



GOLDEN SANDS RECEPTIONS – Menu

Appetisers

** Antipasto Platter*

A selection of continental cold meats, marinated and pickled vegetables, olives and cheeses

** Dip Platter*

Trio of dips with fetta cheese, olives and turkish bread

** Bruschetta Platter*

A selection of toppings including tomato, basil, pesto, bocconcini, salami served on toasted pasta dura bread

** Mixed Grill Platter*

A selection of grilled meats, continental sausages, kebabs marinated and grilled

** Prawn and Oyster Platter*

King prawns and natural oysters served with lemon wedges and cocktail sauce

** Avocado and Prawn Salad*

Shelled king prawns served on a roquette inspired salad and drizzled with a poppy seed vinegarett

** Seafood Platter*

A selection of king prawns, oysters, mussels, scallops, lightly fried calamari rings and fish fillets

** Pasta Misto*

A selection of three different pasta's to start your gourmet experience

Entrée

Warm Chicken Salad

Sesame crumbed chicken tenderloins on baby spinach, tomato and Spanish onion salad finished with a honey mustard mayonnaise

Chicken and Mushroom Vol au Vent

Tender pieces of chicken sautéed with onions, fresh mushrooms served in a golden puff pastry shell gratinated

Chicken or Beef Satay

Marinated grilled pieces of chicken or beef served on a rice pilaf with chef's special satay sauce

Chicken Tenderloins

Crusted with sesame seeds, parsley and parmesan cheese set on a leek risotto with a ginger and plum glaze

**** Chicken Caesar Salad***

Tender chicken pieces served on crisp cos lettuce salad with garlic crouton, parmesan cheese and chef's special dressing

**** Individual Antipasto Platter***

With cold cut meats, char grilled vegetables, cheeses, dips, olives and grissini sticks

**** Mini Pork Loin Schnitzel***

Crumbed in a parsley and parmesan crust on a mushroom risotto with a creamy lemon and thyme dressing

**** Thai Beef Salad***

Sliced marinated beef set on a bed of thai noodle salad and served with a sweet chilli and coriander dressing and roasted peanuts

Grilled Fish Fillet

Fish fillet served on a bed of jasmine rice with a choice of Cajun or plain fish accompanied with a fresh tomato and corriander salsa

Seafood Crepe

Traditional mix of fresh seafood mornay wrapped in a light crepe gratinated

**** Garlic Prawns***

Grilled tiger prawn cutlets with garlic, chives and creamy white wine sauce on a bed of pilaf rice

Crumbed Calamari

Lightly fried calamari rings served on a bed of lettuce with tartare sauce

Entrée

**** Salmon and Spinach Tart***

Individual baked tarts with carrot julienne, roasted almond flakes and chive salad

**** King Prawns and Avocado Salad***

Two whole king prawns on an avocado inspired salad and finished with a lemon and poppy seed dressing

Vegetable Filo Parcel

Fresh seasonal vegetables combined with potato and parmesan mash wrapped in filo pastry and oven baked

Main Courses

Roast Chicken Breast filled with fresh baby spinach leaves and bocconcini cheese wrapped in prosciutto ham

Lemon Chicken Breast filled with zesty lemon and olive couscous and finished with a honey and coriander glaze

Cajun Grilled Chicken Breast served on a parsley and chives mash and drizzled with a red wine sauce

Grilled Breast of Chicken marinated in virgin olive oil, char grilled peppers and a hint of garlic, topped with mushrooms provincial

* ***Chicken filo Camembert*** crispy filo parcels sitting on a creamy mushroom veloute

Chicken Ballantyne slow roasted chicken fillet with bacon, bread, onion and parsley stuffing, set on a sour cream and chive polenta mash

Supreme of Chicken fillet of chicken marinated in honey and soy sauce, French mustard and garlic topped with a honey and soy sauce

* ***Chicken Mediterranean*** plump chicken breast filled with bacon, olives, sundried tomatoes, roasted capsicum and Spanish onion topped with basil pesto

Tandoori Chicken Breast on a special rice pilaf with pappadams and mango chutney

Chicken Parmigiana crumbed chicken fillet topped with ham, mozzarella cheese, tomato and oregano sauce

Grilled Fish of the Season served on a bed of jasmine rice with fresh coriander, tomato and red onion salsa

* ***Baked Baby Barramundi*** whole fish filled with lemon, coriander, garlic and capers topped with a béarnaise sauce

Maroccan Lamb Shank chef's own seasoned lamb shank, set on a sweet potato mash with a rich chunky vegetable tomato and shiraz sauce

* **Roast Leg of Lamb** roasted with rosemary and garlic, topped with a mint and port wine sauce

Main Courses

* **Three Point Rack of Lamb** roasted and served on a sweet potato mash with rosemary and mint sauce

* **Veal Escalopini** coated in fresh bread crumbs, lemon zest and parsley sitting on your choice of mash or polenta with a tomato and bacon sauce

* **Veal Fillet** baby veal coated with a light tuscan seasoning and served with a roasted vegetable stock and onion sauce

Roast Beef slow roasted and served with a choice of pepper, mushroom, red wine or seeded mustard sauce

Herb Sirloin of Beef coated in seeded mustard and herbs and finished with a red wine sauce set on a garlic flavoured potato mash

* **Beef Roulade** tender beef schnitzel rolled with a mince, bacon, onion, fresh herbs and bread stuffing and served on a pumpkin, potato mash with a brown sauce

* **Grilled Scotch Fillet** cooked medium with your choice of sauce

* **Roast Pork Loin** cooked to perfection with crackling, apple and calvados sauce

* **Traditional Roast Turkey** with Virginia leg ham and cranberry sauce

Dessert

Sticky Date Pudding

Served warm with butterscotch sauce and chantilly cream

Traditional Apple Strudel

Delicious puff pastry filled with apples and sultanas served with warm Brandy custard

Chocolate Pudding

Served warm with a light chocolate sauce

Chocolate Mousse

Served with chocolate flakes and a wafer

White and Dark Chocolate Mousse

Served with chocolate flakes and a Wafer

Icecream with Topping and Nuts

**** Chocolate Basket***

Filled with raspberry flavoured white chocolate mousse

**** Brandy Snap Basket***

Caramel basket filled with chocolate mousse and garnished with wildberry Coulis

Fresh Fruit Salad

Fresh seasonal fruits served with vanilla icecream and passion fruit coulis

Flourless Orange Cake

Delicious citrus cake with strawberry coulis and chantilly cream

Profiteroles

Filled with cream anglaise topped with a milk chocolate sauce and Chocolate shavings

Individual Pavlova

Filled with strawberries, kiwi fruits and passion fruit

Dessert

**** Strawberry Gateau***

Vanilla sponge layered with fresh strawberries, liquor cream and topped with glazed strawberries

*** *Traditional Tira Mi Su***

Italian sponge fingers soaked in coffee liquor and layered with marscapone cheese and cream

*** *Homemade Brandy Snap Basket***

Filled with vanilla mousse and fresh berries of the season

*** *Chocolate Mud Cake***

Served with king island double cream and raspberry coulis

*** *Baked Lemon Cheese Cake***

With chantilly cream and raspberry sauce

*** *Italian Frozen Desserts***

*Bombalaska * Cassata * Dark or White Tartuffo * Baci*

Extras on Request

***Fresh Fruit Platters * Fruit and Cheese Platters * Pizzas *
Cheese and Biscuits * Fresh Salads * Continental Sausages***

We also cater for vegetarian, vegan as well as gluten free diet requirements

*** *Additional Cost Items***