



# Wedding Buffet Menus

WEDDING BUFFET 1	US\$60PP	WEDDING BUFFET 2	US\$70PP	FIAIFIA	US\$65PP
Minimum number of 35 guests		Minimum number of 35 guests		Minimum number of 50 guests	
<b>SALADS</b> Afiamalu garden salad Pasta salad, olives, tuna and herbs Roasted pumpkin and coconut salad		<b>SALADS</b> Couscous with vegetables and chicken Potato salad with gammon Traditional slaw with pineapple		<b>SERVED CHILLED</b> Long bean salad with diced tomato & boiled egg, Roasted pumpkin with diced coconut and chill flakes Oka – Marinated raw fish in coconut cream Bread fruit in curried mayo & spring onion Mixed salad with dressing	
Bread rolls with butter		Bread rolls with butter			
<b>SERVED CHILLED</b> Oka raw local fish marinated in coconut and lemon juice Sashimi - fresh local catch sliced thin with wasabi and pickles		<b>SERVED CHILLED</b> Oka - raw local fish marinated in coconut and lemon juice Sashimi - fresh local catch sliced thin with wasabi and pickles		<b>SOUP</b> Samoan Chicken Bread rolls & butter	
<b>CARVERY</b> Suckling pig		<b>CARVERY</b> Suckling pig Slow roasted Butterball turkey		<b>CARVERY</b> Roast suckling pig	
<b>MAINS</b> Sweet and sour fish  Wok fried beef tossed with local vegetables and noodles Slow roasted chicken with herbs and spices Seafood simmered in coconut cream Steamed rice Palusami - steamed baby taro leaves in coconut cream Buttered vegetables Taro		<b>MAINS</b> Samoan chicken curry Wok fried pork with local vegetables Beef chop suey Pan fried catch of the day with caper & citrus butter Seafood simmered in coconut cream Steamed rice Palusami Taro Fai ai Eleni – fish steamed in coconut shell with coconut cream and onions		<b>MAINS</b> Salted beef braised with green papaya Slow roasted Samoan honey chicken Grilled Albacore fillets Vaisu – with coconut sauce Samoan beef curry Seafood Simmered in coconut cream Beef Chop suey Palusami (baby taro leaves in coconut cream) Steamed rice Mixed Vegetables Baked herrings in coconut shells Baked taro	
<b>DESSERTS</b> Pavlova Fresh fruit in season Coconut slice Chocolate		<b>DESSERTS</b> Fresh fruit in season Pine apple crumble served warm Cheese cake Fruit trifle		<b>DESSERTS</b> Banana & pineapple crumble with cream Coconut slice with lemon curd frosting Baked papaya with coconut cream (Faa Usi Esi) Fresh fruit in season	

All prices are in US Dollars and tax inclusive.

All items are subject to availability

Every possible effort will be made to maintain menus and prices; however these are subject to change

Any guest consuming alcohol must be of legal drinking age.

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