

Reef BBQ Menu (minimum 35 guests)

From the Cold Buffet

Begin your meal with a selection of delicate garden fresh salads, complete with our classic ingredients in order to create truly appetizing dishes, from the combinations of the highest authentic Italian specialities, Mediterranean favourites and local dishes.

Pasta

Lasagna Bianca, with chicken and provolone cheese, truffle, bechamel sauce

From the Grill

Grilled tuna marinated in citrus and herbs, piperade, coriander and caper dressing, lime

Chargrilled chicken breast in hickory spices, curried hummus, chicken jus

Grilled Spring lamb rib cutlets with avocado and feta mojo verde

Mushroom and halloumi brochettes, spiced quinoa, herb persillade (v)

Accompaniments

Baked Jacket potato, chive sour cream & herb butter

Mediterranean Summer vegetables ragout with kalamata olives and tomatoes (v)

From the Dessert Buffet

Baked apple and berry crumble

Chocolate mousse

Pear and almond tart

Lemon meringue

Carved seasonal fruit

Fruit salad in light sugar syrup

Alfresco BBQ Menu (minimum 35 guests)

From the Cold Buffet

Begin your meal with a selection of delicate garden fresh salads, complete with our classic ingredients in order to create truly appetizing dishes, from the combinations of the highest authentic Italian specialities, Mediterranean favourites and local dishes.

Pasta

Baked rigatoni with mushroom, green asparagus, almond pesto, pecorino velouté (v)

From the Grill

Grilled local swordfish flavoured with cumin & lemon, pickled cucumber, mango and basil salsa

Char-grilled Angus rib-eye of beef, smoked paprika, charred onions, barbecue sauce

Grilled escalope of local pork neck marinated in thyme and lemongrass with chimichurri dressing

Vegetable brochettes, cassoulet of beans, goat's cheese and tarragon fondue (v)

Accompaniments

Mediterranean vegetable tagine (v)

Roast new potatoes gratinated with smoked applewood cheese sauce and spring onions (v)

From the Dessert Buffet

Baked cheesecake

Cherry & frangipane tart

White chocolate & exotic mousse

Profiteroles with diplomat cream

Carved seasonal fruit

Fruit salad in light sugar syrup