



GRAND
Cinnamon

BANQUET &
CONVENTION CENTRE



MEDITERRANEAN MENU

Hors D'oeuvres

NON-VEGETARIAN

- Crispy Fried Chicken Fingers
New Juicy Tender White Meat Chicken, Spicy Marinara Aioli
- Keftedakia
Greek Style Meatballs, Rich Spicy Marinara Dip
- Calamari Fritti
Lightly Fried, Milk Tenderized, Lemon Caper Aioli
- Mini Beef Wellington

VEGETARIAN

- Tomato Bruschetta
Garlic Croutons, Sundried Tomato Pesto, Parmesan Tomato Salsa
- Crispy Fried Mozzarella Sticks
Parmesan Panko Breaded Mozzarella, Marinara Aioli
- Mini Spanakopita
Crispy Fried Spinach Triangles

Appetizers

SALADS

- Mixed Greens & Herb Salad
Assorted Dressings (Balsamic, Ranch, Raspberry)
- Tossed Cous Cous Salad
Cucumbers, Garbanzo, Red Peppers, Tomato, Parsley Cumin Dressing
- Grilled Eggplant Salad
Tomatoes, Toasted Almonds, Golden Raisins, Almonds, Feta, Basil Dressing
- Caprese Panzanella Salad
Tri-Colour Tomatoes, Cucumber Bocconcini, Red Onions, Croutons, Basil, Italian Dressing
- Tavern Greek Salad
Plum Tomato, Cucumber, Olives, Capsicum, Feta Cheese, Lemon Cumin Dressing

SOUP

- Roasted Butternut Squash Soup
Chives, Cream, Cayenne Pepper
- Cream of Mushroom Soup
Mixed Forest Mushroom, Truffle Essence, Herb Creme Fraiche
- Broccoli and Cheddar Soup
Creamy Broccoli Based Soup, Cheddar, Jack Cheese, Tabasco
- Spicy Lentil and Chicken Soup
House Made Chicken Broth, Market Vegetables, Chilli Oil
- Light Chicken Corn Chowder
Chicken Corn Creamy Broth, Mirepoix, Potatoes, Basil
- Chicken Noodle Soup
Homemade Chicken, Egg Noodles and Vegetables

Main Course

NON-VEGETARIAN

- Chicken Souvlaki
Chicken Skewers, Onions, Peppers, Tzatziki Dip
- Parmesan Chicken
Parmesan Panko Crusted Chicken Bites, Rocket Lemon Salad
- Coq Au Vin
Woodland Exotic Mushrooms, Baby Onions, Tarragon Chicken Jus
- Citrus Cured Salmon
Caramelized Fennel Salad, Salsa Verde
- Roast Baron of Beef
Wholegrain Mustard Crust, Peppercorn Gravy
- Beef Provençal
Rich Tomato Gravy, Black Olives, Potatoes, Rosemarin Gremolata

VEGETARIAN

- Eggplant Parmesan
Breaded Eggplant, Marinara Sauce, Melting Mozzarella Cheese
- Mushroom Caponata
Crushed Tomato, Capers, Sweet and Sour Sauce
- Root Vegetables Gratin
Cheddar Bechamel, Garlic Parsley Crust
- Ratatouille al Forno
Black Olives, Garlic Rosemary Oil
- Cannelinni Bean Ragout
Chilli, Garlic Tomato, Walnuts Crumble, Goat Cheese
- Steamed Market Vegetables

STARCH

- Roasted Red Skin Potatoes
Sea Salt, Fresh Rosemary
- Parmesan Mash Potatoes
- Steam Plain Rice
- Long Grain Pilaf Rice
Baked Vegetable Broth, Provençal Herbs, Olive Oil
- Mediterranean Cous Cous
Tomato, Raisins, Slivered Almonds, Cumin Lemon Dress
- Risotto Milanese
Sofran, Parmesan

Desserts

- See Plated Dessert Menu

COMPLIMENTARY

Tea/Coffee & Soft Drinks
Bread & Butter
Assorted Dinner Rolls, Creamy Butter

PREMIUM STATION MENUS

Mexican Quesadilla

- Chicken
- Beef
- Vegetarian

Flame Italian Pasta

- Chicken
- Beef
- Vegetarian

Asian Pad Thai

- Chicken
- Beef

Classic/Modern Style Poutine

- Classic Cheese & Gravy
- Butter Chicke

Mini Burger Sliders

- Prime Angus Beef

Midnight Food Truck

- Old Fashion Poutine
- Pad Thai
- Corn Dog
- Funnel Cake
- Loaded Nachos
- Buffalo Chicken Bites

Bombay Pani Puri

Pav Bhaji

Bubble milk tea

- Taro
- Matcha Green Tea
- Passionfruit
- Mango

Authentic Kottu

- Chicken
- Mutton

Hopper

- Plain
- Egg

Dosa

- Plain
- Ghee
- Masala

Puttu & Omelet

Vada

- Classic Style

Camp Fire S'more

- Marshmallow / German Chocolate / Graham Cracker

Chocolate Waffle & Ice Cream

- Chocolate Chunks / Chocolate Sauces / Asst. Candies

Crêpe & Ice Cream

- Chocolate Sauces / Asst. Candies / Tasty Syrups

European Sweet Table

- Chocolate Fountain / French & Italian Pastries
Mini Gourmet Tarts / Asst. Fruits / Individual Desserts
/ Asst. Classic Cakes / Asst. Cheesecakes

Plated Dessert Menu

- Cheesecake: Choice of One
(Classic New York, Chocolate, Grand Marnier, Mango, Passionfruit)
- Vanilla Bean Pannacotta
- Tiramisu Cake with Baileys Irish Cream
- Chocolate Caramel Fudge Layer Cake with Berry Sauce
- Black & White Chocolate Mousse
Chocolate & Strawberry Coulis
- Purple Yam Ice Cream
- Tartufo Ice Cream
- Mandarin Bread Pudding with Vanilla Sauce
- Trio Dessert:
*Caramel Apple Brûlée,
Chocolate Opera Gateaux,
Raspberry Cheesecake Pop with Raspberry Coulis*