



THE GRAPE ESCAPE
CAFE & CATERING SOLUTIONS

BUFFET MENU TWO

NIBBLES

Dutch Beef Bites with Dijon Mustard
Devils on Horseback (Prunes Wrapped in Bacon)
Parmesan Cheese and Green Herb Mini Muffins filled with Brie
Smoked Salmon on Crostini
Corn Fritter with Avocado Mousse

MAIN BUFFET

Spring Lamb Racks With Roasted Root Vegetables and Mint Jus
Chicken Roulades with Truffle Oil Cream Sauce
Pan-Seared Fresh Fish with Salsa Rossa
Garden Green Salad
Caesar Salad – with Cos Lettuce, Free Range Egg, Bacon, Croutons and Parmesan
Cheese
Buttered New Potatoes
Green Seasonal Vegetable Selection

DESSERT SERVED ALTERNATELY

Homemade Pavlova with soft cream and fresh fruit garnish
OR
Chocolate Orange Mousse Gateau With Crème Anglaise and Seasonal Berry
Selection

Price \$70.50 per person including GST