



THE GRAPE ESCAPE
CAFE & CATERING SOLUTIONS

PLATED MENU ONE

NIBBLES

Crumbed Button Mushrooms
Salmon Gravlax on Blini
Pork Croquette with Dijon Mustard
Vegetarian Crostini
Prunes Wrapped in Bacon

SELECTION OF BREADS with Local Olive Oil and Herb Butter

ENTREE – PLATED & SERVED TO THE TABLE

Tasting Plate including Salmon Gravlax on Blini with Creme Fraise
Rock Melon wrapped in Parma Ham
Rare Beef Fillet with New Potato Salad, Truffle Oil, Parmesan Cheese & Spanakopita

MAIN COURSE – SERVED ALTERNATELY

INDIVIDUAL BEEF WELLINGTONS –

Prime Beef Fillet served medium rare, wrapped in pastry with portobello & herb farce
with red wine jus, confit potatoes & vegetable garnish

OR

CATCH OF THE DAY –

Pan-seared Fresh Fish Fillet served on Julienne Vegetables with Lemon Beurre Blanc,
Gourmet Potatoes, and slow-roasted Tomato

DESSERT

TRIO OF SWEET TREATS (Plated)

Blackcurrant and Crème de Cassis Mousse with Vanilla Sauce,
Double Chocolate Brownie,
and Lemon Meringue Tartlet with a Fruit Garnish

Price \$79.00 per person including GST