

# Wedding Buffet

Pricing | Main plates | Salads & sides | Sweet plates | Additional items

At Harvest Kitchen we're thrilled to be an apart of your wedding celebration. Our seasonal buffet is a standout feature of what we can offer for your wedding reception, offering an array of dishes tailored to your preferences through our "design your own" menu option. You can chose between our traditional buffet-style service, or family-style service at the tables, ensuring you have a dining style to suit your special day.



## Pricing

### Menu option one

Bread | Three main plates | Three  
salads or sides | Two desserts  
**\$69.50** per guest

### Menu option Two

Bread | Three main plates | Four  
salads or sides | Three desserts  
**\$78.50** per guest

# Main Plates

## From the sea

Harvest smoked salmon fillets | Lemon & herb crème fraiche | GF **(Additional \$2 per guest)**

Grilled fish fillets | Riesling cream sauce | Salsa verde | GF

New Zealand greenlip mussels | Thai red curry coconut sauce | GF DF

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## From the pasture

Medium rare Angus beef | mustard crust | Red wine jus | GF DF

Asian inspired roast beef | hoisin, ginger, chilli & sesame seeds | GF DF

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## From the barn

Roast pork shoulder | Apple sauce & gravy | GF DF

Souther style pulled pork | Carolina BBQ sauce | Fresh coriander | GF DF

Orange & maple glazed champagne ham | Assorted mustards | GF DF

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## From the farm

Middle Eastern harissa spiced leg of lamb | Lemon & mint yoghurt | GF

Roast leg of lamb | Infused with garlic & rosemary | Fresh mint sauce | GF DF

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## From the coop

Grilled basil & black pepper chicken | Homemade relish | GF DF

Harissa chicken | Corriander yoghurt | GF

Chipotle chicken | Avocado & lime salsa | GF

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## From the vegetable patch

Mediterranean antipasta vegetable & brie tart | Vegetarian

Silverbeet, apple, feta & toasted pine nut strudel | GF Vegetarian, Vegan on request

Vegetable wellington | Spiced beetroot chutney | GF Vegetarian, Vegan

Red lentil & potato dhal | Corriander yoghurt | GF Vegetarian, Vegan on request

# Sides & Salads

Harvest Asian style slaw | Miso ginger dressing | Chilli peanuts | GF DF Vegan

Waldorf salad | Red & green apples | Candied walnuts | Lemon mayo | GF DF Vegetarian

Miso roast pumpkin | Spinach | Edamame beans | Fried tofu | Sesame seeds | Lime dressing  
GF DF

Greek salad | Tomato | Cucumber | Red onion | Lettuce | Olives | Feta cheese | Lemon dressing  
GF | Available December through March only.

Roast pumpkin | Spinach | Feta | Roast red onion salad | Balsamic | Toasted pumpkin seeds  
GF Vegetarian

Tabbouleh salad | Israeli cous cous | Tomato | Cucumber | Parsley | Fresh mint & lemon  
dressing DF | Available December through March only.

Middle Eastern chickpea salad | Roast capsicum | Roast red onion | Fresh coriander | Smoked  
paprika dressing | GF

Roast sweet potato | Balsamic beetroot | Watercress & parmesan salad | Lemon & herb sour  
cream dressing | GF

Harvest garden salad | Seasonal greens | Tomato | Cucumber | Carrot ribbons | Radish |  
Toasted seeds | Lemon dressing | GF DF Vegan

Crispy bacon | Croutons | Soft boiled eggs | Cos lettuce | Shaved parmesan | Creamy aioli  
dressing GF available on request

European style potato salad | Gherkins | Capers | Parsley & mustard mayonnaise | GF

Broccoli, bacon & rissoni salad | Roast red onions | Capsicum | Bacon | Pesto mayonnaise | GF

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Sauteed green beans | Toasted almonds | Seasonal only

Fresh steamed vegetables | Herb butter

Roasted gourmet potatoes | Rosemary & sea salt

Roast root vegetables | Italian parsley

Roast eggplant | Basil pesto drizzle | Seasonal only

Steamed gourmet potatoes | Butter & mint

# Sweet Plates

Lemon & passionfruit meringue tarts

Vanilla pannacotta | Raspberry jelly | GF

Chocolate mousse | Whipped cream | Shaved chocolate | GF

Individual Italian tiramisu | Sponge fingers | Mascarpone | Espresso | Chocolate

Sticky date pudding | Whiskey caramel sauce | Ice cream | GF on request

Warm orange pudding | Citrus compote | Whipped cream | GF DF on request

Chocolate dipped cream puffs | White chocolate drizzle | Freeze dried raspberry

Individual lemon & berry cheesecake

Ice cream sundae bar | Vanilla ice cream | Gourmet sauces | Toppings

Gourmet cheese platter | Local artisan cheeses | Crackers | Seasonal fruit

Fresh seasonal fruit platter or salad

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## Additional

Grinders coffee & selection of tea

\$5 Per person

An assortment of finger food

\$18.50 Per person

Cheese platter

\$18.00 Per person

Supper savouries platter

\$15.00 Per person