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MENU

Upon arrival all guests are presented with a generous selection of savouries and delicacies served by our friendly and professional staff. Pre-dinner drinks are also included.

All meals are served with a fresh garden salad including unlimited supply of light bread rolls.

Freshly brewed coffee is served with all menu options.

We can also cater for any special menu or dietary requirements.

Cold Appetisers

Bruschetta

A traditional Italian appetiser consisting of toasted pasta dura bread topped with diced tomato, Spanish onion and olive oil

Insalata di Mare

Seafood crowned with brandied cocktail sauce

Avocado Seafood

Half avocado filled the seafood & coated in cocktail sauce

Prawn Cocktail

Large South Australian prawns with lemon & cocktail sauce

Antipasto Grande

A selection of Italian appetisers accompanied by prawn and oyster boconcino cheese, prosciutto, melon, alfalfa & melanzane

Antipasto Italiano

A selection of four different meats, boconcino cheese & assorted pickles

Oysters Kilpatrick

Fresh Sydney rock oysters grilled with bacon and Worcestershire sauce

Oysters Natural

Fresh Sydney rock oysters served with cocktail sauce

Smoked Canadian Salmon

Presented on lettuce with capers, onion rings & garnish

Assorted Greek Dips

Tarama, tzatziki, eggplant, humus, roasted capsicum and many more to choose from

Soup

Philadelphia Pepper Pot

Chef's favourite soup, Creamy & Spicy

Minestrone

Traditional Italian vegetable & macaroni soup

Cream of Chicken

Thick & creamy soup with chunks of tasty chicken

French Onion

A real traditional French brown onion soup served with cheese croutons

Pumpkin

Thick puree soup

Hot Entrees

Vol Au Vent

Vol-Au Vent filled with either beef, chicken or seafood and served with rice & salad

Fried Fish

Lightly crumbed Hake Fillet served with Lemon and choice of coleslaw or Mixed Salad.

Chicken/Beef Shashlik

Marinated fillet of chicken or beef on a skewer, served on a bed of rice

Filetto di Pesce alla Milanese

Fillet of sea perch crumbed or grilled, served with tartare sauce & salad garnishing

Whiting Fillet D Grilled or Fried

Whiting boneless fillet served with rice or coleslaw salad & lemon

Filetto di Romdo alla Margherita

Fillet of flounder with a selection of seafood including mussel meat, shrimps, crab meat and accompanied by savoury rice & salad

Fritto Misto

A selection of seafood, crumbed and deep fried, served with a chef's tartare sauce & salad garnishing

Fried Calamari

Calamari rings fried and served on a bed of lettuce with tartare sauce & garnish

Seafood Crepe

A mixture of seafood in a creamy white wine sauce

Pasta

Lasagne

The chef's home made lasagna served in a chunky meat sauce

Cannelloni

Tubes of pasta filled with your choice of either beef, spinach and ricotta, ham or lamb & finished in a Napolitana sauce

Tortellini A La Grande

Meat filled round pasta served with bacon, mushrooms, parmesan cheese, and chives in a creamy sauce

Ravioli Bolognese

Meat filled square pasta served with a chunky meat sauce

Ravioli Matriciana

Meat filled square pasta filled with bacon, tomato & chilli sauce

Spaghetti/Fettuccini Cabonara

Spaghetti or fettuccini served with bacon, eggs & parmesan cheese in a creamy sauce

Selection of Pasta sauces;

Bolognese	meaty tomato sauce
Napoletana	tomato, onion & basil
Matriciana	tomato, onion, peppers, bacon & garlic
Cabonara	ham, bacon, mushroom & cream

Main Course

(All dishes accompanied by in season vegetables)

Chicken ~

Chasseur

A tender chicken fillet breast served with tomato and mushrooms & topped with a white wine sauce

Cacciatore

Fillet of chicken cooked in a preparation of garlic, mushrooms, onions, black olives, tomato concassee & white wine

Parmigiana

Supreme breast of chicken, crumbed, pan fried and topped with a combination of ham, mozzarella cheese & Napolitana sauce

Kiev

A breast of chicken, rolled and stuffed with garlic butter, crumbed and deep fried & served on a bed of rice with concassee sauce

Wellington

A chicken fillet breast with mushrooms, encased in a filo pastry & topped with a white wine sauce

Arrostita

Maryland cut of chicken, roasted in a mixture of onion, rosemary, garlic & white wine

A La Grande

A tender plump of chicken fillet breast with seafood shallots and served in a brandy cream sauce

Veal ~

Alla Funghi

Boned baby veal, rolled and braised with onions, herbs, spices and served with a light wine & mushroom sauce

Milanese

Thinly sliced crumbed baby veal grilled and garnished with lemons

Parmigiana

Thinly sliced grilled veal coated in special crumbs and garnished with ham, cheese & Napolitana sauce

Scaloppine

Fillets of veal cooked in white wine, onions and champignons & finished with creamy volate sauce

Cordon Bleu

Veal encircling ham and cheese, crumbed, fried & topped with tomato concassee

Lamb ~

Rack

Roast rack of lamb marinated with herbs & spices

Noisettes

Lamb marinated with rosemary, cooked onions & peppers

Roast

Spring lamb boned & roasted, served with demiglaze

Yearling Beef ~

Porterhouse

Porterhouse trimmed, grilled and served with mushrooms & gravy

Fillet Mignon

Grilled eye fillet medallion wrapped in bacon

Diane

A fillet steak seasoned with garlic, capers, Worcestershire sauce & red wine

Wellington

Prime fillet topped with pate & mushroom filling encased in pastry

Roast Loin of Beef Champignon

Beef with creamy wine & mushroom sauce

Pepper Steak

Tender beef fillet impregnated with cracked peppercorns, grilled and topped with whole green peppercorns, demi-glaze, thickened cream & brandy

Turkey ~

Breast

Succulent breast of turkey basted in wine and spices

Pork ~

Roast

Succulent pork roasted with rosemary and selected spices and served with baked apple & delicate sauce

Supper

Fresh Fruit in Season

An arrangement of the season's fresh fruit on a paraded platter

International Cheese Platter

A selection of local and imported cheeses served with greens, olives & crackers

Pizza Casalinga

Slices of home made pizza

King Prawns

A platter of king prawns served with tartare sauce & lemon

Mixed Grill

A selection of meat, chicken wings, continental sausages and kebabs, marinated & grilled to perfection

Pastizzi

Traditional Maltese pastries filled with ricotta

Piatto Di Mare Alla Grande

A seafood platter embellished with lobster, oyster, king prawns & caviar

Dessert

Pavlova

Pavlova served with fruit & fresh cream

Cheese Cake

Home style cheese cake topped with fresh cream & fruit

Chocolate/Strawberry Mousse

A choice of chocolate or strawberry mousse decorated with fresh cream and topped with cherry & wafer

Strawberry Pancake

Strawberry pancake served with strawberry sauce, fresh strawberries, ice cream & fresh cream

Chocolate Profiteroles

Chocolate profiteroles filled with custard & dressed with chocolate sauce

Apple Strudel

Hot or cold apple strudel served with ice cream & fresh cream

Fresh Fruit Salad with Ice Cream

Fresh fruit served with cream or ice cream

Ice Cream

Cassata

Tartufo

Moca

Baci

Gianduitto

Coffee Dream

Bomba Alaska

Hazelnut Supreme

Tiramisu Ice Cream

Pineapple Surprise