THE GRAND ON PRINCES

MENU BOOK

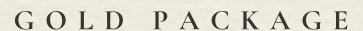




Last updated: 2024

Greating Memories Filled
With Magic





• Welcome Drink

• Chefs Selection of 3 Canapes on Arrival

• Warm bread rolls & butter

• Choice of 2 Entrees, 2 Mains, 2 Desserts (alternating)

• One Salad & Side per table

• Unlimited Soft Drink, juice, tea & coffee

PLATINUM PACKAGE

• Welcome Drink

• Chefs Selection of 3 Canapes on Arrival

• One Antipasto platter per table prior to Entree

• Warm bread rolls & butter

• Choice of 2 Entrees, 2 Mains, 2 Desserts (alternating)

• One Salad & Side per table

• Unlimited Soft Drink, juice, tea & coffee

• Beer & Wine Beverage Package

• One Security guard for the duration of your event

DIAMOND PACKAGE

• Welcome Drink

• Chefs Selection of 4 Canapes on Arrival

• Two gourmet platters of your choice per table

· Warm bread rolls & butter

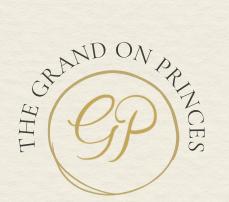
• Choice of 2 Entrees, 2 Mains, 2 Desserts (alternating)

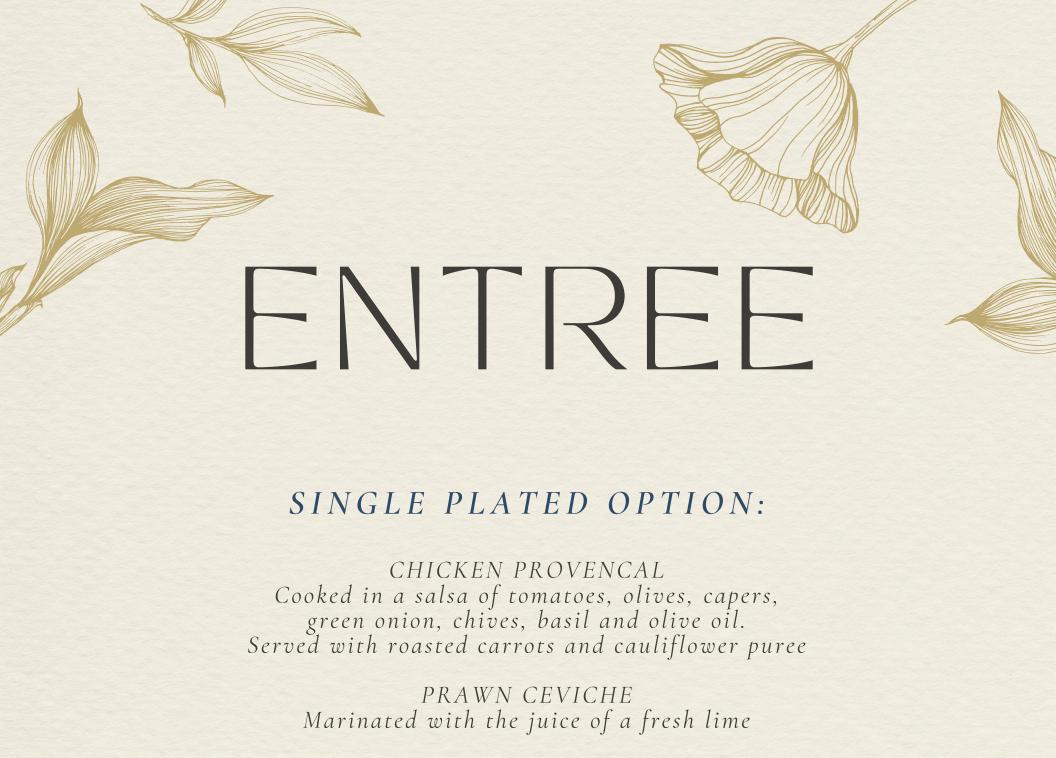
• One Salad & Side per table

• Unlimited Soft Drink, juice, tea & coffee

• Ultimate Beverage Package Beer & Wine, Spirits.

• One Security guard for the duration of your event

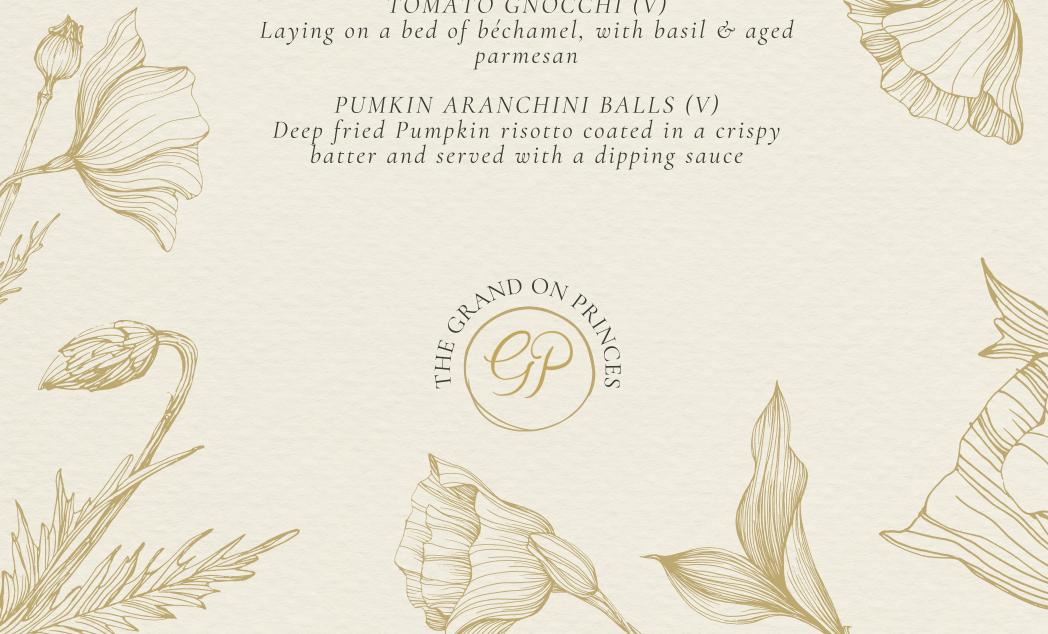




SALMON GRAVLAX Served alongside a pickled cucumber, citrus, dill, horseradish & a marinated prawn

> CRISPY PORK BELLY With roasted Broccoli and apple sauce

HERB LAMB RACK With minted wasabi, pea mash and red wine jus TOMATO GNOCCHI (V) parmesan







SINGLE PLATED OPTION:

PORK ROULADE

Stuffed with Spanish sausage, lemon and sage Served with apple sauce and sweet potato mash

CREAMY DILL CHICKEN

Served with a side of seasonal roast vegetables & Dill sauce topped with crispy prosciutto

CHIMI CHURRI STEAK

Served with Jus, chimichurri, topped with crispy sweet potato shavings

GRILLED PORK TENDERLOIN

Served with a creamy mustard sauce and garlic greens

GRILLED SALMON

Served with a garlic butter sauce and olive tapenade

PAN SEARED BARRAMUNDI

Served alongside slow roasted cherry tomatoes on a bed of silky parsley sauce topped with olive tapenade

LAMB SHANK

Served with a garlic thyme mash and gravy

MUSHROOM TOWER (V) (VE)

(Description)

STUFFED CAPSICUM (V) (VE)

Brown rice and seasonal vege stuffing

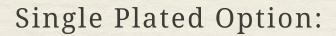
SIDES – (Served on a 3 tiered Stand)

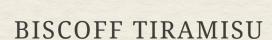
Rocket & Pear Salad Herb Potatoes

Rice



DESSERT





Served with mascarpone & coffee soaked biscoff cookies

LOUKOUMADES

Served with crushed walnuts & drizzled with honey ontop

BLACK FORREST MOUSSE
With chocolate & cherry layered chocolate mousse

LEMON CURD PARFAIT
Served on a crumble bed



RED VELVET 'ETON MESS'
With fresh cream, meringue & red velvet
chocolate

DARK CHOCOLATE TART

Open top pastry shell filled with a chocolate hazelnut ganache topped with crumble and whipped cream

RASPBERRY & WHITE CHOCOLATE MOUSSE Layers of Raspberry and white chocolate mousse

CLASSIC TIRAMISU

Savoiardi dipped in coffee layered with sweet whipped mixture topped with coco





OPTIONAL EXTRA

PLATTERS

Pita Break / Bread Rolls

With Hummus OR Caviar Dip

Hot Butter Calamari Platter

Crispy strips of calamari, coated in a chilli oil based buttery sauce, onion and green chilies

Pepper Chicken Platter

Juices pieces of chicken infused with ground pepper corns and a blend of Sri Lankan spices

Chilli Basil Beef Platter

Thinly cut slices of beef stir fried with chilli and fresh basil

Mustard Pork Platter

Succulent pieces of pork marinated and cooked in mustard, vinegar and spices

Veg Antipasto Platter

Dolmades/Stuffed wine leaves, Marinated Feta, Olives, Roasted capsicums and cubed cheese. (can be made vegan upon prior request)

Bruschetta

A mix of onions, tomatoes, chilli and fresh basil on a slice of baquette bread topped with cheese and a balsamic glaze. (can be made vegan upon prior request)

Veg Grazing Plate

Fresh veg sticks with cheese, crackers (can be made vegan upon prior request)

CAPANES (CHOICE OF 3)

Salmon Crisps

Hot Butter Calamari

Served in a cup

Watermelon, Fetta, Mint Skewers

Chicken & Apple Tarts

Antipasto Skewer

(Grilled pork, Cucumber, onion, capsicum, Fetta)