

NYE catering 2018

All prices are for minimum order and pick up on 31st December

- Antipasto – \$120
- House selection of prosciutto di Parma, and local cured meats with assorted cured vegetables with That's Amore bocconcini cheese – serves from 20 guests
- Chicken Caesar salad - \$80
Grilled chicken tossed with parmesan cos leaves and toasted ciabatta bread – serves from 20 guests

Pasta

- House lasagna – \$95
Our slow cooked Bolognese sauce layered with local cheeses – serves 24 pieces medium size
- House Vegetarian Lasagna - \$95
Slow cooked Pomodoro layered with cheese and peas – serves 24 pieces medium size
- House Gluten free lasagna - \$95
Gluten free pasta layered with Bolognese and local cheese
- Cannelloni di ricotta - \$95
Each tray serves 20
- Penne tossed with tomato, zucchini and eggplant - \$80 each tray serves from 20

Meats

- Chicken schnitzel - \$140
20 chicken schnitzels in half
- Chicken Maryland fillet - \$120
Slow cooked boned Maryland with rosemary and garlic
- Beef schnitzel - \$200
20 beef schnitzel from scotch fillet in half then crumbed
- Slow roast lamb shoulder \$130
- Slow roast beef \$130
- Slow cooked porchetta sliced and served cold - \$130

Fish

- Local crumbed calamari \$120
- Baked fish \$150
Sustainable hake baked in oven with herb butter – serves 20 people

Salads & vegetables serves approx. 20- 30 guests

- Mixed leaf green salad -\$45 tossed mixed leaves with tomato , cucumber with dressing on side – serves from 20
- Greek salad - \$50 tossed greens with tomato , cucumber, olives and Bulgarian feta – serves from 20
- Quinoa chicken salad \$90
Grilled chicken sitting on quinoa with tossed assorted vegetables and greens with Italian style lemon dressing – serves from 20 people
- Scalloped potato \$80 – sliced potato layered with parmesan and local cream
- Roast assorted Italian style vegetables \$80
- Roast Potato - \$80 – roast whole potato with onion, rosemary tossed in olive oil
- Pepe e patate - \$90 – Fried potato tossed with slow fried peppers
- Rice salad -\$80 – long grain rice tossed with vegetables, tomato and olive oil

Platters

- Seasonal sliced fruit platter \$100 – sliced assorted seasonal fruit
- Tiramisu \$100 – coffee and marscapone layered with sponge finger biscuits serves from 30 people