

Grapevine Catering and Events

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SHABBAT CUSTOM SAMPLE MENU

Entrée – Buffet/Share – Your Choice Of:

Homemade Challah, Butter
Cured Salmon Pastrami, Cornichons
Seared Tuna Tataki, Zucchini, Carrot, Red Onion Slaw, Lime And Soy Vinegarette
Smashed Avocado Dip
Hummus, Paprika, Parsley, Olive Oil
Egg Salad With Chives
Pickled Cucumber
Baby Tomato Salad With Basil, Balsamic, Olive Oil
Burrata With Warm Mixed Sauteed Mushrooms

Main – Buffet/Share – Your Choice Of:

Sirloin Steak, Chimichurri, Assorted Mustards
Marinate Beef Eye Fillet With Assorted Mustards
Slow Roasted Shoulder Of Lamb, Tahini, Mint
Butterflied Mojo Citrus Chicken
Chicken Schnitzel, Lemon Wedges
Lemon And Herb Crusted Side Of Salmon, Crispy Chilli Oil Drizzle, Roast Almonds, Lemon Wedges, Aioli
Barramundi Fillets, Capers, Parsley And Lemon Salsa
Trottole Alla Vodka, Parmesan, Mild Chilli

Sides & Salads - Buffet/Share – Your Choice Of:

Moroccan Spiced Sweet Potato And Brussel Sprouts, Pomegranate, Mint, Crushed Almonds
Roast Potatoes, Rosemary And Lemon
Roast Chunky Cauliflower, Lemon Butter Sauce, Crispy Parmesan Breadcrumbs
Baby Cos Salad, With Peas, Edamame, Sugar Snap And Zucchini, Asparagus, Roasted Almond, Parsley, Chervil, Avocado, White Chardonnay Vinegarette
Rocket And Beetroot Salad, Pumpkin, Sunflower Seeds, Pepitas, Pomegranate Seeds, Tarragon, Balsamic Vinegarette
Cauliflower And Freekeh Tabouli, Pomegranate, Honey Lemon Tahini Dressing
Iceberg Wedge Salad, Cherry Tomato, Cucumber, Julienne Carrot, Radish, Honey Lemon Vinegarette

Dessert - Buffet/Share – Your Choice Of:

Lemon Meringue Tart

Strawberries And Cream Charlotte

Raspberry And Almond Tart

Traditional Tiramisu'

Mixed Berry And Apple Crumble, Vanilla Bean Gelato

Banana Chocolate And Pecan Cookies

Sticky Date And Fig Pudding, Caramel Sauce

Hazelnut And Toffee Chocolate Crack

Fresh Fruit Platter