Xmas Catering

Sample Menu

2-course (75pp)
3-course ($80pp)

STARTERS TO SHARE

(Choice of 3)

Chicken Parmigiana

Quattro Formaggi Arancini with truffle aioli

Mushroom Croquettes with condiments

Assorted Sliders

Smoked Salmon Blinis +5pp

Gourmet Cheese Platter +15pp (OPTIONAL)(Minimum 10 people)

MAINS TO SHARE

(CHOICE OF 1 MAIN & 2 PASTA)

Rolled Boneless Chicken with salsa verde

Rolled Roasted Porchetta with apple sauce & gravy +8pp

Rolled Beef Porterhouse with horseradish cream and mushroom sauce +10pp

Slow Cooked Lamb Shoulder baked with sourdough and braising juices +8pp

Pan-Fried Herb Ricotta Gnocchi with bolognese sauce and shaved parmesan

Orecchiette with garlic, shallots and broccoli finished with pesto, shaved pecorino and pangrattato (V)

Penne Arrabbiata with napoli sauce, garlic, chilli, roasted capsicum, olives, shaved parmesan and drizzled with Carolina reaper chilli oil (V)

Beetroot and Ricotta Ravioli with sage burnt butter, ricotta salata & balsamic glaze (V)

COMPLIMENTS WITH

Orange and Fennel Salad

DESSERT 50/50

Limoncello Tiramisu with lemon curd and amaretti (V)

Flourless Dark Chocolate Torte with poached red wine pear, honey roasted almonds and vanilla mascarpone (V, GF)

Gourmet Fruit Platter +15pp (OPTIONAL)(Minimum 10 people)