



SEAVIEW

WILLIAMSTOWN EVENTS CENTRE

monzarella
MERCATO

Cocktail Package



Look no further than Monzarella for your next special occasion. Our perfect assortment of canapé packages features a variety of beautifully crafted, bite-sized delights. Each canapé is designed to offer a balance of flavours and textures, ensuring something for every guest.

Elegant and easy to enjoy, Monzarella's canape menus are designed to provide an unforgettable eating experience while you celebrate those most special moments in life.

For more information, and to book in your next event with Monzarella catering, please contact us:

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Bronze \$38pp

Choose seven canapé items from the list below.

+\$3pp for additional canapé items from the list below.

◆ House-Made Vegetarian Arancini (V)

Monzarella house-made vegetarian arancini balls with mushroom, cheese and spinach

◆ Lemon Pepper Calamari

Lightly floured calamari fried and tossed with lemon pepper

◆ Pepperoni Empanada

Pepperoni and Napoli sauce in a light short pastry

◆ Vegetable Spring Rolls (V)

Vietnamese spiced vegetables and glass noodles in a crisp spring roll shell

◆ Butter Chicken Samosas

Fresh chicken gently cooked in a fragrant tandoori sauce and wrapped in our samosa pastry

◆ Petite Pies

A delicious assortment of some of our chefs' best pies: Beef and Burgundy, Chicken and leek and vegetable Tikka

◆ Petite Quiches

A traditional assortment of quiches:

Lorraine – A creamy filling of bacon, egg and spring onions, spinach, cheese

Potato, pumpkin and feta

◆ Mac N Cheese Bites (V)

Creamy macaroni and cheese lightly crumbed and fried until golden

◆ Bruschetta Bites (V)

Toasted focaccia slices topped with vibrant diced tomato, fresh basil, red onion, garlic and olive oil

◆ Caprese Skewers (V)

Fresh cherry tomato, creamy bite-sized bocconcini and fragrant basil leaf drizzled with balsamic glaze

Silver \$58pp

Choose nine canapé items from the list below.

+\$4pp for additional canapé items from the list below.

◆ **Barramundi Bites (GF)**

Barramundi Goujons marinated in fresh lime, black pepper and coriander hand rolled in gluten free breadcrumbs

◆ **Sweet Potato and Cashew Empanada (V)**

Roasted cashews and sweet potato with a hint of chili wrapped in pastry

◆ **Mushroom and Taleggio Risotto Croquettes (V, GF)**

Creamy mushroom risotto, taleggio and truffle oil croquettes hand rolled in gluten free breadcrumbs

◆ **Stuffed Jalapeno Peppers (V)**

Beer battered Jalapeno peppers with lightly spiced cream cheese filling

◆ **Moroccan Fried Cauliflower (Vegan)**

Florets of cauliflower tossed in Moroccan herbs and spices then lightly fried

◆ **Quiche Lorraine (GF)**

Cocktail size quiche with a classic filling of bacon, egg, onion and cheese

◆ **Lamb and Rosemary Pie**

Slow cooked lamb and rosemary in a rich gravy encased in a flaky pastry and garnished with rosemary

◆ **Gourmet Beef Sausage Rolls**

Premium quality mince, shredded carrot, diced onion and selected herbs wrapped in flaky pastry.

◆ **Pork Belly Bites**

Pork belly bites fried until crispy and coated with garlic hoisin sauce

◆ **Chicken Satay Skewers**

Chicken breast marinated in a Singaporean style satay sauce

◆ **Prawn Cocktail**

Tender prawns nestled in a creamy cocktail sauce

◆ **Prosciutto & Melon Skewers**

Sweet and juicy cantaloupe wrapped in delicate, freshly sliced prosciutto

Gold \$78pp

Choose nine canapé items from the list below.

+\$5pp for additional canapé items from the list below.

◆ Kataifi Prawns

Prawns wrapped in kataifi pastry with coconut and pistachio

◆ Stuffed Pumpkin Flowers (V)

Pumpkin flowers stuffed with goats' cheese, sun dried tomatoes and herbs in a light tempura batter

◆ Smoked Cod Croquettes

Traditional potato croquette with flakes of smoked cod and dill, served with aioli

◆ Mini Beef Wellingtons

Traditional beef and mushroom filling in a flaky puff pastry

◆ Ratatouille and Hummus Tartlets (Vegan)

Creamy hummus topped with medley of zucchini, eggplant, capsicum and tomato in a house-made short crust pastry shell

◆ Chicken Tarragon Filo

Diced chicken breast with tarragon butter, wrapped in delicate filo pastry

◆ Pumpkin Sausage Roll (Vegan, GF)

Pumpkin and chickpea roll with a mild curry flavor in flaky gluten free pastry, with pesto and aioli.

◆ Bush Tomato Marinated Chicken Skewers

Chicken breast marinated in an Australia bush tomato sauce

◆ Moroccan Vegetable Roll (V)

A delicious potato, carrot, onion, peas and corn medley infused with Moroccan spices and wrapped in puff pastry, with aioli.

◆ Pepperberry Beef Kofta

House ground beef seasoned with native pepperberry and spices, with tomato chutney

◆ Peking Duck

Tender slices of roasted Peking duck paired with hoisin sauce and cucumber, served on a delicate cracker

◆ Smoked Salmon Bagels

Silky smooth smoked salmon atop a mini fresh bagel, complemented by cream cheese, capers and dill

Want a little extra?

Seafood Platter \$19 pp

A fresh seafood platter features succulent whole king prawns, natural oysters, mussels, smoked salmon, all served beautifully chilled. Served with lemon wedges and tangy cocktail sauce, each bite offers a crisp, ocean-fresh flavour that's simply irresistible.

Antipasto Platter \$15pp

Our irresistible antipasto platter is filled with vibrant colours and bold flavours, offering a delightful array of Italian delicacies. Slices of cured meats like prosciutto, salami and mortadella mingle with tangy marinated olives, artichokes and peppers. Cheeses like brie, cheddar and creamy burrata are paired with toasted focaccia and crostini. An assortment of seasonal fresh and dried fruits completes the experience, creating a satisfying start to any meal.

Cannoli Tower \$3pp

A towering masterpiece: our assorted cannoli combine the best of tradition and flavour. Crisp, golden shells, perfectly filled with smooth ricotta, are stacked in a stunning arrangement. Each bite offers a satisfying crunch followed by its velvety filling, making it the perfect conclusion to your event!