

THE
COMO
MELBOURNE

M
GALLERY
HOTEL
COLLECTION

FESTIVE MENUS



Festive Canapé Menu

Cold

Smoked duck with spiced fig and pear crostini
Home cured salmon tartine with capers & crème fraiche
Skewered sorpresa with olives, cherry tomatoes and bocconcini
Witlof cups with maple glazed walnuts and creamy blue cheese
Herbed balsamic mushroom tartlets
Prosciutto with home pickled rock melon

Hot

Mini turkey burgers with cranberry jam and tangy mustard slaw
Red wine lamb rillette with cornichons
Vegetable fritter with marinated feta cheese and minted yoghurt
Homemade vegetable quiche with caramelised onion relish
Mini beef burger, Swiss cheese and smoky BBQ sauce
Seared scallops, avocado sauce and micro herbs

Substantial

Battered flathead fish and chips with tartare sauce
Hoisin pork bao buns with cucumber, capsicum and coriander
Chicken satay with peanut sauce, fried shallots and crushed peanuts
Pumpkin Arancini with balsamic aioli and shaved parmesan
Caprese tomato and buffalo mozzarella fresh basil

Sweet

Christmas gingerbread cookies
Christmas macarons
Pavlova with whipped cream fresh berries and berry coulis
Dark chocolate mousse with raspberry compote
Cheesecake tartlets with mixed berry compote

\$27 per person - 4 items
\$39 per person - 6 items
\$52 per person - 8 items
\$65 per person - 10 items
\$12 per substantial item

Minimum of 20 guests



Festive Buffet Menu

Charcuterie Board

A variety of cured meats

Serrano ham, Italian salami, prosciutto, mortadella, chicken and pistachio terrine

Served with chutneys, pickles, condiments and assorted breads

Seafood display on ice

Succulent prawns

Freshly shucked oysters

New Zealand green-lipped mussels

Tasmanian smoked salmon

Marinated baby octopus

Served with fresh tomato onion salsa, limes, lemons and cocktail sauce

Gourmet Salads

Coleslaw of red and green cabbage, carrots, tangy mustard and vegan mayo

Witlof and rocket salad with maple glazed walnuts, pear and maple vinaigrette

Mixed green salad, cherry tomatoes, Spanish onion, cucumber and vinaigrette

Hot Main Dishes

Roasted Turkey roll with herb and parmesan stuffing, cranberry sauce

Gippsland beef sirloin red with red wine jus and roasted chat potatoes

Atlantic salmon, steamed summer vegetables and herbed cream sauce

Oven baked root vegetables and seasonal vegetables

Dessert

Australian and imported cheeses with dried fruits, nuts and crackers

Fruit platter with seasonal fruits and berries

Warm self-saucing chocolate cake

Spiced fruit mince pies

Dark chocolate mousse with raspberry compote

Christmas ginger bread cookies

Panna cotta with mint and macerated berries

\$95 per person

Minimum of 20 guests



Festive Banquet Menu

Entrée

Apple, walnut, celery and prawn salad with yoghurt ranch dressing
Caprese salad, Roma tomatoes, buffalo mozzarella, fresh basil and basil oil
Seared tuna tataki, soba noodle salad with sesame ginger soy vinaigrette
Chargrilled Caesar salad with crispy prosciutto and shaved parmesan
Roasted vegetable salad with crispy spiced chickpeas, spinach and coconut yoghurt dressing

Entrée

Roasted turkey roll with herb and parmesan stuffing, roasted summer vegetables and cranberry sauce
Braised lamb shank in red wine and rosemary with crushed lemon parsley potatoes and steamed greens
Tofu and chickpea tikka masala, steamed basmati rice and greens
Roasted chicken breast stuffed with spinach, mozzarella, ricotta and semi dried tomatoes accompanied by Kipfler potatoes and red wine jus
Miso glazed salmon, creamy mashed potatoes and charred broccolini

Dessert

Roasted balsamic fig, maple glazed walnuts, mascarpone cheese and buttery crumble
Pumpkin cheesecake, candied pecans and whipped vanilla cream
Belgian chocolate tart, raspberries and pistachio dust
Christmas pavlova with summer berries, whipped cream and strawberry coulis
Australian and imported cheeses with dried fruits, nuts and crackers

\$95 per person - 2 Course

\$105 per person - 3 Course

Alternating Service

Minimum of 20 guests

Festive menu events include
room decorations, Christmas tree, Christmas crackers, selection of T2 teas and Nespresso coffee served with a mini mince pie
Items and prices listed on the menu are subject to availability and change

Please advise our team of any dietary requirements
Vegetarian and Gluten free options available
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish



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