



THE GRAPE ESCAPE
CAFE & CATERING SOLUTIONS

BUFFET MENU THREE

NIBBLES

Portobello Mushroom Vol au Vent

Salmon Gravlax on Blini

Salt & Pepper Tempura Prawn Cutlets

Dutch Beef Bites

Pesto Tartlet with Feta Cheese, Peppers & Tapenade

MAIN COURSE SERVED BUFFET STYLE

Glazed Ham on the Bone with Wholegrain Mustard

Leg of Lamb with Rosemary Sauce and Kumara Cakes

Whole Baked sides of Salmon with Green Herbs & Salsa Verde

Braised Mediterranean Vegetables with Aioli

Broccoli Florets with Orange & Almonds

Baby Spinach & Mesclun Salad

Buttered Potatoes

DESSERT

Fresh Fruit Tartlet with Crème Patissiere, Fresh Fruit, and Berry Sorbet

OR

Kahlua & Hazelnut Gateau with Fruit Coulis & Berries

Price \$70.00 per person including GST