

Semi Buffet Menu

Pre Dinner Cocktail with hot and cold Hors d'Oeuvres

Prosciutto San Danielle
Mango Poached in Vanilla Fond (Plated)

PLATED SOUP

Potato and porcini soup
Olive Crostini

PLATED PASTA

Cannelloni filled with fresh Ricotta and Spinach
Tomato Garlic Fond and Creamy Béchamel

FROM THE HOT COUNTER

Chardonnay Simmered Salmon
Classic Vegetables Jardinière and Sauce Béarnaise
Grilled Sirloin Steak with Shiraz Onion Marmalade

Veal and Broccoli Stir Fry
Roasted Pepper Cream

FROM THE CARVERY

Cumin dusted Pork Loin Roast
Mexican Corn Salsa

Market Vegetables tossed in Ginger Butter
Potato Croquette and toasted Almonds

PLATED DESSERT

Strawberry – Mascarpone Tian
Passian Fruit Pulp and Kiwi

Petit Fours

Coffee

Price: €24.50 per person

Beverage Package

½ bottle of Special Reserve Wine 'Red or White'
½ bottle of mineral water 'Still or Sparkling'

Price: €4.70 per person

Total Package

Price: €29.20 per person