



Blue Ginger

Shared Platter Menu

Canapes

choice of three

Green Mango, Coconut Chicken, peanuts & herbs in baby cos leaf
Ceviche de Yucatan - snapper, green tomato, chili, lime, coriander, coconut milk
Prawn Cocktail in a baby cos leaf - prawns, avocado, red chili, basil, chipotle mayo
Chicken Liver Parfait Crostini with green apple, fennel & cornichon salad
Baby Banh Mi Baguettes - pulled pork, pate, carrot, cucumber & coriander

Entrée Antipasta Platters

served on tables

Ciabatta & Sourdough with virgin oil, balsamico & flaky salt
Chilli mussels & dill salmon fillets
Mediterranean Vegetables with torn basil, virgin oil & pecorino
peppers, eggplant, courgette, mushrooms, artichokes, fennel, green & black olives
Mini Arancini with saffron, mozzarella & grana padana

Mains Platters

served on tables

Spring Lamb Cutlets with pea puree, cathedral cove macadamia pesto & mint
Grilled Beef Sirloin Scallopine with truffled mash & salsa verde
Roast Balsamic Beetroot, baby spinach, heirloom tomato & goat feta salad
Split Green Beans, picked basil, white beans, young rocket & roasted almonds

Dessert Table

Double Chocolate Fudge Brownie with strawberries & cream
Your Wedding Cake

1/10 Blacksmith Lane, Whitianga 07 867 1777

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