



Sit down and Dine Menu

- \$70.00 per head

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Canapes

Antipasto platter, 3 types of cured meats, grilled egg-plant, soft cheese, marinated mushrooms, cream cheese stuffed peppers, Sicilian olives, grissini sticks and fresh baguette

Cheese platter, 3 local cheeses, hard, soft and blue; apple and pear slices, dried fruit and nuts, 2 types of crackers

Caramelized leek and **triple brie cheese tarts** (V)

Italian meatballs in chilli Napolitana sauce and shaved parmesan

Spiced lamb meatballs served with lemon and dill sour cream (GF)

Vegetable **rice paper rolls** (VG)

- Choice of 3 canapes served cocktail style

Entrée

Beef or spinach and **ricotta cannelloni**

Spaghetti and meat balls cooked in tomato and basil sauce

Potato **homemade gnocchi** served with bolognaise or Napolitana sauce

Crispy coated lamb cutlets swerved with spicy home-made relish

Grilled chicken tenderloins served on a tradition Caesar salad with a freshly poached egg

Nicola's creamy garlic prawns cooked in white wine and fresh herbs served with rice pilaff

Nicola's chilli Napolitana prawns

Scallops wrapped in prosciutto grilled and served on a vegetable rosti with basil pesto

Coconut King prawns served with mango sauce

Grilled calamari dressed with lemon and olive oil served with tartare sauce

Our own **smoked duck breast** served on a diced Greek salad

Pumpkin soup, honey and spice baked butternut pumpkin cooked in home-made vegetable stock, served with a dollop of sour cream, crispy bacon and crusty bread

Minestrone soup, fresh seasonal vegetables and tomatoes simmered in a vegetable stock, home-made short pasta served with garlic bread

Snapper chowder, fresh local snapper frames made with diced vegetables and chunks of fresh snapper and baby French stick and butter

Chicken and corn soup, home-made chicken stock, fresh creamed corn, served with dinner roll and butter

- Choice of 1 entrée served to each guest

Mains

Chicken involtini, chicken breast filled with leg ham, roasted capsicum and Jarlsberg cheese, served with a wild mushroom sauce

Chicken filo chicken breast filled with camembert cheese and asparagus served with sundried tomato cream sauce

Grilled fish and calamary grilled to perfection and served with lemon and tartare sauce

Seafood marinara fresh Exmouth seafood, prawns, mussels fresh fish and calamari tossed through penne pasta in a tomato and basil sauce

Swordfish grilled and served with greens, lemon and cracked pepper and lime aioli

Beef fillet with BBQ prawns served with seafood bisque

Beef wellington fillet steak filled with mushroom dux-cells and served with Dianne sauce

Slow cooked beef cheeks served with parmesan polenta

Crispy parmesan chicken with tomato and red cabbage salad

- Choice of 2 mains served alternate drop to the tables. Served with bread and butter, salad OR vegetables and chef's choice of potato dish

Dessert

Individual pavlovas served with Chantilly cream and fresh seasonal fruit

White chocolate pannacotta with coffee syrup

Custard filled profiteroles served with warm chocolate sauce

Chocolate pudding served with ice cream and raspberry coulis

Tiramisu

Sticky date pudding served with warm toffee sauce

Fresh seasonal fruit salad served with yoghurt