

GRAND BISTRO

CATERING

Take-Home Menu

All food is served hot and ready to eat in disposable containers. Perfect for an informal function.

- 24 hour notice required
- Minimum 8 people
- Delivery available \$75
- Equipment hire at additional cost
- Sundays and public holidays incur a 10% surcharge.

PLEASE SELECT

- All buffet packages served with fresh bread rolls and butter
- One choice needs to be a salad
- 2 items for \$32 pp
- 3 items for \$39 pp
- 4 items for \$47 pp
- 5 items for \$55 pp
- 6 items for \$63 pp
- 7 items for \$70 pp

SALADS

- Peas, beans and brocoli with currants feta pinenuts and za'atar
- Quinoa with roast eggplant and almonds
- Steamed sweet potato with preserved lemon and pistachios
- Rocket pear and parmasen with honey dijon dressing
- Red cabbage coleslaw with walnuts, currants and mustard dressing
- Steamed cauliflower with aromatic spices

- Pearl barley with grapes, shredded chicken and pomegranate
- Cous cous with roast pumpkin, nuts, seeds, herbs and feta
- Pickled beetroot and chickpeas with cumin
- Smashed baby potatoes with harissa, coriander and crispy garlic
- Roast pumpkin wedges with sumac and cinnamon
- Twice cooked roast potatoes with chorizo, chilli and baby spinach
- Steamed brocoli and green beans with lemon and olive oil
- Roast sweet potato wedges with fragrant salt and mint yoghurt

MAINS SEAFOOD

- Sumac crusted salmon fillet with preserved lemon and yoghurt dressing
- Spice dusted ocean trout with smashed peas and tomato herb salsa
- King prawns with corn, tomato, avocado, cos and lemon dressing
- Seared salmon with warm kipfler potato salad and salsa verde

MAINS MEAT

- 10 hour slow cooked beef with dates and cinnamon
- Chicken and sweetcorn meatballs with cous cous and aromatic tomato sauce
- Chicken tagine with preserved lemon and fragrant cardamom rice
- 7-hour leg of lamb with pan juices and salsa verde
- Roast spice scented chicken with cardamom yoghurt
- Slow cooked lamb shoulder with thyme and garlic

VEGETARIAN

- Red lentil & sweet potato dahl
- Cauliflower fritters, baby spinach, hazelnuts, raisins, soft egg
- Green pea & feta arancini with aioli
- Mushroom risotto with rosemary

DESSERTS

- Belgian chocolate brownie with whipped cream and strawberries
- Apple & berry crumbles with double cream
- Gluten free orange and almond cake
- Chocolate espresso cakes
- Semolina & lemon yoghurt cake
- Fresh seasonal fruit platter
- Cheese and fruit platter

FOR PERFECT WEDDINGS & ELEGANT CELEBRATIONS

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