



Look no further than Monzarella for your next event. Our perfectly designed corporate package includes a variety to suit everyone. Each meal is designed to offer a balance of flavours and textures, ensuring something for every guest.

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

Brad (Manager) 0416 669 866 (03) 9399 9957 mercato@monzarella.com.au



2 Course Menu \$49pp

3 Course Menu \$59pp

Select two options from each course, served 50 / 50 alternating

Entrées

- o Roast pumpkin salad with green bean, baby spinach, feta, pepitas and ginger dressing
- o Traditional Greek salad with feta, cucumber, olives, tomato and vinaigrette
- o Panzanella salad with tomato, crunch croutons, fresh basil, onion, bocconcini, cheese and vinaigrette
- o Bolognese with penne pasta
- Chef's soup of the day

♦ Mains

- o Oven baked lasagna layered in meat, napoli sauce, cheese and topped with bechamel sauce
- Slow cooked ossobuco
- o Roasted eggplant lasagna layered in napoli with cheese
- Roast beef with potatoes, carrots, pumpkin and gravy
- o Chicken cacciatore simmered in a rich tomato sauce with onions, peppers, mushrooms, olives and herbs

Desserts

- o Homemade tiramisu
- o Raspberry opera cake
- o Double choc cake
- o Sticky date pudding