



**THE GRAPE ESCAPE**  
CAFE & CATERING SOLUTIONS

## **BANQUET MENU**

### **NIBBLES**

Platters of Crudites, Olives and Dips  
Smoked Salmon on Crostini  
Pulled Pork Croquettes  
Salt & Pepper Tempura Prawn Cutlets with Dipping Sauce  
Corn Fritters with Avocado Mousse  
Vol au Vents with Mushroom, Hazelnut & Green Herb Filling

### **MAIN COURSE SERVED BANQUET STYLE**

Lamb Rack with Green Herb & Parmesan Cheese Crust & Rosemary Jus – Served pink  
Chicken Breast Medallions with Grape and Basil Cream Sauce  
New Potatoes with Truffle Oil & Green Herbs  
Platters of Mediterranean Vegetables with Pesto  
Green Salad  
Greek Salad  
Fresh Beans Rolled in Pancetta

### **DESSERT**

Passionfruit Cheesecake with Soft Cream & Fruit Garnish  
OR  
Chocolate Tart with Espresso Anglaise Sauce

**Price \$71.00 per person including GST**