

Sample Event Menu

(excluding staff service charges)

Upon Arrival

Assortment of Grilled German Gourmet Chipolata Picks

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Slow Roasted Tender Chicken Satays in Crushed Peanut Sauce

*

Fresh Garlic Mushroom Bruschetta with Extra Virgin Olive Oil and Parsley served on Fresh Bread

*

(please see finger food selection for more options)

Entrée

(\$8.50 per choice)

Fresh Seafood Chowder with Cream & Chives

*

Traditional English Pumpkin Soup with Fresh Sour Cream & Chives

*

Thai Pumpkin Soup with Galangal, Lemon Grass & Coconut Milk

*

Italian Tomato Soup with Fresh Cream and Basil

*

All Soups are served with Fresh Bread and Butter

Main Course

\$65.00 per main choice including 2 side dishes
\$85.00 for 2 main choices including 3 side dishes

Beef

Using slow cooking process – 5-6 hours on average

Tender Slow Roasted Beef ‘Rhineland’ served with Balsamic Vinegar, Sultana & Honey
Reduction

*

Traditional Slow Roasted Beef Glazed in Red Wine Jus

Pork

Using slow cooking process – 5-6 hours on average

Tender Slow Roasted Honey Pork in Apple Cider Jus

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Tender Slow Roasted Pork in Sweet Champagne Cream Sauce served with
Champignons

Lamb

Using slow cooking process – 5-6 hours on average

Tender Slow Roasted Lamb, Marinated in Crushed Kalamatta Olives, Garlic, Rosemary, served in
Red Wine Jus

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Traditional Slow Roasted Leg of Lamb served with Balsamic Vinegar Reduction

*

Caldereta de Cordero – Spanish Lamb Casserole with plenty of fresh Garlic, Sweet Spanish Paprika
& Crushed Tomato

Chicken

Slow Roasted Spanish Style Chicken in Extra Virgin Olive Oil & Fresh Basil Pesto with Baked
Green Olives

*

Chicken Roulade, stuffed with Greek Feta & Fresh Spinach, Served with Sauce Bernaise

*

Pollo al Horno con Almendras y Piñones – Tender Slow Baked Chicken in Tomato Sauce with
Roasted Almonds & Pinenuts

Fish

French Style Baked Nile Perch in Chardonnay Cream Sauce with Fresh Basil Pesto

*

Grilled Pacific Dory in Red Coconut Curry with Fresh Coriander Sauce

Side Dishes

(\$4.50 per choice)

Swiss Potato Bake with Cheese & Shallots

*

Traditional Potato Mash with Butter, Nutmeg & Sea Salt

*

Roast Garlic Potatoes & Parsley

*

Spanish Lime Risotto

*

Pumpkin Risotto

*

Butter Noodles with Parsley

*

Spaghetti in Basil Pesto

*

Assortment of Fresh Wood-Fired New Norcia Bread

*

Wood-Fired Garlic and Fresh Herb Bread made with Cold Pressed Extra Virgin Olive Oil

Vegetable Side Dishes

(\$4.50 per choice)

Traditional Vegetable Medley:

Buttered Cauliflower, Broccoli with Roasted Almonds, Honey Glazed Baby Carrots, and Buttered Yellow Squash

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Oven Roasted Vegetables *(using light Olive Oil)*:

Red Capsicum, Eggplant, Butternut Pumpkin, Parsnips and Corn on the Cob

*

Mediterranean Roast Vegetable Salad

Roasted Eggplant, Red Capsicum, and Zucchini in Gourmet Lettuce Medley with Orange Sesame Dressing

Dessert

\$5.50 per choice

if chosen in connection with main meal

Hot Home Baked Self Saucing Chocolate Pudding, served with Strawberries and Cream

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Crepes con Naranja y Cognac – Orange and Brandy Pancakes with Vanilla Ice-cream

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Baked Stuffed Caramelized Apples with Brandied Custard and Vanilla Ice-cream

*

Fresh Fruit Salad served with Cream

*

Assorted Tropical Fruit Platter of the Season

Served with Tea and Percolated Coffee

After Dinner Pick

\$6.50 per person

Assorted Continental Cheese Platter with Dried Fruit and Water Crackers
