



DELICIOUS GOURMET CANAPÉS









DELICIOUS GOURMET CANAPÉS







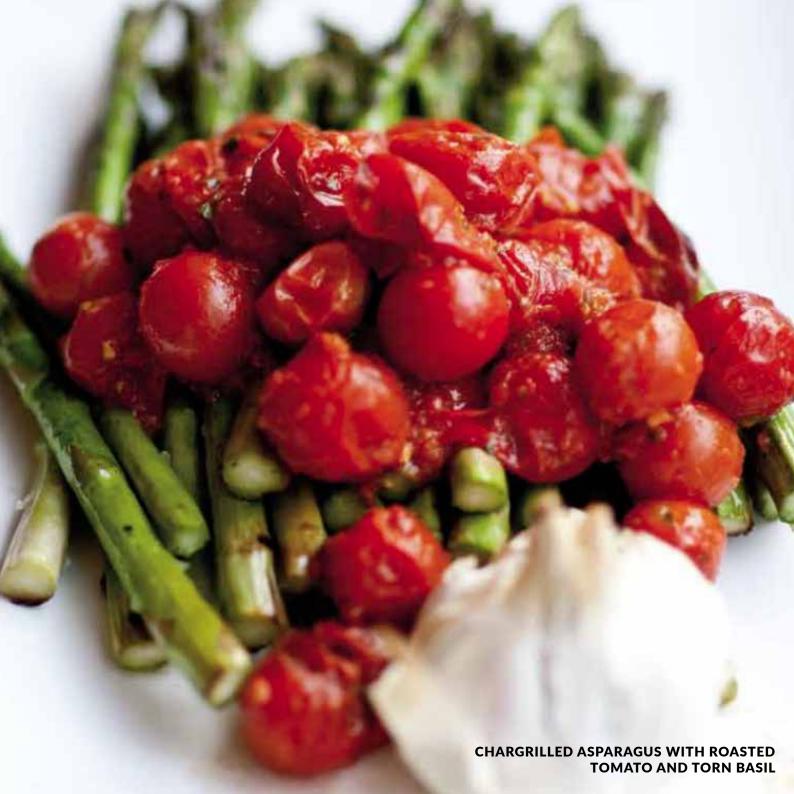
MINI FILLET STEAK BURGERS WITH TRUFFLE/ROCKET ALIOLI (LUXURY CANAPÉ SERVICE)



MEDITERRANEAN WEDDING MENU

AFTER CEREMONY BRUSCHETTAS

Warm crispy bruschettas topped with sun blush tomatoes, balsamic glaze and parmesan shavings and Thyme Roasted Vegetables, Black Olive tapenade and crumbled baked feta.





SERVED ON A LARGE OLIVE WOOD BOARD TO EVERY TABLE WITH WARM HOMEMADE BREADS.

- ♥ Warm Crispy Jabugo chorizo bites sprinkled with smoked paprika.
- ♥ Buffalo mozzarella, Serrano ham & traditional Spanish tomato infused olive oil.
 - Marinated Spanish Lemon & Basil marinated queen olives.
- ♥ Wood roasted lemon infused whole red pepper and roasted vegetable antipasti.
 - Authentic roasted garlic Ali oli.
 - ♥ Sunblush & roasted tomatoes with herby basil pesto drizzle.
 - ▼ Tail on Gambas a la plancha with garlic & parsley extra virgin olive oil.
 - Aged Manchego cheese slices served with sweet red onion confit.





MEDITERRANEAN WEDDING MENU

SIDES

SERVED TO THE CENTRE OF THE TABLE TO SHARE

- ♥ Wild rocket, plum cherry tomato and vintage parmesan salad with warm toasted pine kernals and slow caramelised red onions.
- Fresh Orange, honey and rosemary glazed roasted new potatoes sprinkled in Maldon sea salt.
- Chargrilled Asparagus and sweet oven roasted cherry tomatoes drizzled in homemade basil pesto and served with whole roasted garlic bulbs.overlooking the crystal Mediterranean sea, magical Es Vedra and sunset.





DESSERT

PETIT DESSERT INDULGENCE PLATTER

♥ Bite sized chocolate fudge brownies, mini orange blossom and Madagascan vanilla bean baked cheesecake stacked with fresh strawberries, 70% coco warm salted caramel chocolate fudge dipping sauce and cool fresh vanilla cream.



LUXURY WEDDING BBQ

AFTER CEREMONY BRUSCHETTAS

Warm crispy bruschettas topped with sun blush tomatoes, balsamic glaze and parmesan shavings and Thyme Roasted Vegetables, Black Olive tapenade and crumbled baked feta.

WHEN GUESTS SIT

Warm bread, allioli and marinated olives.

FROM THE GRILL

(Served directly from the grill and buffet)

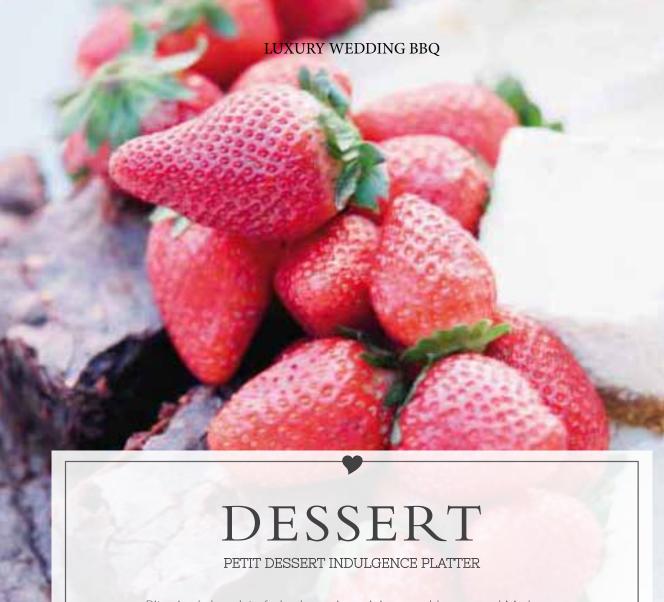
- Chargrilled Prime fillet steak turned in fresh herbs, black peppercorns and sea salt (hand cut onto wooden boards as guests come to the BBQ)
- Whole slow BBQ'd leg of organic lamb rubbed with sweet spiced harissa, wood roasted red peppers and sundried paprika.
- ♥ Crispy Lemon Butter Basted Whole Organic corn fed chickens rubbed in roasted garlic, sea salt and fresh thyme.
 - Sticky champagne and Mustard glazed herby prime pork sausages.
 - ▶ Local line caught seasonal fresh fish, roasted cherry tomato & fresh basil parcels.
 - ▼ Tail on Gamba Prawns with sweet chilli, lime & fresh coriander.
 - ▶ Bell peppers stuffed with roasted mushrooms, black olives and goats cheese then sprinkled with toasted pine kernals and splashed with homemade firey red pepper pesto. (Veggie option)











▼ Bite sized chocolate fudge brownies, mini orange blossom and Madagascan vanilla bean baked cheesecake stacked with fresh strawberries, 70% coco warm salted caramel chocolate fudge dipping sauce and cool fresh vanilla cream.



