

The Engadine Tavern - St. Moritz Reception Centre

Menu

GF = Gluten Free

Finger Food Menu

Choice

- 6 items - \$16 per person
- 8 items - \$20 per person

Items

- Mixed Sandwiches
- Fish Cocktails
With tartare sauce
- Crumbed Calamari
With aioli
- Chicken Breast Goujons
- Wedges
With sour cream and sweet chilli
- Spinach & Cheese Triangles
- Vegetarian Spring Rolls – GF
- Cocktail Sausage Rolls
- Party Pies
- Mini Tomato & Basil Bruschetta
- Chicken Skewers – GF
With smoked chilli aioli
- Samosas
- Barbecue Chicken Wings
- Mini Lamb Skewers – GF
With tzatziki
- Prawn Twisters – GF

Included

- Tea & Coffee Station

Additional

- Table Cloths - \$4 each

Optional Extras

- Platters of Chips & Dips - \$2 per person
- Antipasto Platters of Cold Meats, Cheese, Olives, Bread & Dips - \$5 per person
- Fresh Fruit Platter - \$4 per person

Set Menu

Choice

- Main & Dessert - \$33 per person
- Entree & Main - \$36 per person
- Entree, Main & Dessert - \$40 per person

Entree - Choice of two - Served alternately

- Grilled Haloumi
With lemon and pita bread
- Salt & Pepper Squid
With aioli and lemon
- Caesar Salad
With chicken
- House Made Spring Rolls
With plum sauce
- Sweet Potato Salad
With caramelised onion, tomato, cucumber, feta, smoked chilli and aioli

Main - Choice of two - Served alternately

- Slow Roasted Beef
With gravy
- Grilled Barramundi
With tartare sauce and lemon
- Char-Grilled & Over Roasted Chicken Breast
With smoked chilli and aioli
- Slow Roasted Pork Shoulder
With sage, cracked pepper, apple sauce and gravy

Dessert - Choice of two - Served alternately

- Sticky Date Pudding
With cream
- Swiss Chocolate Mousse
With cream
- Strawberry Cheesecake
With cream
- Tiramisu
With cream
- Caramel Slice
With cream

Included

- Dinner Roll & Butter
- Tea & Coffee Station

Additional

- Table Cloths - \$4 each

Optional Extras

- Platters of Chips & Dips - \$2 per person
- Antipasto Platters of Cold Meats, Cheese, Olives, Bread & Dips - \$5 per person
- Fresh Fruit Platter - \$4 per person

Buffet Menu

Choice

- \$36 per person

Items

- Bread Roll
With butter
- Fresh Cooked Prawns
With lemon and cocktail sauce
- Caesar Salad
- Garden Salad
- Coleslaw
- Slow Roasted Beef
With gravy
- Slow Roasted Pork Shoulder
With sage, cracked pepper and apple sauce
- Tandoori Butter Chicken
With jasmine rice
- Steamed Seasonal Vegetables

Included

- Tea & Coffee Station

Additional

- Table Cloths - \$4 each

Optional Extras

- Platters of Chips & Dips \$2 per person
- Antipasto Platters of Cold Meats, Cheese, Olives, Bread & Dips - \$5 per person
- Fresh Fruit Platter - \$4 per person