



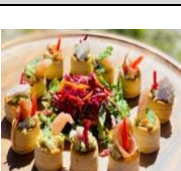
Montebello Catering

Cocktail + Canapé Menu



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

	Canapés (Bite Size)					
	Menu Item	Price Per Piece	Veg	Vegan	GF	Contains Nuts
	<u>BRUSCHETTA - MUSHROOM + PORCINI</u> W/ CRUMBLed FETA (VEG)	\$3.50	Veg		<i>GFO available</i>	
	<u>BRUSCHETTA - TRADITIONAL TOMATO</u> (VEGAN)	\$3.50		Vegan	<i>GFO available</i>	
	<u>BRUSCHETTA - SMOKED SALMON</u> W/ DILL + CRÈME FRAICHE	\$4.25			<i>GFO available</i>	
	<u>CAMEMBERT - CRUMBED</u> W/ CHILLI JAM DIPPING SAUCE (VEG)	\$4	Veg		<i>GFO available</i>	
	<u>FALAFEL BITE</u> W/ HUMMUS, HARISSA + DUKKAH (VEGAN) (GF)	\$3.50		Vegan	GF	
	<u>MUFFIN - MINI SAVOURY</u> SUNDRIED TOMATO + FETA (VEG) (GF)	\$3.50	Veg		GF	
	<u>OYSTER - MANGO</u> W/ SWEET CHILLI SALSA (GF)	\$6			GF	
	<u>OYSTER - MEXICANA</u> W/ TEQUILA + LIME (GF)	\$6			GF	
	<u>OYSTER - KILPATRICK</u> W/ BACON + BBQ SAUCE (GF)	\$6			GF	

	<u>OYSTER - NATURALE</u> W/ RED WINE VINAIGRETTE (GF)	\$6			GF	
	<u>POLENTA PROSCIUTTO BITE</u> W/ GOAT CHEESE (GF)	\$3.25			GF	
	<u>POLENTA MUSHROOM BITE</u> W/ ROASTED GARLIC + TRUFFLE (VEGAN) (GF)	\$3.25		Vegan	GF	
	<u>STUFFED PRUNE</u> W/ CREAM CHEESE + WRAPPED IN BACON (GF)	\$3.50			GF	
	<u>STUFFED PRUNE</u> W/ BLUE CHEESE, WALNUT + WRAPPED IN CRISPY CARROT (VEG) (GF)	\$3.50	Veg		GF	Contains Nuts
	<u>SCALLOPS AU GRATIN</u> W/ LEMON THYME GARLIC BUTTER + PARMESAN CRUMB	\$5.50				
	<u>TART - CHICKEN</u> W/ BRIE + CRANBERRY (GF)	\$3.50			GF	
	<u>TART - GOAT CHEESE</u> W/ FIG + CARAMELISED ONION (VEG) (GF)	\$3.50	Veg	Vegan option available	GF	
	<u>TART - ROAST VEG + QUINOA</u> (VEGAN) (GF)	\$3.50		Vegan	GF	
	<u>VOL-AU-VENT - CHICKEN</u> W/ AVOCADO + SUMAC	\$3.25				
	<u>VOL-AU-VENT - MUSHROOM</u> W/ WALNUT, PARMESAN + THYME (VEG)	\$3.25	Veg			

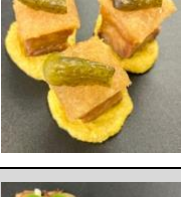
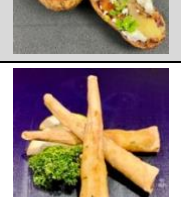
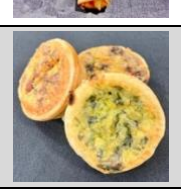
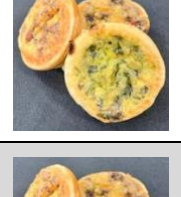
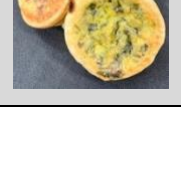
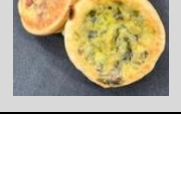
	<u>VOL-AU-VENT - PROSCIUTTO</u> W/WHIPPED FETA + CRACKED PEPPER	\$3.25				
	<u>VOL-AU-VENT - SALMON</u> W/ CAVIAR + LEMON	\$3.25				
	<u>WAFFLE CONE - BEETROOT</u> W/ WHIPPED TOFU + TOASTED SESAME SEEDS (VEGAN)	\$3.75		Vegan		Contains Nuts
	<u>WAFFLE CONE - PISTACHIO</u> W/ CRANBERRY CREAM CHEESE + CRUSHED PISTACHIOS (VEG)	\$3.75	Veg			Contains Nuts
	<u>WAFFLE TART - CHORIZO</u> W/ HALOUMI + SWEET POTATO	\$3.75				Contains Nuts
	<u>WAFFLE TART - GUACAMOLE</u> W/ TOMATO SALSA (VEGAN)	\$3.75		Vegan		Contains Nuts

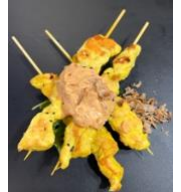
Cocktails (Medium Size)

	Menu Item	Price Per Piece	Veg	Vegan	GF	Contains Nuts
	<u>ARANCINI - BEEF RAGU</u>	\$4			<i>GFO available</i>	
	<u>ARANCINI - PARMESAN</u>	\$4	Veg		<i>GFO available</i>	
	<u>ARANCINI - ROASTED PUMPKIN</u> W/ CASHEWS + SPINACH PESTO (VEGAN) (GF)	\$4.25		Vegan	GF	Contains Nuts
	<u>ARANCINI - WILD MUSHROOM</u> W/ TRUFFLE MAYO (VEG)	\$4	Veg		<i>GFO available</i>	
	<u>ASPARAGUS - GRILLED</u> WRAPPED IN PROSCIUTTO W/ HOLLANDAISE DIPPING SAUCE (GF)	\$4			GF	
	<u>BBQ PORK STEAM BUN</u>	\$4				
	<u>BEEF YORKIE</u> YORKSHIRE PUDDING W/ ROAST BEEF + GRAVY	\$4.50				
	<u>CHICKEN BUFFALO WING</u> HOT+SPICY W/ BLUE CHEESE SAUCE (GF)	\$4			GF	
	<u>CHICKEN MINI-DRUMSTICK</u> HONEY + SOY	\$4				
	<u>CHICKEN + MUSHROOM FILO PARCEL</u>	\$4.50				

	<u>CHICKEN POPPER</u> CORN CRUMBED W/ CHEESE + JALAPENO (GF)	\$5			GF	
	<u>CROISSANT (MINI) - CHEESE + TOMATO</u> (VEG)	\$4.50	Veg			
	<u>CROISSANT (MINI) - HAM + CHEESE</u>	\$4.50				
	<u>CROQUETTE - CAULIFLOWER + CHEESE</u> W/ HARISSA DIPPING SAUCE (VEG)	\$4	Veg		<i>GFO available</i>	
	<u>CROQUETTE - PEA + MINT</u> W/ VEGAN AIOLI (VEGAN) (GF)	\$4		Vegan	GF	Contains Nuts
	<u>CROQUETTE - CHORIZO + CHEESE</u> W/ SMOKY PAPRIKA AIOLI	\$4				
	<u>CROQUETTE - MAC + CHEESE</u> W/ TOMATO RELISH (VEG)	\$4	Veg			
	<u>DUMPLING - STEAMED PRAWN</u> W/ NAM JIM SAUCE	\$3.75				
	<u>DUMPLING - STEAMED PORK + GINGER</u> W/ NAM JIM SAUCE	\$3.75				
	<u>DUMPLING - STEAMED VEGETABLE</u> W/ NAM JIM SAUCE (VEG)	\$3.75	Veg			
	<u>EMPANADA - CHICKEN + CORN</u>	\$4				

	<u>EMPANADA - CHILLI BEEF</u>	\$4				
	<u>EMPANADA - VEGETABLE</u> (VEG)	\$4	Veg			
	<u>FRITTATA PICCOLA</u> VEGETABLE + CHEESE FRITTATA (VEG) (GF)	\$3.5	Veg		GF	
	<u>JALAPENO POPPER</u> STUFFED W/ CREAM CHEESE (VEG)	\$4	Veg			
	<u>LAMB CUTLET (GRILLED)</u> W/ SALSA VERDE (GF)	\$9.50			GF	
	<u>MAC + CHEESE BACON BITE</u> W/ PARMESAN AIOLI	\$4				
	<u>PASTIZZI - PEAS</u> FLAKY PASTRY W/ MUSHY PEAS (VEGAN)	\$4		Vegan		
	<u>PASTIZZI - RICOTTA</u> FLAKY PASTRY W/ RICOTTA (VEG)	\$4	Veg			
	<u>PIE - BEEF PARTY PIE</u> W/ TOMATO SAUCE	\$3.50				
	<u>PIE - BUTTER CHICKEN</u>	\$4				
	<u>PIE - GOURMET PEPPER STEAK</u> W/ TOMATO SAUCE	\$4				

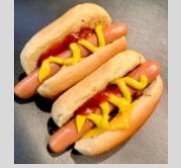
	<u>PIE - VEGETABLE</u> W/ TOMATO RELISH (VEGAN) (GF)	\$4.50		Vegan	GF	
	<u>PIG IN BLANKET</u> KRANSKY SAUSAGE WRAPPED IN PASTRY W/ TOMATO SAUCE	\$4.25				
	<u>PIZZA SQUARE</u> W/ VARIOUS TOPPINGS (SOME VEG)	\$4				
	<u>PORK BELLY SQUARE</u> (COCKTAIL SIZE) W/ PICKLED CUCUMBER, APPLE SAUCE + RED WINE GLAZE (GF)	\$6			GF	
	<u>POTATO SKIN</u> LOADED W/ PULLED PORK, BACON, CHEDDAR + CREAM CHEESE (GF)	\$5			GF	
	<u>POTATO SKIN</u> LOADED W/ BBQ PULLED BEEF BRISKET, CHEDDAR + SOUR CREAM (GF)	\$5			GF	
	<u>POTATO SKIN</u> LOADED W/ ROASTED PEPPER, CORN, CHEESE, CRUMBED FETA (VEG) (GF)	\$5	Veg	Vegan option available	GF	
	<u>PRAWN TWISTER</u> W/ COCKTAIL SAUCE	\$4				
	<u>QUICHE - SPINACH + FETA</u> (VEG)	\$4	Veg			
	<u>QUICHE - QUICHE LORRAINE</u>	\$4				
	<u>QUICHE - MUSHROOM + CHEESE</u> (VEG)	\$4	Veg			

	<u>SAMOSA - POTATO CURRY</u> (VEGAN)	\$4		Vegan		
	<u>SAUSAGE ROLL - BEEF</u> (GOURMET) W/ TOMATO SAUCE	\$4				
	<u>SAUSAGE ROLL - MUSHROOM</u> (GOURMET) W/ TOMATO SAUCE (VEGAN) (GF)	\$4.50		Vegan	GF	
	<u>SAUSAGE ROLL - REGULAR PARTY</u> W/ TOMATO SAUCE	\$3.50				
	<u>PLANT-BASED 'SAUSAGE' ROLL</u> W/ TOMATO SAUCE (VEGAN)	\$4.50		Vegan		
	<u>SKEWER - BEEF SATAY</u> W/ PEANUT SAUCE (GF)	\$5.50			GF	Contains Nuts
	<u>SKEWER - CHICKEN SATAY</u> W/ PEANUT SAUCE (GF)	\$5			GF	Contains Nuts
	<u>SKEWER - LAMB KOFTA</u> W/ TZATZIKI DIPPING SAUCE (GF)	\$5			GF	
	<u>SKEWER - LEMON PEPPER PRAWN + CHORIZO</u> W/ SMOKED PAPRIKA AIOLI (GF)	\$5.50			GF	
	<u>SKEWER - MELON, PROSCIUTTO + BOCCONCINI</u> (GF)	\$4	Veg Option available		GF	

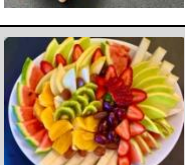
	<u>SKEWER - MUSHROOM + SUNDRIED TOMATO</u> W/ BALSAMIC GLAZE (VEGAN) (GF)	\$5		Vegan	GF	
	<u>SKEWER - SALMON TERIYAKI</u> W/ SESAME DRESSING (GF)	\$5.50			GF	
	<u>SKEWER - PLANT-BASED 'LAMB' KOFTAS</u> W/ CHIMICHURRI SAUCE (VEGAN) (GF)	\$5.50		Vegan	GF	
	<u>SPANAKOPITA</u> SPINACH + FETA PARCELS (VEG)	\$4	Veg			
	<u>SPRING ROLL - DUCK</u> W/ HOISIN SAUCE	\$4.50				
	<u>SPRING ROLL - VEGETABLE</u> W/ SWEET CHILLI SAUCE (VEGAN)	\$3.50		Vegan		
	<u>VIETNAMESE ROLL (FRESH) - CHICKEN</u> W/ VEG + TERYAKI SAUCE (GF)	\$5			GF	Contains Nuts
	<u>VIETNAMESE ROLL (FRESH) - PRAWN</u> W/ VEG + NAM JIM SAUCE (GF)	\$5			GF	Contains Nuts
	<u>VIETNAMESE ROLL (FRESH) - VEGETABLE</u> W/ HOISIN SAUCE (VEGAN) (GF)	\$4.50		Vegan	GF	Contains Nuts
	<u>ZUCCHINI + RICOTTA FRITTER</u> W/ BLUE CHEESE SAUCE (VEG)	\$4	Veg			

Cocktails (Substantial)

	Menu Item	Price Per Piece	Veg	Vegan	GF	Contains Nuts
	<u>CHICKEN PARMI TENDER</u>	\$5.50			<i>GFO available</i>	
	<u>PLANT-BASED 'CHICKEN' PARMI TENDER</u> (VEGAN)	\$6		Vegan		
	<u>CHICKEN TENDER</u> W/ PARMESAN AIOLI	\$4			<i>GFO available</i>	
	<u>PLANT-BASED 'CHICKEN' TENDER</u> W/ VEGAN AIOLI (VEGAN)	\$4.50		Vegan		
	<u>FISH (BATTERED) + CHIPS</u> W/ TARTARE SAUCE	\$9			<i>GFO available</i>	
	<u>LAMB CUTLET (GRILLED)</u> W/ POTATO, CARROT, PEA PUREE + RED WINE JUS (GF)	\$12.50			GF	
	<u>NACHOS - CHILLI BEEF MINCE</u> LOADED W/ CHEESE, GUACAMOLE + SOUR CREAM (GF)	\$8			GF	
	<u>NACHOS - CHILLI VEG</u> LOADED W/ CHEESE, GUACAMOLE + SOUR CREAM (GF)	\$7			GF	
	<u>PORK BELLY</u> W/ SWEET POTATO WEDGES, BLISTERED CHERRY TOMATOES, GREEN BEANS + JUS (GF)	\$11			GF	

	<u>PRAWN COCKTAIL</u> (GF)	\$7			GF	
	<u>SLIDER - ANGUS BEEF</u> W/ LETTUCE, TOMATO, ONION, BEETROOT, CHEESE + AIOLI	\$7			GFO available	
	<u>SLIDER - CHEESEBURGER</u> W/ DOUBLE CHEESE, PICKLES + TOMATO SAUCE	\$7			GFO available	
	<u>BAO SLIDER - CHICKEN TERIYAKI</u> BAO BUN W/ LETTUCE, PICKLED SLAW + KEWPIE MAYO	\$7				
	<u>SLIDER - CHILLI DOG</u> LOADED W/ CHILLI BEEF	\$8				
	<u>SLIDER - HOT DOG</u> BRIOCHE BUN W/ CHEESE, MUSTARD + TOMATO SAUCE	\$7				
	<u>SLIDER - CORN CRUMBED CHICKEN</u> W/ SLAW + CHIPOTLE MAYO	\$7			GFO available	
	<u>BAO SLIDER - CRISPY FISH</u> BAO BUN W/ SLAW + TARTARE SAUCE	\$7				
	<u>SLIDER - FALAFEL</u> W/ LETTUCE, TOMATO, ONION + CHILLI JAM (VEGAN)	\$7		Vegan	GFO available	
	<u>BAO SLIDER - KOREAN BBQ PORK</u> BAO BUN W/ PICKLED SLAW, CRUSHED PEANUTS + CORIANDER	\$7				Contains Nuts

	<u>SLIDER -</u> <u>SANTORINI LAMB</u> W/ LETTUCE, TOMATO, ONION, CUCUMBER + TZATZIKI	\$7				
	<u>SLIDER -</u> <u>PLANT-BASED 'BEEF'</u> W/ LETTUCE, TOMATO, CARAMELISED ONION + BBQ SAUCE (VEGAN)	\$7.50		Vegan		

	Desserts					
	Menu Item	Price Per Piece	Veg	Vegan	GF	Contains Nuts
	<u>BANANA BREAD</u> (GF)	\$4	Veg		GF	
	<u>BLACK FOREST GATEAUX</u>	\$4.25	Veg		<i>GFO available</i>	
	<u>CARROT + WALNUT CAKE</u> W/ LEMON PHILLY FROSTING	\$4.25	Veg		GF	Contains Nuts
	<u>CHOCOLATE MISSISSIPPI MUDCAKE</u>	\$4.25	Veg	<i>Vegan option available</i>	<i>GFO available</i>	
	<u>DANISH PASTRIES</u> ASSORTED SELECTION	\$4	Veg			
	<u>FRESH VANILLA + CHOCOLATE CHEESECAKE</u> (VEG) (GF)	\$5	Veg		GF	
	<u>FRESH FRUIT PLATTER</u> (VEGAN) (GF)	\$50		Vegan	GF	
	<u>FRUIT KEBAB</u> (VEGAN) (GF)	\$4		Vegan	GF	
	<u>FRUIT TART</u> (GF)	\$4.25	Veg		GF	
	<u>HUMMINGBIRD GATEAUX</u> TROPICAL FRUIT CAKE W/ ICING + TOASTED ALMONDS (VEGAN) (GF)	\$6		Vegan	GF	Contains Nuts

	<u>IMQARET</u> DATE + ORANGE SLICE (VEGAN)	\$4		Vegan		
	<u>MACARONS</u> ASSORTED SELECTION	\$4.25	Veg			Contains Nuts
	<u>PASSIONFRUIT MOUSSE</u> (GF)	\$6	Veg		GF	
	<u>MINI SWEET MUFFINS</u> ASSORTED SELECTION	\$4	Veg			
	<u>PETITS FOURS</u> ASSORTED SELECTION OF CAKES, SLICES, PASTRIES + TARTS (SOME VEGAN) (SOME GF)	\$4.25	Veg	Some Vegan	Some GF	Some Contain Nuts
	<u>SCONE</u> W/ CREAM, STRAWBERRIES + JAM	\$4	Veg			
	<u>SWEET RICOTTA CANNOLI</u> W/ CANDIED PEEL + NUTS	\$4.75	Veg			Contains Nuts
	<u>TIRAMISU</u>	\$6	Veg			
	<u>VENETIAN CHOCOLATES</u> ASSORTED SELECTION	\$4.25	Veg			Some Contain Nuts

	Platters					
	Menu Item	Price Per Platter	Veg	Vegan	GF	Contains Nuts
	<u>PLATTER - ASIAN VARIATION</u> (60 PIECES TOTAL) • VEGETABLE SPRING ROLLS (VEGAN) • SAMOSAS (VEGAN) • CHICKEN DIM SIMS W/ SWEET CHILLI SAUCE + PLUM SAUCE	\$95		Some Vegan		
	<u>PLATTER - EXMOUTH PRAWNS</u> (60 PIECES TOTAL) W/ COCKTAIL SAUCE (GF)	\$110			GF	
	<u>PLATTER - FRESH FRUIT</u> (VEGAN) (GF)	\$50		Vegan	GF	
	<u>PLATTER - ONION RINGS</u> (60 PIECES TOTAL) W/ SWEET CHILLI SAUCE + SOUR CREAM (VEG)	\$60	Veg			
	<u>PLATTER - BAGELS</u> (24 PIECES TOTAL) • TURKEY, BACON, ICEBERG + CRANBERRY • TUNA, BEANS, OLIVES, CAPERS, ONION + LETTUCE • ROASTED CAPSICUM, SPINACH + SUNDRIED TOMATO PESTO (VEG) • AVOCADO, SPRING ONION, ROCKET + LIME CUCUMBER (VEGAN)	\$90	Some Veg	Some Vegan		

	<u>PLATTER - PANINI</u> (24 PIECES TOTAL) • CHICKEN, BACON + PARMESAN AIOLI • PROSCIUTTO, CARAMELISED ONION + SWISS CHEESE • ROAST BEETROOT, SPINACH + SWEET PICKLED SLAW (VEGAN) • CHERRY TOMATO, BOCCONCINI + BASIL PESTO MAYO (VEG)	\$80	Some Veg	Some Vegan	GFO available	
	<u>PLATTER - RAINBOW SANDWICHES</u> (32 PIECES TOTAL) • HAM + BEETROOT • CHICKEN + CREAM CHEESE • AVOCADO + SUNDRIED TOMATO (VEGAN) • ROASTED PEPPER + BASIL (VEGAN)	\$70		Some Vegan	GFO available	
	<u>PLATTER - SANDWICHES</u> (32 PIECES TOTAL) • ROAST BEEF + MUSTARD • HONEY GLAZED HAM + CUCUMBER • EGG + MAYO + ROCKET (VEG) • GRILLED ZUCCHINI, SPRING ONION + TOMATO (VEGAN)	\$70	Some Veg	Some Vegan	GFO available	
	<u>PLATTER - WRAPS</u> (24 PIECES TOTAL) • MEATBALLS, CHEDDAR + SMOKY BBQ SAUCE • PERI-PERI CHICKEN, SLAW, AVOCADO + CHIPOTLE MAYO • ROAST VEG, FETA, ROCKET + PESTO MAYO (VEG) • TOMATO, COUSCOUS + HUMMUS (VEGAN)	\$70	Some Veg	Some Vegan		

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

*Grazing + Platter items can be chosen from our
[Grazing + Platters Menu](#)*

*Buffet items can be chosen from our
[Buffet Menu](#)*

Dietary Requirements

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



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CONTACT US today to discuss your catering requirements

ABN 26 988 910 075



