

Cocktail Food

Option 1

Choose any five of the following:

- * Garlic and cheese slices
- * Mini Bruschetta with a tomato and basil pesto, and shaved parmesan.
- * Individual baguettes with assorted fillings
- * Assorted ribbon sandwiches
- * Asparagus and mayo bread wraps
- * Party Pies and sausage rolls
- * Mini assorted quiche
- * Assorted croutes with dips (gluten free)
- * Mini vegetable spring rolls
- * Crispy crumbed calamari
- * Curried vegetable puffs
- * Golden crumbed prawn tails
- * Steamed wontons with Asian dipping sauce

\$12.00 per head

Menu can be individually altered to suit your requirements or budget

The Echuca Hotel.

Cocktail Food

Option 2

Choose any six of the following:

- * Gourmet ribbon sandwiches
- * Seafood Bruschetta with shaved parmesan
- * Assorted croutes with dips (gluten free)
- * Antipasto platters of roasted char-grilled vegetables, with Turkish bread and assorted dips
- * Oysters natural or Kilpatrick
- * Mixed selection of house made pizza:
Gourmet, vegetarian, Hawaiian, or Supreme.
- * Toasted Ciabatta with pesto, onion, tomato and basil fetta.
- * Battered torpedo prawns.
- * Thai styled coriander and lime scallop skewers
- * Mini chicken kebabs in a honey soy marinade
- * Crispy crumbed calamari with house made tartare
- * Curried vegetable puffs
- * Golden crumbed prawn tails
- * Asparagus and mayo wraps with prosciutto

\$20.00 per head

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Function Menu

Entrée

Soup of the Day

Grilled chicken kebab

Chicken fillets marinated with onion and capsicum, served with a wild rice pilaf, chili jam and satay sauce.

Spanish Tomato and onion Bruschetta

Toasted, with basil pesto, shaved parmesan, and continental parsley

Greek lamb and pasta salad

Slithered lamb with lemon and oregano, tossed with a traditional Greek salad and tortiglioni

House made Italian lasagna

Our own layered beef bolognaise with a three cheese mix, lasagna and béchamel sauce

King prawn cocktail with mango

Fresh king prawns, served with crispy green salad with mango dressing

Chicken and mushroom risotto

Braised chicken and mushrooms with sun-dried tomatoes and spinach, topped with cos lettuce and fetta salad

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Function Menu

Main

Traditional roast of the day

Served with roasted root vegetables, demi glaze, and all the trimmings. Choice of lamb, pork, beef, turkey, or chicken.

Grilled chicken breast with salsa

Tender grilled chicken served on herb and parmesan mashed potatoes, house made tomato salsa, and seasoned fresh vegetables

Echuca Hotel's slow baked lamb shanks

Served on sweet potato mash with roasted Tuscan root vegetables and rosemary

Grilled fish of the day

Served with hand cut chips, wilted spinach, steamed carrot, lemon crust and salsa verde

Red roasted pork chops

Marinated in char sui, served with asian greens, bok choy, bean sprouts, coriander and chili jam

Grilled Porterhouse

Served on baby potatoes crushed with rosemary and garlic, fresh buttered vegetables, and a red wine demi glaze jus.

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Function Menu

Dessert

Fresh fruit salad with berry coulie and ice cream

Baked lemon cheesecake with double island cream

Chocolate mousse served with extra whipped cream

Mini pavlova with fresh strawberries and sweetened Chantilly cream

Chocolate fudge profiteroles filled with light brandy custard, double cream and strawberries

Chocolate indulgence mud cake with double cream

(ice cream also available)

Two course: \$32.00 per head

Three Course: \$38.00 per head

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Alfresco Dining Barbeque

Starters

(choice of 3)

Assorted pizza slices
Cheese and garlic bread
Potato wedges with sweet chili sauce and sour cream
Mixed croutes with dips
Spanish tomato Bruschetta
Crumbed prawns with house made tartare
Cocktail spring rolls with kecap manis dipping sauce

Gourmet BBQ platters

(choice of 4)

Grilled 120gm Porterhouse steak with caramelized onion
Crumbed lamb loin chop with minted yoghurt
Gourmet pork sausages with apple puree
Herb and parmesan grilled Barramundi
House made burgers with grilled tomato
Satay chicken shazliks
Vegetarian Kebabs of Spanish onion, capsicum, mushroom, cherry tomato, zucchini, with a salsa relish on roasted baby Tomato (optional)
Grilled vegie burger with wilted spinach, grilled tomato and basil rosti salsa verde

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Alfresco Dining Barbeque

Sides

Baby baked potato with herb and garlic butter, or sour cream

Salads

(choice of 2)

Choice of house made coleslaw, garden salad, Caesar salad, or Greek salad.

Dessert

(choice of 2)

Fresh fruit salad and ice cream

Pavlova with fresh strawberries and Chantilly cream

Lemon meringue pie and double cream

Chocolate Mud Cake

Main Course only: \$ 22.00 per head

2 Course: \$28.00 per head

3 Course: \$36.00 per head

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