Crispy Baked Potatoes  
Roasted Sweet Baby Carrots  
Freshly Steamed Seasonal Vegetable  
Garden salad with Iceberg lettuce, Roma Tomatoes, Cucumbers, Spanish  
Onions, Radish and Peppers  
Dinner Rolls with Chilled Butter*

## **DESSERT**

*Your Wedding Cake Cut and Garnished by Executive Chef*