



Montebello Catering

Buffet Menu



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

Soups	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>BACON, POTATO + LEEK SOUP</u> CLASSIC POTATO + LEEK SOUP, FINISHED W/ BACON (GF)	\$70	UP TO 20 GUESTS		<i>VEGAN OPTION AVAILABLE</i>	GLUTEN FREE	
<u>CHICKEN + ASPARAGUS CHOWDER</u> CREAMY CHICKEN SOUP W/ VEGETABLES + ASPARAGUS (GF)	\$80	UP TO 20 GUESTS			GLUTEN FREE	
<u>TUSCAN COUNTRY SOUP</u> CHUNKY VEGETABLE SOUP W/ BEANS, LEGUMES + SPLIT PEAS (VEGAN) (GF)	\$70	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>ROASTED CAULIFLOWER + LENTIL SOUP</u> W/ MOROCCAN SPICES + TOASTED ALMONDS (VEGAN) (GF)	\$70	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
<u>MALTESE KUSKSU SOUP</u> CHUNKY VEGETABLE SOUP W/ PEARL COUSCOUS, BROAD BEANS + GOAT CHEESE (VEG)	\$70	UP TO 20 GUESTS	VEGETARIAN	<i>VEGAN OPTION AVAILABLE</i>		

Salads	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>PRAWN + POMEGRANATE SALAD</u> W/ AVOCADO, PISTACHIOS, ICEBERG LETTUCE + COCKTAIL SAUCE (GF)	\$80	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
<u>CRAB + ARTICHOKE SALAD</u> W/ SPINACH LEAVES, TOASTED FREEKAH + CHIVE MAYO DRESSING	\$80	UP TO 20 GUESTS				
<u>OCTOPUS + FENNEL SALAD</u> W/ ROCKET, TOMATO, ONION, OLIVES, DICED ORANGE, CAPERS + LEMON GARLIC DRESSING (GF)	\$80	UP TO 20 GUESTS			GLUTEN FREE	
<u>TUNA NIÇOISE SALAD</u> W/ POTATO, GREEN BEANS, TOMATO, ONION, OLIVES, BOILED EGG, LEMON + CAPER DRESSING (GF)	\$55	UP TO 20 GUESTS	VEGETARIAN OPTION AVAILABLE		GLUTEN FREE	
<u>THAI BEEF SALAD</u> W/ BEEF STRIPS, RICE NOODLES, ASIAN SLAW, PEANUTS, BEAN SHOOTS, CHILLI + THAI DRESSING (GF)	\$60	UP TO 20 GUESTS		VEGAN OPTION AVAILABLE	GLUTEN FREE	CONTAINS NUTS
<u>GRILLED CHORIZO, HALOUMI + QUINOA SALAD</u> W/ ROASTED CAPSICUM, WALNUTS, SUNFLOWER SEEDS, MESCULIN LETTUCE + BALSAMIC DRESSING (GF)	\$55	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
<u>CHICKEN CAESAR SALAD</u> W/ CRISPY BACON, EGG, PARMESAN, ICEBERG LETTUCE, CROUTONS + CAESAR DRESSING	\$55	UP TO 20 GUESTS			GFO AVAILABLE	
<u>CHICKEN + ROAST VEG SALAD</u> W/ BEETROOT, CARROT, LEGUMES, ALMONDS, SEEDS + FRENCH DRESSING (GF)	\$55	UP TO 20 GUESTS		VEGAN OPTION AVAILABLE	GLUTEN FREE	CONTAINS NUTS
<u>ITALIAN PASTA SALAD</u> W/ SALAMI, BOCCONCINI, CHERRY TOMATOES, PARMESAN, BASIL LEAVES + PESTO DRESSING	\$60	UP TO 20 GUESTS			GFO AVAILABLE	CONTAINS NUTS

Salads (cont.)

	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>CAPRESE SALAD</u> W/ FRESH MOZZARELLA, TOMATO, ROCKET LEAVES, BASIL + PARMESAN (VEG) (GF)	\$60	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
<u>ROAST VEG + PEARL COUSCOUS SALAD</u> W/ GOAT CHEESE, CRANBERRIES, HAZELNUT PESTO DRESSING (VEG)	\$55	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE		CONTAINS NUTS
<u>MEDITERRANEAN COUSCOUS SALAD</u> W/ SUNDRIED TOMATOES, DICED VEGETABLES, KALAMATA OLIVES, DRIED FRUITS, NUTS, OREGANO + OLIVE OIL (VEGAN)	\$50	UP TO 20 GUESTS		VEGAN		CONTAINS NUTS
<u>WATERMELON + FETA SALAD</u> W/ CUCUMBER, TOMATO, CELERY, RED ONION, KALAMATA OLIVES, MINT, ROSEMARY + BASIL DRESSING (VEG) (GF)	\$55	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GLUTEN FREE	
<u>CALIFORNIA POTATO SALAD</u> W/ RED ONION, PICKLES, DILL, RELISH DRESSING (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>EGG + POTATO SALAD</u> W/ SPRING ONIONS, EGGS + SEEDED MUSTARD MAYO (VEG) (GF)	\$50	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
<u>GREEK SALAD</u> W/ FETA, CAPSICUM, CUCUMBER, TOMATO, RED ONION, KALAMATA OLIVES, ZESTY LEMON + OREGANO DRESSING (VEG) (GF)	\$50	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GLUTEN FREE	
<u>AUSSIE SLAW</u> CLASSIC COLESLAW W/ CELERY, APPLES + CREAMY MAYO DRESSING (VEG) (GF)	\$50	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GLUTEN FREE	
<u>GARDEN SALAD</u> W/ TOMATO, CUCUMBER, RED ONION, CARROT, RADISH, MIXED LETTUCE + BALSAMIC DRESSING (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>GREEN LEAF SALAD</u> W/ MIXED GREEN LEAVES, SPRING ONION, CUCUMBER, ZUCCHINI, MINT, CORIANDER, BASIL + LEMON DRESSING (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	



Pasta	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>LASAGNE</u> TRADITIONAL BEEF + PORK LASAGNE TOPPED W/ BÉCHAMEL SAUCE	\$80	UP TO 20 GUESTS			GFO AVAILABLE	
<u>PASTA BOLOGNESE</u> TRADITIONAL SLOW COOKED BOLOGNESE SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	\$70	UP TO 20 GUESTS			GFO AVAILABLE	
<u>PASTA CARBONARA</u> BACON, MUSHROOM + SPRING ONIONS IN A CREAMY WHITE WINE SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	\$70	UP TO 20 GUESTS			GFO AVAILABLE	
<u>RICOTTA + SPINACH RAVIOLI</u> W/ SHORT BEEF RIB RAGU	\$80	UP TO 20 GUESTS				
<u>CHICKEN + CHORIZO PASTA</u> W/ CHERRY TOMATOES + ROASTED CAPSICUM IN A NAPOLETANA SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	\$80	UP TO 20 GUESTS			GFO AVAILABLE	CONTAINS NUTS
<u>SMOKED SALMON PASTA</u> W/ CAVIAR IN VODKA CREAM SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	\$80	UP TO 20 GUESTS			GFO AVAILABLE	
<u>PASTA PORTOFINO</u> PRAWNS, SCALLOPS, CHERRY TOMATOES, PEAS + CHILLI IN PINK CREAM SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	\$80	UP TO 20 GUESTS			GFO AVAILABLE	
<u>LENTIL RAGU LASAGNE</u> LAYERED PASTA, GRILLED ZUCCHINI, EGGPLANT, LENTIL + MUSHROOM RAGU, TOPPED W/ CHEESY BÉCHAMEL SAUCE (VEG)	\$80	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GFO AVAILABLE	
<u>VEG + PESTO PASTA</u> W/ ROASTED PUMPKIN, ROASTED ZUCCHINI, CHERRY TOMATOES, PINE NUTS + BASIL PESTO (VEG) (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	\$70	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GFO AVAILABLE	

Mains (Roasts + Bakes)	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>ROAST BEEF</u> SERVED W/ ROAST PAN GRAVY (GF)	\$125	UP TO 20 GUESTS			GLUTEN FREE	
<u>BEEF BRISKET</u> SLOW-COOKED AMERICAN STYLE BRISKET, SERVED W/ THYME PAN GRAVY (GF)	\$130	UP TO 20 GUESTS			GLUTEN FREE	
<u>ROAST PORK</u> SERVED W/ GREEN PEPPERCORN + APPLE SAUCE (GF)	\$120	UP TO 20 GUESTS			GLUTEN FREE	
<u>PORK BELLY</u> CRISPY SKIN PORK BELLY SERVED W/ VERMOUTH JUS (GF)	\$125	UP TO 20 GUESTS			GLUTEN FREE	
<u>GLAZED HAM</u> SERVED W/ HONEY + APPLE GLAZE (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
<u>ROAST LAMB</u> SERVED W/ MINT GRAVY (GF)	\$140	UP TO 20 GUESTS			GLUTEN FREE	
<u>ROAST HERB + GARLIC CHICKEN</u> SERVED W/ WHITE WINE GRAVY (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	
<u>BAKED PERI-PERI CHICKEN</u> CHILLI + LIME INFUSED CHICKEN PIECES W/ ROASTED GARLIC + PERI PERI SAUCE (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	
<u>ROAST TURKEY BREAST</u> SERVED W/ SAGE GRAVY + CRANBERRY SAUCE (GF)	\$120	UP TO 20 GUESTS			GLUTEN FREE	
<u>BAKED GARLIC BUTTER SALMON</u> SERVED W/ BLISTERED CHERRY TOMATOES ON WILTED SPINACH + DILL CREAM SAUCE (GF)	\$140	UP TO 20 GUESTS			GLUTEN FREE	

Mains (Signature Dishes)	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>BEEF FUNGHI</u> PORTERHOUSE ESCALOPES W/ GARLIC MUSHROOMS + THYME, IN WHITE WINE CREAM SAUCE (GF)	\$135	UP TO 20 GUESTS			GLUTEN FREE	
<u>BEEF BRAGIOLI</u> ROLLED BEEF STUFFED W/ BOCCONCINI, HAM + SAGE, SERVED W/ SAUTEED CAPSICUM + RICH TOMATO SAUCE (GF)	\$140	UP TO 20 GUESTS			GLUTEN FREE	
<u>NONNA'S MEATBALLS</u> W/ HERB CHERRY TOMATO SAUCE	\$100	UP TO 20 GUESTS		VEGAN OPTION AVAILABLE		
<u>CHICKEN BOSCAIOLA</u> PAN-FRIED CHICKEN BREAST CUTLETS W/ BACON, MUSHROOM + SPRING ONIONS IN A CREAMY WHITE WINE SAUCE (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
<u>CHICKEN CACCIATORE</u> BRAISED CHICKEN PIECES, SLOWLY COOKED IN RED WINE W/ VEGETABLES + TOMATO-BASED SAUCE (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
<u>CHICKEN PARMI TENDERS</u> TOPPED W/ DICED BACON	\$110	UP TO 20 GUESTS		VEGAN OPTION AVAILABLE	GFO AVAILABLE	
<u>HAWAIIAN CHICKEN</u> W/ PRAWNS, PINEAPPLE, PEAS + MALIBU CREAM SAUCE (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
<u>HONEY BBQ PORK RIBS</u> TWICE-COOKED RIBS IN A HOMEMADE BBQ SAUCE (GF)	\$115	UP TO 20 GUESTS			GLUTEN FREE	
<u>PORCHETTA</u> W/ ROLLED PORK BELLY STUFFED W/ APRICOT, PISTACHIOS + JUS (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
<u>GRILLED LAMB CHOPS</u> W/ BLISTERED CHERRY TOMATOES, ROSEMARY + SALSA VERDE (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
<u>BARRAMUNDI</u> SET ON STEAMED CABBAGE W/ SUNDRIED TOMATOES, CAPERS, OLIVES, MARJORAM + WHITE WINE (GF)	\$120	UP TO 20 GUESTS			GLUTEN FREE	



Stews	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>BEEF + GUINNESS IRISH STEW</u> W/ ROOT VEGETABLES + MUSHROOMS (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
<u>MEDITERRANEAN CHICKEN STEW</u> W/ EGGPLANT, TOMATOES, CAPSICUM, ZUCCHINI, BUTTER BEANS + HERBS (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	
<u>MEDITERRANEAN PLANT-BASED 'CHICKEN' STEW</u> W/ EGGPLANT, TOMATOES, CAPSICUM, ZUCCHINI, BUTTER BEANS + HERBS (VEGAN) (GF)	\$110	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>MOROCCAN LAMB STEW</u> W/ VEG, LENTILS + AROMATIC SPICES (GF)	\$120	UP TO 20 GUESTS			GLUTEN FREE	

Stir Fry	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>SZECHUAN PORK + CASHEW STIR FRY</u> W/ CABBAGE, CARROTS + GREEN VEG (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
<u>CHILLI GARLIC PRAWN STIR FRY</u> W/ BROCCOLI, ASIAN VEG + SESAME SEEDS (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	
<u>LEMONGRASS + COCONUT CHICKEN STIR FRY</u> W/ BABY CORN, CAPSICUM + ZUCCHINI (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	
<u>ASIAN VEGAN STIR FRY</u> W/ MUSHROOMS, BOK CHOY, GREEN BEANS + BEAN SHOOTS (VEGAN) (GF)	\$60	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>SATAY TOFU STIR FRY</u> W/ TOASTED PEANUTS, CARROTS + ASIAN VEG (VEGAN) (GF)	\$80	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS

Curries	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
BEEF MADRAS CURRY (GF)	\$110	UP TO 20 GUESTS			GLUTEN FREE	
BUTTER CHICKEN CURRY (GF)	\$100	UP TO 20 GUESTS			GLUTEN FREE	
LAMB KORMA CURRY (GF)	\$120	UP TO 20 GUESTS			GLUTEN FREE	
<u>CHICKPEA + CAULIFLOWER CURRY</u> IN COCONUT CREAM (VEGAN) (GF)	\$90	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>THAI SWEET POTATO CURRY</u> SPICY + ZESTY VEGAN CURRY (VEGAN) (GF)	\$90	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
PLANT-BASED BUTTER 'CHICKEN' CURRY (VEGAN) (GF)	\$110	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	

Vegetables	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
ROSEMARY BAKED POTATOES (VEGAN) (GF)	\$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>GARLIC CHAT POTATOES</u> SKIN-ON POTATOES W/ GARLIC + THYME (VEGAN) (GF)	\$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
CREAMY POTATO BAKE (VEG) (GF)	\$55	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GLUTEN FREE	
CREAMY TRUFFLE MASHED POTATO (VEG) (GF)	\$55	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GLUTEN FREE	

Vegetables (cont.)

	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
ROASTED SEASONAL VEGETABLES (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
GREEN STEAMED VEGETABLES (VEGAN) (GF)	\$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
CHEESY CAULIFLOWER BAKE (VEG)	\$55	UP TO 20 GUESTS	VEGETARIAN		<i>GFO AVAILABLE</i>	
CORN ON THE COB (VEGAN) (GF)	\$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
MINTED GARDEN PEAS (VEGAN) (GF)	\$35	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>ZESTY BUTTERED GREEN BEANS</u> W/ LEMON + GARLIC (VEG) (GF)	\$45	UP TO 20 GUESTS	VEGETARIAN	<i>VEGAN OPTION AVAILABLE</i>	GLUTEN FREE	
<u>PAN-FRIED CABBAGE + BACON</u> W/ GARLIC BUTTER + HERBS (GF)	\$55	UP TO 20 GUESTS			GLUTEN FREE	
<u>PEPERONATA</u> PAN-FRIED W/ TOMATOES, CAPSICUM, EGGPLANT, ONION + HERBS (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>ROASTED PUMPKIN</u> W/ GOAT CHEESE + SAGE (VEG) (GF)	\$50	UP TO 20 GUESTS	VEGETARIAN	<i>VEGAN OPTION AVAILABLE</i>	GLUTEN FREE	
<u>SWEET POTATO + ONION GRATIN</u> W/ ALMOND SLIVERS + DUKKAH (VEGAN) (GF)	\$55	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
<u>OVEN-BAKED SWEET POTATO WEDGES</u> W/ LEMON PEPPER + ZAATAR SEASONING (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	



Sides	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
STEAMED BASMATI RICE (VEGAN) (GF)	\$30	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>PILAF RICE</u> W/ DRIED FRUIT, NUTS + MOROCCAN SPICES (VEGAN) (GF)	\$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
SAFFRON + COCONUT RICE (VEGAN) (GF)	\$35	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
<u>EGG FRIED RICE</u> W/ GARLIC + GINGER (VEG) (GF)	\$35	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
<u>TERYAKI HOKKIEN NOODLES</u> W/ PEANUTS, GARLIC + GINGER (VEGAN)	\$40	UP TO 20 GUESTS		VEGAN	GFO AVAILABLE	CONTAINS NUTS
<u>NAAN BREAD</u> MIX OF PLAIN + GARLIC NAAN (VEG)	\$1.50	UP TO 20 GUESTS	VEGETARIAN			
<u>PAPPADUMS</u> SERVED W/ GREEN CHUTNEY (VEGAN) (GF)	\$1.50	PER GUEST		VEGAN	GLUTEN FREE	
FRESHLY BAKED BREAD ROLLS + BUTTER	\$1.50	PER GUEST	VEGETARIAN			
FRESHLY BAKED BREAD ROLLS + BUTTER (GF)	\$2	PER GUEST	VEGETARIAN		GLUTEN FREE	
ARTISAN BREAD ROLLS + BUTTER	\$2	PER GUEST	VEGETARIAN			
ARTISAN BREAD ROLLS + BUTTER (GF)	\$2.50	PER GUEST	VEGETARIAN		GLUTEN FREE	
GARLIC BREAD (VEG)	\$1.50	PER GUEST	VEGETARIAN			
GARLIC BREAD (VEG) (GF)	\$2	PER GUEST	VEGETARIAN		GLUTEN FREE	

Sweets	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
<u>PETITS FOURS</u> ASSORTED SELECTION OF CAKES, SLICES, PASTRIES + TARTS (20 PIECES IN TOTAL) (ALL VEG) (SOME VEGAN) (SOME GF)	\$85	UP TO 20 GUESTS	VEGETARIAN	SOME VEGAN	SOME GLUTEN FREE	SOME CONTAIN NUTS
<u>MACARONS</u> ASSORTED SELECTION OF MACARONS (20 PIECES IN TOTAL) (VEG) (GF)	\$85	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	CONTAINS NUTS
BAKED WHITE CHOCOLATE CHEESECAKE (VEG)	\$100	UP TO 20 GUESTS	VEGETARIAN			
FRESH CHOCOLATE + VANILLA CHEESECAKE (VEG) (GF)	\$100	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
CHOCOLATE MISSISSIPPI MUDCAKE (VEG)	\$85	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GFO AVAILABLE	
<u>CARROT + WALNUT CAKE</u> W/ LEMON PHILLY FROSTING (VEG) (GF)	\$85	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	CONTAINS NUTS
<u>HUMMINGBIRD GATEAUX</u> TROPICAL FRUIT CAKE W/ ICING + TOASTED ALMONDS (VEGAN) (GF)	\$120	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
BLACK FOREST GATEAUX (VEG)	\$100	UP TO 20 GUESTS	VEGETARIAN	VEGAN OPTION AVAILABLE	GFO AVAILABLE	
TIRAMISU (VEG)	\$100	UP TO 20 GUESTS	VEGETARIAN			
PAVLOVA (VEG) (GF)	\$95	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
SWEET RICOTTA CANNOLI (20 PIECES IN TOTAL) (VEG)	\$95	UP TO 20 GUESTS	VEGETARIAN			CONTAINS NUTS
FRESH FRUIT PLATTER (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
FRESH FRUIT SALAD (VEGAN) (GF)	\$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	

Drinks	Price
<u>FRUIT JUICES</u> APPLE, VALENCIA ORANGE	\$4
<u>BUNDABERG BREWED DRINKS</u> PINEAPPLE + COCONUT, PASSIONFRUIT, CREAMING SODA, PEACH, LEMON LIME + BITTERS, TROPICAL MANGO, GINGER BEER	\$4
<u>MT FRANKLIN SPARKLING WATER (CANS)</u> MANGO, RASPBERRY, LIME, PASSIONFRUIT, NATURAL	\$4
<u>BOTTLED STILL WATER</u>	\$2.50
<u>SOFT DRINKS (CANS)</u> COKE, COKE NO SUGAR, SPRITE, FANTA, SOLO	\$3
<u>FRUIT JUICE (2 LITRE BOTTLES)</u> ORANGE, TROPICAL, PINEAPPLE, APPLE	\$9
<u>TEA + COFFEE + ESPRESSO STATION</u> SELECTION OF TEAS, COFFEE, DECAF COFFEE, ESPRESSO MACHINE, ESPRESSO PODS, MILK, NON-DAIRY MILK, SUGAR, SWEETENER, URN, CUPS, SAUCERS, TEASPOONS	\$4.50

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
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

Serving + Equipment

GLASS SERVING MIRROR (XL)	\$60
GLASS PLATTER	\$5
GLASS SALAD BOWL	\$5
WOODEN PLATTER	\$5
WOODEN BOARDS	\$5
WOODEN SINGLE-TIER STAND	\$5

BAIN MARIE + FUEL	\$30
SOUP KETTLE	\$25
URN	\$30
STONE CARVERY (w/ HEAT LAMPS)	\$60
PIE WARMER	\$60
WOVEN BREAD BASKET	\$5

TRESTLE TABLE (1.8m)	\$15
TABLECLOTH	\$7
BIN	\$5

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

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

*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 W/ care, we cannot guarantee the exclusion of allergens from our products.



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CONTACT US today to discuss your catering requirements

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