

# Functions at The Grand Terminus Hotel

The following packages are available; guests at your function will be able to select their meal from the entrées, mains and desserts chosen prior to the event.

## **Package 1**

- 1 Course \$22 per head; Choice of 4 mains with complementary garlic bread

## **Package 2**

- 2 Courses \$32 per head; Choice of 4 mains and 3 entrees OR 3 desserts

## **Package 3**

- 3 Courses \$45 per head; Choice of 4 mains, 3 entrees and 3 desserts

## **Entrée**

Cured salmon and spring onion cream cheese bruschetta

Pancetta and semi dried tomato arancini

Parmesan crumbed lamb cutlet topped with spiced hommus and Mediterranean salsa

Prosciutto wrapped cheesy potato croquettes with roasted tomato and garlic sauce

Mini beef wellington on fried potato and leek with Dijon mustard mayo

## **Mains - Vegetarian**

Roast pumpkin, green pea and goats cheese risotto

*Gluten free*

Red lentil and vegetable Dahl with yoghurt and naan bread

*Gluten free option*

## Mains

**Salt and pepper squid with chorizo and chilli sour dough breadcrumbs on a rocket and parmesan salad with roasted garlic, lemon and cracked pepper aioli**

**Char-grilled lamb back-strap on a roasted Mediterranean vegetable and mixed lettuce salad with spiced hommus and yoghurt**

**Grilled Jerk chicken tenderloins with mixed lettuce, cherry tomatoes, spanish onion, fresh mango, avocado and yoghurt dressing**

*Gluten free*

**Chicken Parmigiana served with chips and salad**

**Local beer battered gummy fillets served with chips, salad and tartare sauce**

**Smoked lamb, roast pumpkin and parmesan risotto**

*Gluten free*

**Roasted chicken breast stuffed with feta cheese and chorizo sausage on pan fried potato with spinach and Dutch carrots with garlic veal jus**

*Gluten free*

**North Queensland barramundi fillet on crispy fried potato, roast capsicum, prosciutto and spinach with brocolini and lemon butter sauce**

*Gluten free*

**Pork Scotch fillet on chips with brocolini, spanish almond sauce, harissa and topped with grilled king prawns**

*Gluten free option*

**Aged, grain fed beef 300g porterhouse char-grilled to your liking, served on mashed potato with roast vegetables and red wine jus**

*Gluten free*

## Desserts

**Caramelised apple and cinnamon beignets with white chocolate ganache and spiced orange sauce**

**Pavlova roulade with fresh fruit and berry coulis**

*Gluten free*

**Chocolate fudge brownie gateau with brown butter ice cream**

## **Finger food**

### **\$40 Sandwich Platter – 40 pieces**

An assortment of cold sandwiches with a different variety of meats and breads

### **\$50 Antipasto platter – To suit 15 people**

An assortment of dips, toasted bread, crackers, cheese and Mediterranean vegetables

### **\$90 Platter -60 pieces**

Party pies

Cocktail sausage rolls

Mini dim sims

Cocktail spring rolls

Tomato and goats cheese

bruschetta

Spinach, feta and pumpkin puff

pastries

### **\$110 Platters – 60 pieces**

Gourmet mini pies

Mini quiches

Rare beef en croute

Fish goujons with tartare

Filo pastry wrapped prawns

Garlic and herb chicken

meatballs

### **\$150 Platters – 60 pieces**

Cured salmon en croute

Oysters natural or Kilpatrick

Garlic and herb lamb meatballs

Teriyaki chicken nori rolls

Roasted duck crepes

Prosciutto wrapped king prawns

**If you would like to request an item that isn't listed or if there are people attending your function with special dietary needs please speak to us before the event, this provides enough time to arrange for these requirements.**