



Montebello Catering

Buffet Menu

**** An additional 10% (GST) will be added to your order**

Grazing	Price	Feeds	Vegan	Vegetarian	Gluten Free
<u>ANTIPASTO BOARD</u> VARIETY OF CRUDITES, KALAMATA OLIVES, STUFFED BELL PEPPERS, MARINATED EGGPLANT + ARTICHOKE, VARIETY OF DIPS, ARTISAN BREAD, FRUITS + CRACKERS	\$120	20 GUESTS		VEGETARIAN	
<u>CHEESE BOARD</u> CAMEMBERT, SHARP VINTAGE CHEDDAR, CREAMY BLUE CHEESE, JARLSBERG + SMOKY CHEESE. ALSO INCLUDES FRUITS, CRUDITES, NUTS, CRACKERS + QUINCE PASTE	\$150	20 GUESTS		VEGETARIAN	
<u>CHARCUTERIE BOARD</u> PROSCIUTTO, SALAMI, CHORIZO, CACCIATORE, CABANOSSI, DOUBLE SMOKED HAM + PATE. ALSO INCLUDES FRUITS, CRUDITES, NUTS + CRACKERS	\$150	20 GUESTS			

Grazing (cont.)	Price	Feeds	Vegan	Vegetarian	Gluten Free
<p><u>GRAZING TABLE</u> PROSCIUTTO, SALAMI, CHORIZO, CACCIATORE, CABANOSSI, DOUBLE SMOKED HAM + PATE. CAMEMBERT, SHARP VINTAGE CHEDDAR, CREAMY BLUE CHEESE, JARLSBERG + SMOKY CHEESE. VARIETY OF CRUDITES, KALAMATA OLIVES, STUFFED BELL PEPPERS, MARINATED EGGPLANT + ARTICHOKE. VARIETY OF DIPS, ARTISAN BREAD, FRESH FRUIT, CRACKERS + QUINCE PASTE</p> <p>ALSO INCLUDES BOARDS, SERVING UTENSILS, DISPOSABLE PLATES, DISPOSABLE FORKS, NAPKINS + TABLE DECORATIONS</p>	\$470	60 GUESTS			
<p><u>SEAFOOD BOARD</u> ONE DOZEN OYSTERS SERVED W/ SHALLOTS + RED WINE VINAIGRETTE + CHILLI OIL, EXMOUTH PRAWNS IN SHELLS, ATLANTIC SMOKED SALMON, PRAWN COCKTAIL, MARINATED OCTOPUS + MUSSELS, SEAFOOD STICKS, TARTARE SAUCE, COCKTAIL SAUCE + LEMONS</p>	\$210	20 GUESTS			GLUTEN FREE

Soups	Price	Feeds	Vegan	Vegetarian	Gluten Free
<p><u>BACON, POTATO + LEEK SOUP</u> CLASSIC POTATO + LEEK SOUP, FINISHED WITH BACON</p>	\$70	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN OPTION AVAILABLE	GLUTEN FREE
<p><u>CHICKEN + ASPARAGUS CHOWDER</u> CREAMY CHICKEN SOUP WITH VEGETABLES + ASPARAGUS</p>	\$80	20 GUESTS			GLUTEN FREE OPTION AVAILABLE
<p><u>SPICY PUMPKIN SOUP</u> THICK PUMPKIN SOUP WITH COCONUT CREAM + A HINT OF CHILLI</p>	\$70	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
<p><u>PORCINI + PARSNIP SOUP</u> RICH + CREAMY MUSHROOM SOUP, SPRINKLED WITH CHIVES</p>	\$80	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
<p><u>TUSCAN COUNTRY SOUP</u> CHUNKY VEGETABLE SOUP WITH BEANS, LEGUMES + PEAS</p>	\$70	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE

Salads	Price	Feeds	Vegan	Vegetarian	Gluten Free
<p><u>THAI BEEF SALAD</u> BEEF STRIPS, RICE NOODLES, ASIAN SLAW, PEANUTS, BEAN SHOOTS, CHILLI + THAI DRESSING</p>	\$60	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN OPTION AVAILABLE	GLUTEN FREE
<p><u>CHICKEN CAESAR SALAD</u> WITH CRISPY BACON, EGG, PARMESAN, ICEBERG LETTUCE, CROUTONS + CAESAR DRESSING</p>	\$55	20 GUESTS			GLUTEN FREE OPTION AVAILABLE
<p><u>ITALIAN PASTA SALAD</u> WITH SALAMI, BOCCONCINI, CHERRY TOMATOES, PARMESAN, BASIL, + PESTO DRESSING</p>	\$60	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN OPTION AVAILABLE	
<p><u>GRILLED HALOUMI, CHORIZO + QUINOA SALAD</u> WITH ROASTED CAPSICUM, WALNUTS, SUNFLOWER SEEDS, MESCULIN LETTUCE, GARLIC VINAIGRETTE + LEMON</p>	\$55	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN OPTION AVAILABLE	GLUTEN FREE
<p><u>TUNA + NIÇOISE SALAD</u> WITH GREEN BEANS, POTATO, TOMATO, ONION, OLIVES, BOILED EGG, LEMON + CAPER DRESSING</p>	\$55	20 GUESTS			GLUTEN FREE
<p><u>WATERMELON + FETA SALAD</u> WITH CUCUMBER, TOMATO, CELERY, RED ONION, KALAMATA OLIVES, FRESH SPRIGS OF MINT, FRESH SPRIGS OF ROSEMARY + BASIL DRESSING</p>	\$55	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
<p><u>MEDITERRANEAN COUSCOUS SALAD</u> SUN-DRIED TOMATOES, DICED VEGETABLES, KALAMATA OLIVES, DRIED FRUITS, NUTS, OREGANO + OLIVE OIL</p>	\$45	20 GUESTS	VEGAN	VEGETARIAN	
<p><u>EGG + POTATO SALAD</u> CLASSIC POTATO SALAD FINISHED WITH SPRING ONIONS, EGGS + SEEDED MUSTARD MAYO</p>	\$45	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE

Salads (cont.)	Price	Feeds	Vegan	Vegetarian	Gluten Free
<p><u>GREEK SALAD</u> FETA, CAPSICUM, CUCUMBER, TOMATO, RED ONION, KALAMATA OLIVES, ZESTY LEMON + OREGANO DRESSING</p>	\$45	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
<p><u>AUSSIE SLAW</u> CLASSIC COLESLAW WITH CELERY, APPLES + CREAMY MAYO DRESSING</p>	\$45	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
<p><u>GREEN LEAF SALAD</u> MIXED GREEN LEAVES, MINT, CORIANDER, BASIL, CUCUMBER, SPRING ONION + LEMON DRESSING</p>	\$45	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
<p><u>GARDEN SALAD</u> TOMATO, CUCUMBER, RED ONION, RADISH + MIXED LETTUCE, BALSAMIC DRESSING</p>	\$45	20 GUESTS	VEGAN		GLUTEN FREE

Pasta	Price	Feeds	Vegan	Vegetarian	Gluten Free
<u>LASAGNE</u> TRADITIONAL BEEF + PORK LASAGNE WITH BÉCHAMEL SAUCE	\$80	20 GUESTS			
<u>PASTA BOLOGNESE</u> TRADITIONAL SLOWLY COOKED BOLOGNESE SAUCE (PASTA OPTIONS: PENNE OR SPAGHETTI)	\$70	20 GUESTS		VEGETARIAN	GLUTEN FREE OPTION AVAILABLE
<u>TIMPANA</u> MALTESE BAKED PASTA WITH BOLOGNESE SAUCE, BOILED EGGS + PEAS, ENCRUSTED IN PASTRY	\$80	20 GUESTS			
<u>PASTA CARBONARA</u> BACON, MUSHROOM + SPRING ONIONS IN A CREAMY WHITE WINE SAUCE (PASTA OPTIONS: PENNE OR SPAGHETTI)	\$70	20 GUESTS		VEGETARIAN	GLUTEN FREE OPTION AVAILABLE
<u>CHICKEN + CHORIZO PASTA</u> CHICKEN, CHORIZO, CHERRY TOMATOES + ROASTED CAPSICUM IN A NAPOLETANA SAUCE (PASTA OPTIONS: PENNE OR SPAGHETTI)	\$70	20 GUESTS		VEGETARIAN	GLUTEN FREE OPTION AVAILABLE
<u>CHILLI PRAWN + BROCCOLI PASTA</u> SAUTEED PRAWNS, BROCCOLI FLORETS + CHILLI, IN A CREAMY TOMATO SAUCE (PASTA OPTIONS: PENNE OR SPAGHETTI)	\$80	20 GUESTS			
<u>LENTIL RAGU LASAGNE</u> LAYERED PASTA, GRILLED ZUCCHINI, EGGPLANT, WITH LENTIL + MUSHROOM RAGU, TOPPED W/ CHEESY BÉCHAMEL SAUCE	\$80	20 GUESTS		VEGETARIAN	
<u>VEGE + PESTO PASTA</u> ROASTED PUMPKIN, ROASTED ZUCCHINI, CHERRY TOMATOES, PINE NUTS + BASIL PESTO (PASTA OPTIONS: PENNE OR SPAGHETTI)	\$60	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE OPTION AVAILABLE

Mains (Roasts + Bakes)	Price	Feeds	Vegan	Vegetarian	Gluten Free
<u>ROAST BEEF</u> SERVED WITH GRAVY	\$110	20 GUESTS			GLUTEN FREE
<u>BEEF BRISKET</u> SLOW-COOKED AMERICAN STYLE BRISKET, SERVED WITH PAN GRAVY	\$120	20 GUESTS			GLUTEN FREE
<u>ROAST PORK</u> SERVED WITH APPLE CIDER SAUCE + GRAVY	\$105	20 GUESTS			GLUTEN FREE
<u>PORK BELLY</u> CRISPY SKIN PORK BELLY SERVED WITH JUS	\$110	20 GUESTS			GLUTEN FREE
<u>ROAST LAMB</u> SERVED WITH MINT SAUCE + GRAVY	\$125	20 GUESTS			GLUTEN FREE
<u>LAMB CHOPS</u> GRILLED LAMB CHOPS SERVED WITH SALSA VERDE	\$135	20 GUESTS			GLUTEN FREE
<u>ROAST CHICKEN</u> ROAST CHICKEN PIECES MARINATED IN HERBS + GARLIC	\$90	20 GUESTS			GLUTEN FREE
<u>BAKED PERI-PERI CHICKEN</u> SPICY CHICKEN PIECES WITH PERI-PERI SEASONING	\$90	20 GUESTS			GLUTEN FREE
<u>ROAST TURKEY BREAST</u> SERVED WITH CRANBERRY SAUCE + GRAVY	\$105	20 GUESTS			GLUTEN FREE
<u>BAKED GARLIC BUTTER SALMON</u> WITH BLISTERED CHERRY TOMATOES + KALE	\$130	20 GUESTS			GLUTEN FREE

Mains (Signature Dishes)	Price	Feeds	Vegan	Vegetarian	Gluten Free
<u>BEEF FUNGHI</u> PORTERHOUSE ESCALLOPES WITH GARLIC MUSHROOMS + THYME, IN WHITE WINE SAUCE	\$110	20 GUESTS			GLUTEN FREE OPTION AVAILABLE
<u>BRAGIOLI</u> ROLLED BEEF WRAPPED WITH HAM + CHEESE, SERVED WITH SAUTEED CAPSICUM + RICH TOMATO SAUCE	\$130	20 GUESTS			
<u>NONNA'S MEATBALLS</u> WITH BELL PEPPER + CHERRY TOMATO SAUCE	\$90	20 GUESTS	VEGAN OPTION AVAILABLE		
<u>SZECHUAN PORK STIR FRY</u> WITH SEASONAL VEG, CHILLI, SOY SAUCE + CASHEWS	\$95	20 GUESTS			GLUTEN FREE OPTION AVAILABLE
<u>HONEY BBQ PORK RIBS</u> TWICE-COOKED RIBS IN A HOMEMADE BBQ SAUCE	\$105	20 GUESTS			GLUTEN FREE
<u>CHICKEN PARMI TENDERS</u> TOPPED WITH DICED BACON	\$95	20 GUESTS			
<u>CHICKEN BOSCAIOLA</u> PAN-FRIED CHICKEN BREAST CUTLETS W/ BACON, MUSHROOM + SPRING ONIONS IN A CREAMY WHITE WINE SAUCE	\$95	20 GUESTS			GLUTEN FREE OPTION AVAILABLE
<u>BARRAMUNDI</u> SET ON WILTED SPINACH + SERVED WITH HOLLANDAISE SAUCE	\$110	20 GUESTS			GLUTEN FREE

Curries

	Price	Feeds	Vegan	Vegetarian	Gluten Free
<u>BEEF CURRY</u> CHOICE OF KORMA, VINDALOO or ROGAN JOSH	\$95	20 GUESTS			GLUTEN FREE
<u>LAMB CURRY</u> CHOICE OF KORMA, VINDALOO or ROGAN JOSH	\$100	20 GUESTS			GLUTEN FREE
<u>CHICKEN CURRY</u> CHOICE OF BUTTER CHICKEN or CHICKEN TIKKA MASALA	\$90	20 GUESTS			GLUTEN FREE
<u>CHICKPEA + CAULIFLOWER CURRY</u> IN COCONUT CREAM	\$80	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
<u>THAI SWEET POTATO CURRY</u> SPICY + ZESTY VEGAN CURRY	\$80	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
<u>BUTTER TOFU CURRY</u> DELICIOUS VEGAN CURRY	\$80	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
<u>VEGAN CHICKEN KORMA</u> PLANT BASED CHICKEN + GREEN BEANS, IN KORMA SAUCE	\$95	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE

Vegetables

	Price	Feeds	Vegan	Vegetarian	Gluten Free
ROASTED SEASONAL VEGETABLES	\$45	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
ROSEMARY BAKED POTATOES	\$45	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
<u>GARLIC CHAT POTATOES</u> SKIN-ON POTATOES WITH GARLIC + THYME	\$45	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
CREAMY POTATO BAKE	\$50	20 GUESTS		VEGETARIAN	GLUTEN FREE
CREAMY MASHED POTATO	\$50	20 GUESTS		VEGETARIAN	GLUTEN FREE
<u>ROASTED SWEET POTATO MASH</u> WITH A HINT OF CUMIN	\$50	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
CHEESY CAULIFLOWER BAKE	\$50	20 GUESTS		VEGETARIAN	GLUTEN FREE OPTION AVAILABLE
HONEY GLAZED PUMPKIN	\$45	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	GLUTEN FREE
<u>PEPERONATA</u> STEWED CAPSICUM, ONION, TOMATO + HERBS	\$50	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
CORN ON THE COB	\$45	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE

Sides	Price	Feeds	Vegan	Vegetarian	Gluten Free
STEAMED BASMATI RICE	\$25	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
PILAF RICE	\$35	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
NAAN BREAD (MIX OF PLAIN + GARLIC)	\$1.50	PER GUEST	VEGAN	VEGETARIAN	
<u>ONION BHAJI</u> SERVED W/ GREEN CHUTNEY	\$1.50	PER GUEST		VEGETARIAN	GLUTEN FREE
<u>PAPPADUMS</u> SERVED W/ GREEN CHUTNEY	\$1.50	PER GUEST	VEGAN	VEGETARIAN	GLUTEN FREE
GARLIC BREAD	\$1.50	PER GUEST		VEGETARIAN	<i>GLUTEN FREE OPTION AVAILABLE</i>
BREAD ROLLS + BUTTER	\$1.50	PER GUEST		VEGETARIAN	<i>GLUTEN FREE OPTION AVAILABLE</i>
ARTISAN BREAD ROLLS + BUTTER	\$2.00	PER GUEST		VEGETARIAN	

Sweets	Price	Feeds	Vegan	Vegetarian	Gluten Free
<u>PETITS FOURS</u> SELECTION OF MINI-VELVET CUPCAKES, CARAMEL SLICE, PEPPERMINT SLICE, CITRUS TART SLICE, JAFFA MUDCAKE, TIA MARIA CHEESECAKE, + STRAWBERRY CHEESECAKE (40 PIECES IN TOTAL)	\$120	20 GUESTS		VEGETARIAN	GLUTEN FREE
BAKED WHITE CHOCOLATE CHEESECAKE	\$85	20 GUESTS		VEGETARIAN	
FRESH CHOCOLATE + VANILLA CHEESECAKE	\$85	20 GUESTS		VEGETARIAN	GLUTEN FREE
<u>CARROT CAKE</u> LEMON PHILLY FROSTING	\$85	20 GUESTS	VEGAN OPTION AVAILABLE	VEGETARIAN	
BLACK FOREST GATEAUX	\$85	20 GUESTS		VEGETARIAN	
FRUIT TRIFLE	\$85	20 GUESTS		VEGETARIAN	GLUTEN FREE OPTION AVAILABLE
TIRAMISU	\$85	20 GUESTS		VEGETARIAN	GLUTEN FREE OPTION AVAILABLE
SWEET RICOTTA KANNOLI	\$85	20 GUESTS		VEGETARIAN	
PAVLOVA	\$85	20 GUESTS		VEGETARIAN	GLUTEN FREE
FRESH FRUIT PLATTER	\$50	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE
FRESH FRUIT SALAD	\$50	20 GUESTS	VEGAN	VEGETARIAN	GLUTEN FREE

Drinks	Price
<p><u>COLD PRESSED PRESCHA FRUIT JUICES</u> APPLE + RASPBERRY, PINK LADY, VALENCIA ORANGE</p>	<p>\$4.00</p>
<p><u>BUNDABERG BREWED DRINKS</u> PINEAPPLE + COCONUT, PASSIONFRUIT, CREAMING SODA, PEACH, LEMON LIME + BITTERS, TROPICAL MANGO, GINGER BEER</p>	<p>\$3.00</p>
<p><u>MT FRANKLIN SPARKLING WATER</u> MANGO, RASPBERRY, LIME, PASSIONFRUIT, NATURAL</p>	<p>\$3.00</p>
<p><u>MT FRANKLIN STILL WATER</u></p>	<p>\$2.50</p>
<p><u>SOFT DRINKS</u> COKE, COKE NO SUGAR, SPRITE, FANTA, SOLO</p>	<p>\$3.00</p>
<p><u>JUICE JARS (4 LITRE)</u> ORANGE, TROPICAL, PINEAPPLE, APPLE</p>	<p>\$20</p>
<p><u>TEA + COFFEE STATION</u> SELECTION OF TEAS, COFFEE, MILK, NON-DAIRY MILK, SUGAR, SWEETENER, URN, CUPS, SAUCERS, TEASPOONS, ASSORTED BISCUITS</p>	<p>\$4.50</p>

Tableware

Cutlery

ENTRÉE FORK	\$1
ENTRÉE KNIFE	\$1
MAIN FORK	\$1
MAIN KNIFE	\$1
SOUP SPOON	\$1
DESSERT SPOON	\$1
TEASPOON	\$1

Crockery

SIDE PLATE	\$1
ENTRÉE PLATE	\$1
PASTA PLATE	\$1
SOUP CUP + SAUCER	\$1
MAIN PLATE	\$1
DESSERT PLATE	\$1
SALT + PEPPER SHAKERS	\$2
TEACUP + SAUCER	\$1
COFFEE MUG	\$1
ESPRESSO CUP + SAUCER	\$1

Glassware

TUMBLER GLASS	\$1
HIGHBALL GLASS	\$1
WINE GLASS	\$1
CHAMPAGNE FLUTE	\$1
WATER JUG	\$4
PUNCH BOWL + CUPS	\$8
JUICE JAR	\$8
CHAMPAGNE BUCKET	\$8

Serving + Equipment

GLASS PLATTER	\$4
GLASS SALAD BOWL	\$4
WOODEN PLATTER	\$4
WOODEN BOARDS	\$4
WOODEN SINGLE-TIER STAND	\$3
WOODEN DOUBLE-TIER STAND	\$4

BAIN MARIE + FUEL	\$25
SOUP KETTLE	\$25
URN	\$30
STONE CARVERY (w/ HEAT LAMPS)	\$60
PIE WARMER	\$60
WOVEN BREAD BASKET	\$3

TRESTLE TABLE (1.8m)	\$12
TRESTLE TABLE (2.4m)	\$15
TABLECLOTH	\$7
SINGLE-FLOWER VASE	\$3
BIN	\$5

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**** *Additional Finger Food items can be chosen from our
Cocktail + Canapé Menu***

Dietary Requirements

- Please let us know about any dietary restrictions you and your guests may have.
- Although we handle all ingredients and produce with care, we cannot guarantee the exclusion of allergens from our products.



w: montebellocatering.com

p: 0452 545 536

e: info@montebellocatering.com

CONTACT US today to discuss your catering requirements

ABN 26 988 910 075





