



# Italian Buffet Menu

\$50.00 Per Head

Non Serviced. Bio-disposable plates, cutlery, napkins. Full buffet set-up with table, chaffing dishes included in cost.

Minimum of 20 guests

Choose Four Main Dishes

Chicken, Pea and Lemon Risotto (Low Gluten)

Sauteed chicken thigh tossed with spices, onions, garlic and slowly cooked into risotto. Finished with peas, lemon zest, cream sauce and Parmesan cheese

Chicken Spinach and Feta Cannelloni

Chicken, sautéed spinach, crumbed fetta, rolled in whole egg pasta topped with a creamy three cheese sauce

Spezzatino di manzo (Italian beef stew) (Low Gluten)

Comfort food plus. Slow cooked beef with garlic, sage, capers and pancetta in a white wine & tomato sauce

Tuscan Sausage Ragù

Beautiful Tuscan pork sausage ragù made with fresh tomatoes layered over penne pasta and topped with crumbled fetta cheese

Chicken Cacciatore (Low Gluten)

In cuisine, alla cacciatora refers to a meal prepared "hunter-style" with onions, a fresh herb mix tomatoes, capsicum and white wine. Classic Italian Dish.

Oven Baked Chicken Stuffed Chicken (Low Gluten)


Chicken breast stuffed with rosemary, ricotta cheese, lemon zest, roasted garlic and sauteed spinach. Finished with slices of fresh tomato and oven baked. Yum!

Pork Scallopini

Pork fillet sheets stuffed with smoked ham & mozzarella cheese and rolled. Finished with a cream & mushroom sauce

Traditional Beef Lasagna

Rich beef and tomato bolognese sauce layered with whole egg pasta & creamy béchamel sauce





# Italian Buffet Menu

## Vegetarian Option, Choose Two

### Gatto Di Patate (Potato Cake)

Mashed creamy potatoes layered with a trio of cheese and pancetta topped with breadcrumbs and oven baked

### Pea and Lemon Gnocchi (Vegan)

Baby peas sauteed with onion, garlic and fresh lemon zest, finished with a cream and white wine sauce. Layered on fresh potato gnocchi.

### Spinach, Ricotta and Pumpkin Cannelloni

Sautéed spinach with roasted pumpkin mixed with ricotta cheese, finished with zesty lemon cream sauce

### Pesto & Tomato Fettuccine

House-made pesto tossed through whole egg fettuccine with roasted cherry tomatoes and served with a side of Parmesan cheese.

### Florentine potato bake

Laying the usual potatoes and cream combo with wilted spinach for extra flavour. Finished off with cheese on top for that golden crust.

### Mushroom Gnocchi

Sauteed mushrooms, onions and roasted garlic finished in a lemon creamy sauce, layered through fresh potato gnocchi. So good the carnivores will love it!

## Choose Two Breads

Garlic Bread

Cheesy Garlic Bread

Roast Tomato Focaccia

White Bread Rolls served with butter