



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		VEGAN OPTION AVAILABLE	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	VEGAN OPTION AVAILABLE		

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, MESCLUN 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 + 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)	\$140	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		GFO AVAILABLE	
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	VEGAN OPTION AVAILABLE	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	VEGAN OPTION AVAILABLE	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	\$1.25
ENTRÉE KNIFE	\$1.25
MAIN FORK	\$1.25
MAIN KNIFE	\$1.25
SOUP SPOON	\$1.25
DESSERT SPOON	\$1.25
TEASPOON	\$1.25

Crockery

SIDE PLATE	\$1.25
ENTRÉE PLATE	\$1.25
SOUP CUP + SAUCER	\$1.25
MAIN PLATE	\$1.25
DESSERT PLATE	\$1.25
SALT + PEPPER SHAKERS	\$2.50
TEACUP + SAUCER	\$1.25
COFFEE MUG	\$1.25
ESPRESSO CUP + SAUCER	\$1.25

Glassware

TUMBLER GLASS	\$1.25
HIGHBALL GLASS	\$1.25
WINE GLASS	\$1.25
CHAMPAGNE FLUTE	\$1.25
WATER JUG	\$5
PUNCH BOWL + CUPS	\$10
JUICE JAR	\$10

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	\$35
SOUP KETTLE	\$35
URN	\$35
STONE CARVERY (w/ HEAT LAMPS)	\$60
PIE WARMER	\$60
WOVEN BREAD BASKET	\$5

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

Benefits of Hiring Crockery, Cutlery + Glassware

When hiring tableware through us, you enjoy the convenience of dealing with just one supplier.

We take care of everything, allowing you to relax and enjoy your event.

What's Included

- We organise all crockery, cutlery, glassware and other tableware requirements for your event
- Everything is delivered directly to your home or venue
- Our team sets up all tableware, ready for your guests
- After your event, we collect everything
- We wash all hired items - there's nothing for you to clean

Why Our Clients Love It

- One supplier for food and tableware - simple, convenient and stress-free
- No need to deal with a separate party hire company
- **No transporting** bulky boxes or fragile glassware
- **No setting up** or packing away
- **No washing up** after your event
- No returning hire items or making extra trips

One booking. One team. Everything taken care of.



**** 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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