

Nelson Wedding Catering

Smorgasbord

\$44.50 per person (incl Gst)

Mains:

- Roast Lamb – Carved to order and served with Mint Sauce and Gravy.
- Roast Pork – Carved to order and served with Apple Sauce and Gravy and Crackle.
- Hot Casserole – (created to suit your individual tastes).
- Bowls of Marinated Mussels.
- Cold Meat Platter (Silverside, Ham, Roast Chicken, Salami)
- Warm Herb and Garlic Bread.
- Selection of Hot Seasonal Vegetables.
- Selection of Fresh Salads.

Desserts:

- Warm Apple/Fruit Shortcake/Crumble/Sponge – served with bowls of cream.
- Fresh Fruit Salad.
- Our Own Specially Made Cheesecakes.
- Our own Pavlova fruit and chocolate garnished.
- Chocolate Mousse.
- Selection of Cream Cakes (Lamingtons, Brandy Snaps, Pastries).

Tea and Fresh Coffee/After Dinner Mints