

# Formal Group Menu 2016-2017



hotel  
richmond

Menu items are subject to change

Personalised menus will be printed with your company / occasion title

Minimum 15 guests, Maximum 160 guests

## Entrée

Prosciutto & Fiore de Latte mozzarella salad, w' spinach, rocket, house roasted capsicum, spanish onion, balsamic (GF)

Roast pumpkin & grilled haloumi salad w' quinoa, pine nuts, spanish onion, rocket, baby spinach, zesty vinaigrette (V) (GF)

Orecchiette w' chorizo, roast capsicum, chilli & basil

Lamb cutlets w' zesty minted pea smash, rich tomato mint jus (GF)

## Main Course

Roast pumpkin risotto, onion, garlic, gorgonzola & pinenuts (GF)

Crispy skin salmon, seasonal variety tomatoes, basil, snow pea sprouts, feta, raspberry vinaigrette (GF)

Roast chicken breast, parmesan polenta chips, capsicum & paprika ragu, orange gremolata (GF)

Fillet steak 200 gm (cooked medium), chat potato & bacon tortilla, chargrilled asparagus, jus (GF)

## Sides to Share

Crusty ciabatta rolls

Mixed green leaf salad

Selection of root vegetables & green beans

## Dessert

Salted caramel popcorn semifreddo w' chocolate sauce (GF)

Hot citrus sponge w' cranberries, poppy seeds, lemon curd & vanilla ice cream

Chocolate almond milk panna cotta w' chocolate pencil (GF)

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## 2017 2 Course Options:

- |         |  |
|---------|--|
| \$54 pp | Alternate Drop: 2 entrée & 2 main OR 2 main & 2 dessert            |
| \$58 pp | Choice: 2 entrée, 2 main OR 2 main, 2 dessert                      |
| \$64 pp | Choice: 2 entrée, 3 main OR 3 main, 2 dessert (maximum 100 guests) |
| \$68 pp | Choice: 3 entrée, 3 main OR 3 main, 3 dessert (maximum 100 guests) |

## 2017 3 Course Options:

- |         |  |
|---------|--|
| \$64 pp | Alternate Drop: 2 entrée, 2 main, 2 dessert              |
| \$68 pp | Choice: 2 entrée, 2 main, 2 dessert                      |
| \$74 pp | Choice: 2 entrée, 3 main, 2 dessert (maximum 100 guests) |
| \$78 pp | Choice: 3 entrée, 3 main, 3 dessert (maximum 100 guests) |

Last updated 6.10.16