



Flaming Wanaka standard Menu – (2 from the roaster, 3 from the garden & brownie)

\$39.00 per person /

(Excl GST, based on minimum of 60 guests and minimum spend of \$45.00 per person)

From the Roaster – (Choose 2 items, \$5.00 per extra choice)

A tasty selection of smokey flame roasted meats and seafood

Slow roasted pork with crackling and apple sauce
Manuka roasted beef w/ rosemary and cracked pepper
Flaming Good spice rubbed chicken drums
Smoked maple glazed ham w/ whole seed mustard
Flame roasted Southland lamb w/ mint jelly (add \$2.00 per person)
South Island salmon fillets (add \$3.50 per person)
Sweet chilli Prawns (add \$3.50 per person)

From the Garden – (Choose 3 items, \$3.50 per extra choice)

New potatoes tossed w/ fresh mint, butter and rock salt
Agrida potato, caper and spring onion salad
Pesto dressed pasta salad w/ tomato, parmesan and spring onion
Baby spinach, crispy bacon, almonds and feta
Classically good coleslaw w/ horseradish and sesame dressing
Green salad w/ Italian dressing
Baby beetroot, walnut and rocket salad w/ balsamic

Accompaniments

Fresh baked bread
Red wine gravy
Flaming good hot sauce

Plus Dessert

Platters of chocolate brownie served finger style

*****PRICES ARE VALID TO MARCH 31ST 2020 THEN ARE SUBJECT TO CHANGE*****

For more information contact Silke info@flaminggoodfood.co.nz
Phone: 0275555231 or go to www.flaminggoodfood.co.nz

Add extra courses to your menu

Pre-Dinner - (Platter service for pre-dinner)

Warm herb and garlic loaf Add \$3.50 per person
Hot and crusty bread brushed w/ herb and garlic butter

Bread and dips Add \$5.50 per person
Fresh baked bread served with a trio of dips

Anti pasto platters Add \$10.00 per person
A selection of cured meats, seafood, marinated vegetables, dips and fresh baked bread

Dessert Buffet

For a greater selection of dessert choose from the below to accompany the chocolate brownie platters

Select 1 dessert Add \$8.50 per person
Sticky date pudding w/ toffee sauce
Boysenberry and white chocolate Cheese cake
Banoffee pie
Lemon meringue pie
Classic Pav w/ whipped vanilla cream and fresh kiwi fruit

Dessert Buffet served with
Whipped cream
Berry couli

Extra Dessert Add \$4.00 per extra choice



*****PRICES ARE VALID TO MARCH 31ST 2020 THEN ARE SUBJECT TO CHANGE*****

For more information contact Silke info@flaminggoodfood.co.nz
Phone: 0275555231 or go to www.flaminggoodfood.co.nz



Flaming Wanaka Wedding Menu

- (3 from the roaster, 4 from the garden, brownie plus 2 from dessert buffet)

\$66.50 per person
(Excl GST, Based on a minimum of 60 guests)

Please find below a recommended wedding menu for your special day or build your own personalized menu to suit taste and budget with our **Flaming Wanaka standard Menu**.

Pre Dinner - (Platter service for pre dinner)

Anti-pasto platters -A selection of cured meats, seafood, marinated vegetables, dips and fresh baked bread

Flaming Wedding Menu

From the Roaster - (Choose 3 items, \$5.00 per extra choice)

A tasty selection of smokey flame roasted meats and seafood

Slow roasted pork with crackling and apple sauce
Manuka roasted beef w/ rosemary and cracked pepper
Flaming Good spice rubbed chicken drums
Smoked maple glazed ham w/ whole seed mustard
Flame roasted Southland lamb w/ mint jelly (add \$2.00 per person)
South Island salmon fillets (add \$3.50 per person)
Sweet chilli Prawns (add \$3.50 per person)

From the Garden – (Choose 4 items, \$3.50 per extra choice)

New potatoes tossed w/ fresh mint, butter and rock salt
Agrida potato, caper and spring onion salad
Pesto dressed pasta salad w/ tomato, parmesan and spring onion
Baby spinach, crispy bacon, almonds and feta
Classically good coleslaw w/ horseradish and sesame dressing
Green salad w/ Italian dressing
Baby beetroot, walnut and rocket salad w/ balsamic

Accompaniments

Fresh baked bread
Red wine gravy
Flaming good hot sauce

For more information contact Silke info@flaminggoodfood.co.nz
Phone: 0275555231 or go to www.flaminggoodfood.co.nz

Dessert Buffet

Platters of chocolate brownie

Choose 2 items – (\$4.00 per extra choice)

Sticky date pudding w/ toffee sauce

Boysenberry and white chocolate Cheese cake

Banoffee pie

Lemon meringue pie

Classic Pav w/ whipped vanilla cream and fresh kiwi fruit

Dessert Buffet served with

Whipped cream

Berry couli

We can cut and add your wedding cake to the dessert buffet for no extra costs.

PRICES ARE SUBJECT TO CHANGE

Email enquiries to info@flaminggoodfood.co.nz

Phone: 0275555231



For more information contact Silke info@flaminggoodfood.co.nz
Phone: 0275555231 or go to www.flaminggoodfood.co.nz