

Christmas Canapés Package

From \$160 per person

Minimum 50 guests

3 hours food Selection of 2 hot canapes + 2 cold canapes + 4 substantial

Cold Canapes (pick 2)

- Bruschetta, Heirloom Tomato & Basil (V)
- Tuna Tartare Tartlet, Lemon & Chive
- White Anchovy and Tomato Chutney Toast
- Bocconcini, Cherry Tomato & Basil Skewers (V)
- Rockmelon, Parsley & Prosciutto Skewers
- Crostini, Whipped Ricotta, Lemon, Honey (V)
- Beef Tartare Wafer Cone, Mustard Mayonnaise, Capers
- Smoked Salmon, Dill & Mascarpone Cocktail Spoon

Hot Canapes (pick 2)

- Pumpkin Arancini, Black Pepper Aioli (V)
- Sun Dried Tomato & Goats Cheese Arancini (V)
- Fried Feta Stuffed Olives, Napoli Sauce (V)
- Calamari, Lemon Mayo
- Lemon Herb Chicken Skewers, Salmoriglio Sauce
- Beef Tagliata Skewers, Parmesan, Balsamic
- Veal, Sage & Prosciutto Saltimbocca Skewers
- Pork and Fennel Sausage Roll, Tomato Chutney

Substantial (pick 4)

Focaccia Sandwich, Grilled Vegetables, Mozzarella (V)

Margherita Pizzette (V)

Pizzette, Salami, Honey

Meatball Sub, Provolone, Basil

Crumbed Fish, Tartare Sauce

Roast Pork, Apple Slaw, Ciabatta Rolls

Italian Chipolata Sandwich, Caramelised Onions

Live Stations (all included)

Cannoli Tray: Ricotta cannoli's with various accompaniments, stuffed to order

Gelato Cart: Various gelato and sorbet flavours, scooped into a waffle cone or cup to order

Antipasto Cart : "Build your own antipasto platter" Cured meats, olives, grilled vegetables, cheeses, focaccia

Festive Feast Package

From \$180 per guest
Minimum 50 Guests

Appetisers (included)

- Focaccia, Olive Oil, Balsamic
- Antipasto
- Cured Meats, Olives, Pickled Vegetables, Grissini
- Caprese-Tomato, Basil & Mozzarella Salad

Add on Seafood Platters \$ 260 per platter (serves 5-10): Prawns, Oysters, Picked Crab, Smoked salmon with accompaniments

Entrée (choose 2 to be shared for the table)

- Burrata, Fennel, Orange & Parsley (V)
- Goats Cheese Fritter, Fig, Rocket, Vincotto (V)
- Grilled Octopus, Chorizo, Potato, Romesco sauce
- Grilled King Prawns, Risoni Arabiatta
- Chefs selection of Arancini (v)
- Beef Carpaccio, Cipriani Sauce, Rocket, Parmesan
- Fritto Misto, Lemon Aioli, Mesclun Salad Main (choose 2 to be shared for the table)
- Stuffed Pasta Shells, Spinach & Ricotta and Bechamel (V)
- Grilled Snapper, Pepperonata, Potatoes, Aioli
- Chicken Roulade, Olives, Cacciatore Sauce
- Porchetta Stuffed with Nduja and Herbs, Tuscan Vegetables, Salsa Verde
- Slow Roast Lamb Shoulder, Carrots, Fennel Seed & Rosemary
- Baked Salmon, Walnut, Parsley & Lemon
- Mushroom Ragu Lasagna, Parmesan (v)
- Veal Saltimbocca, Prosciutto, Sage, White wine sauce

Sides (choose 2 to be served with the main course)

- Parmesan Polenta
- Rocket, Pear and Parmesan
- Fries, Herb Salt, Aioli
- Roast potatoes, Rosemary
- Green beans, Confit Garlic

Desserts (choose 2)

Canoli Tray: Ricotta cannoli's with various accompaniments, stuffed to order

Tiramisu tower : Tiramisu in coupe glasses stacked to form a tower

Gelato Cart: Various gelato and sorbet flavours, scooped into a waffle cone or cup to order