

We have a range of set menus and are happy to custom design a menu that suits your function or event. Please phone Celso on 0418 817 817 for further information and to discuss your requirements. Below are three sample set menus we have custom designed for events hosted by us recently.

Example Set Menu 1

Canapes/Appetiser

Mini tomato and basil bruschetta
Home made cocktail meatball w spicy salsa
vegetarian frittata

Main course

Chefs special pumkin and ricotta cannelloni
tortellini all boscaiola -smokey bacon & mushroom
bbq export lamb cutley w/mustard glaze
seared chicken fillet w/crispy prosciutto and sage
skewered beef fillet mini burgers
rosemary and garlic potatoes
rocket and parmesan salad
morrocan cous cous salad (If I could have an italian salad instead, that would be better for me)

cake - wedding cake served by you with sorbet.

\$40 per head adult
\$25 per head - children

Example Set Menu 2

APPETISERS/CANAPES

MINI TOMATO AND BASIL BRUSCHETTA
VEGETARIAN RISOTTO BALLS
COCKTAIL MEAT BALLS W/ SPICY SALSA
SMOKED SALMON, AND CHIVE CREAM CHEESE ON PUMPERNICKEL

MAIN MEAL/BUFFET STYLE-CHEF SERVED

HOME MADE ROASTED PUMPKIN AND RICOTTA CANNELLONI
TORTELLINI ALLA BOSCAIOLA-SMOKED BACON AND MUSHROOM
CHICKEN BREAST FILLET SALTIMBOCCA W/ CRISPY PROSCIUTTO AND SAGE
ASIAN MARINATED CHARED ATLANTIC SALMON FILLET
SLOW ROASTED EYE FILLET/PRESENTED AS A MINI SKEWERED BURGER/PANINI

ACCOMPANIMENTS

GARLIC AND ROSEMARY POTATOES
ROCKET AND PARMESAN SALAD
MOROCCAN COUS COUS SALAD
BEETROOT AND PEAR SALAD

DESSERTS

TWO OF THE FOLLOWING

TIRAMUSU
CREAM CARAMEL
PROFITEROLES W/CHOCOLATE SAUCE AND WARM CUSTARD
FRUIT SALAD AND ICE CREAM

COFFEE AND TEA

Example Set Menu 3

GARLIC and HERB BREAD and PLAIN BREAD

MINI VEGETARIAN RISOTTO BALLS

COCKTAIL ASSORTED PIZZETTE

CRAB AND PRAWN BANGERS W/ SWEET CHILLIE SALSA. (HAVE ADDED THESE STARTERS FOR YOU)

CLASSY BUFFET CHEF SERVED:

TORTELLINI ALLA BOSCAILA

PENNE ALLA PRIMAVERA- asparagus, sundried tomato, jap pumpkin and basil

ROAST SCOTCH FILLET W/ RED WINE PEPPER MUSHROOM SAUCE

CHICKEN BREAST W/ MUSHROOM MARSALA SAUCE

ROAST POTATO and ROASTED PUMPKIN -MARKET GREEN VEGETABLES
and PARMESAN and ROCKET SALAD AND TOSSED ITALIAN SALAD

DESSERT:

YOUR CELEBRATION TORTE WITH OUR GELATO

COFFEE AND TEA

BYO WITH A SOFT DRINK TAB. COST PER HEAD FOR THE FOOD \$35.00