



the tangerine food company

Autumn Wedding at Lake Ahquabi Lodge

90 guests

Cocktail Reception

Brie with fig jam on crostini
Cheese and pecan puffs
Sausage rolls with beer mustard
Pumpkin soup shooters with chili crema and toasted pepitas

Buffet Dinner

Pork tenderloin with spiced rhubarb chutney
Roast green beans with crispy leeks and balsamic drizzle
Mashed potatoes with black pepper, shaved Romano and roasted garlic
Bread basket – assorted breads and butter

Dessert

White chocolate and raspberry mousse wedding cake served with raspberry coulis

Coffee and tea

\$24 per person