



THE GRAPE ESCAPE
CAFE & CATERING SOLUTIONS

CHRISTMAS 2018 MENU

CANAPES

Smoked fish and dill filo tartlet

Dutch beef bites with Dijon mustard

Savoury pastry tartlets with pesto, feta and capsicum

BUFFET MAIN COURSE

Ham off the bone with wholegrain mustard

Beef sirloin with béarnaise sauce

Baked fresh fish medallions with tropical fruit salsa

Vegetable medley

Caesar salad

Gourmet potatoes with truffle oil

Tossed Green Salad

DESSERT

Home-made individual pavlovas

With soft cream and seasonal berries

OR

Passionfruit cheesecake

With fruit couli and fruit garnish

This menu is priced at \$55.50 per person

(minimum 30 pax)