



GOLDEN SANDS RECEPTIONS – Menu

ENTRÉE

Tandoori Chicken

Served on a bed of Mesclun Salad and drizzled with Raita (cucumber & yoghurt sauce)

Veal Tortellini

With sun dried tomatoes, fresh herb crème sauce and parmesan.

Baked Spinach & Ricotta Cannelloni

Topped with our special tomato herb concasse and parmesan.

Italian Vegetarian Ravioli

With roasted bell pepper sauce, kalamata olive tapenade and continental parsley.

Chicken & Asparagus Vol-au-Vent

Compote of chicken & asparagus presented in a vol-au-vent case, baked golden brown.

Served with a parsley cheese crème sauce.

Chicken Satay

Marinated, grilled pieces of chicken served on a rice pilaff topped with Chef's own special satay sauce.

Roast Vegetable Frittata

Mediterranean vegetables oven roasted and served with a salad green garnish and a dollop of fruit chutney.

Chicken & Mushroom Vol-au-Vent

Tender chicken pieces sautéed with onions, fresh mushrooms and bound with a creamy white wine sauce. Topped with shaved parmesan and browned in the oven.

Baked Fish Fillet

Fish fillet served on a bed of jasmine rice. A choice of Cajun or plain fish topped with a white wine, caper and dill sauce.

Crumbed Calamari

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

SELECTION OF SOUPS

Creamy Pumpkin & Potato Soup

With Lemongrass fragrance

Roma Tomato & Basil Soup

With pesto

Potato & Leek Soup

With fresh parsley

Wild Mushroom Soup

With sour cream & chives

Udon Chicken Noodle (Japanese Style)

With Shitake mushrooms & spring onions

Cream of Chicken Soup

A traditional favourite

Minestrone Soup

A hearty starter

French Onion Soup

Served with cheese croutons.

All entrees served with fresh dinner rolls & butter.

PASTA SELECTION

(Either entrée or main)

Lasagne

Bolognaise or vegetarian

Topped with our own tomato concasse & parmesan

Ravioli

Vegetarian or chicken or beef

Cannelloni

Filled with ricotta & spinach, baked in a napoli sauce and topped with a creamy béchamel sauce and cheese.

Penne

With bacon, onion & cheese sauce

Penne

Continental Style with olives, sun dried tomatoes, capsicum, mushrooms and our own special concasse.

SAUCES

(Further suggestions)

Basil Pesto crème sauce

Rich tomato with fresh basil & touch of garlic

Bolognaise (traditional)

Herb cheese sauce with white wine & crème

Caramalised bacon, capsicum, shallots & tomato crème

Chicken, sun dried tomatoes & spinach in a crème sauce.

MAIN COURSES

Roasted Beef

Coated in a mustard herb crumb crust. Served with either an Idaho baked potato or Roast potatoes and topped with a rich demi glace sauce.

Traditional Style Roast Beef

Slow roasted and served with a choice of pepper, mushroom, red wine or seeded mustard sauce.

Hot English Mustard &/or Horseradish available.

Boeuf Bourguignon

This slow-cooked casserole is a classic French dish with beef, bacon, mushroom & red wine. Served on a bed of savoury rice accompanied by seasonal vegetables.

Mediterranean Beef Tagine

Tender pieces of beef delicately spiced with Mediterranean flavours. Served on a bed of savoury rice and garnished with natural yoghurt & coriander.

Accompanied by seasonal vegetables.

Boned Leg of Lamb *

Oven roasted with selected herbs and spices.

Served with roast vegetables and a rosemary & wine jus.

*Additional cost applies **

Braised Lamb Shanks

Chef's own seasoned lamb shank.

Served with roast vegetables and topped with a rich tomato & vegetable shiraz sauce.

Roast Loin of Pork *

Cooked to perfection with crackling, apple & honey sauce

*Additional cost applies **

Chicken Parmigiana

Crumbed chicken fillet topped with ham, mozzarella cheese, tomato & oregano sauce

Roast Chicken Breast

Topped with spinach, bocconcini cheese and ham.

Served with a herb crème sauce & chives

Grilled Breast of Chicken

Marinated in virgin olive oil, char grilled peppers and a hint of garlic, topped with mushrooms provincial

Supreme of Chicken

Fillet of chicken marinated in honey and soy sauce, French mustard and garlic, topped with a honey and soy sauce.

Traditional Roast Turkey with Virginia Leg Ham *

Served with roast vegetables and a cranberry, cherry sauce.

*Additional cost applies **

All main courses served with roasted potatoes and fresh seasonal vegetables.

A garden salad is served per table.

SAUCES AVAILABLE

Mushroom sauce

Tomato concasse

Rich demi glace (beef)

Pepper sauce

Crème cheese & Chives

Rich onion gravy

Soy honey sauce

***WE CATER FOR SPECIAL DIETARY REQUIREMENTS.
PLEASE DISCUSS WITH YOUR FUNCTION CO-ORDINATOR.***

DESSERT

Traditional Hot Apple Crumble

Served with vanilla custard and fresh cream.

Sticky Date Pudding

With butterscotch sauce and cream or ice cream (a warm rich sweet!)

Bread & Butter Pudding

Filled with custard and dried fruits.

Served warm with vanilla ice cream.

Chocolate Mousse

With chocolate pieces.

A traditional favourite!

Also available, Vanilla or strawberry mousse

Home Made Apple Strudel

Served with vanilla custard and either cream or ice cream.

Another old fashioned favourite.

Fresh Fruit Salad

Selected seasonal fruits freshly cut

Served with vanilla custard and either cream or ice cream.

Flourless Orange Cake

Delicious citrus cake with strawberry coulis and chantilly cream

Italian Frozen Desserts

Cassata, Dark or White Tartuffo.

Chocolate Mud Cake

Served with chantilly cream and raspberry coulis.

Baked Lemon Cheese Cake

Served with chantilly cream and raspberry coulis.

Profiteroles *

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

*Additional cost applies **

Individual Pavlovas *

Filled with strawberries, kiwi fruit and passionfruit.

*Additional cost applies **

EXTRAS ON REQUEST

Additional cost applies

Dip Platter

Trio of dips of your choice accompanied by fetta cheese, olives and warmed pitta bread.

Seafood Platters * Bruschetta Platters * Fresh Fruit Platters

Fruit & Cheese Platters * Antipasto Platters *

Or any of your favourites not listed above.