



Formal Occasions

Menu 1

Entrée

Selection of Finger-Food (as per Finger-Food Menu).

Or

Antipasto Platters served as starters.

Mains

Roast Lamb with seeded mustard and rosemary. Served with potato bake and a marinated asparagus and green leaf salad. Topped with a mushroom and wine sauce.

(ALTERNATE DROP)

Grilled chicken breast stuffed with sun-dried tomatoes. Served with Potatoes with Pesto Sauce and a brie cheese salad. Accompanied with a rich creamy bacon sauce.

Vegetarian Option (By Prior Request) Penne pasta with grilled eggplant and sun-dried tomatoes. Served with a rocket and spinach salad with an olive oil dressing.

Sweets

Apple Raspberry Pie served with whipped cream and berries.

(ALTERNATE DROP)

Mud cake served with berries and whipped cream.

Price - \$60 per person – 30 people minimum.

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