

Christmas catering 2019

All prices are for minimum order and pick up on 24th and 25th December

- Antipasto – \$150
- 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 - \$95
Grilled chicken tossed with parmesan cos leaves and toasted ciabatta bread – serves from 20 guests

Pasta

- House made lasagna – \$100
Our slow cooked Bolognese sauce layered with local cheeses – serves 24 pieces medium size
- House Vegetarian Lasagna - \$100
Slow cooked Pomodoro layered with cheese and peas – serves 24 pieces medium size
- House Gluten free lasagna - \$100
Gluten free pasta layered with Bolognese and local cheese
- Cannelloni di ricotta - \$100
Each tray serves 20
- Penne tossed with tomato, zucchini and eggplant - \$90 each tray serves from 20

Meats

- Chicken schnitzel - \$180
20 chicken schnitzels in half
- Chicken Maryland fillet - \$150
Slow cooked boned Maryland with rosemary and garlic
- Beef schnitzel - \$250
20 beef schnitzel from scotch fillet in half then crumbed
- Slow roast lamb shoulder \$140
- Slow roast beef \$140
- Slow cooked porchetta sliced and served cold - \$130

Fish

- Local crumbed calamari \$130
- 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 -\$50 tossed mixed leaves with tomato , cucumber with dressing on side – serves from 20
- Greek salad - \$55 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 \$90 – sliced potato layered with parmesan and local cream
- Roast assorted Italian style vegetables \$95
- Roast Potato - \$90 – roast whole potato with onion, rosemary tossed in olive oil
- Pepe e patate - \$100 – 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 \$150 – sliced assorted seasonal fruit
- Tiramisu \$120 – coffee and marscapone layered with sponge finger biscuits serves from 20 people