



Wedding Fingerfood

\$35 + GST pp

*Based on numbers no less than 50.

Afternoon Grazing into the Evening

Directly after the ceremony

- Fresh Ginger and Corriander Chicken Balls with Chili and Fresh Passionfruit Dipping Sauce.
- Delicate Smoked Chicken and Watercress Tea Sandwiches.
- Blini filled with Salmon, Dill and Capers.
- Homemade Russian Proshki with Chicken Liver and Pepper filling.

After the Photographs

Off the Grill

- Sumac Crusted Beef Kebabs with Feta and Yoghurt Sauce.
- Baby Lamb Cutlets with Mint and Apple Relish.
- Calamari and Prawns with Garlic Aioli.
- Zucchini and Corn Quesadillas.
- Thai Pork skewers with Tamarind Chutney and Fresh Pineapple.
- Fresh Basil and Parmesan Risotto Cakes.

Later in the Evening

- Maple Glazed Ham with Bread and Condiments.
- Blackened Baby Potatoes with Sour Cream.
- Fresh Steamed Mussels or Oysters with sauces on the side.
- Homemade Truffles with Seasonal Fruit and Chili Toffee.



* This is a sample menu only and is indicative of the type of food we produce.
Contact Stellar Kitchen on 027 296 6105 or www.stellarkitchen.co.nz