



SEAVIEW

WILLIAMSTOWN EVENTS CENTRE

monzarella
MERCATO

Set Menu Package



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 \$50pp

3 Course Menu \$60pp

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

Entrées

- ◆ **Ricotta and Sweetcorn Pumpkin Flowers with Basil Pesto (V)**
Pumpkin flowers stuffed with ricotta and sweetcorn in a tempura batter with basil pesto
- ◆ **Traditional Bruschetta (V)**
Toasted ciabatta topped with fresh tomato, red onion, basil and balsamic glaze

Mains

- ◆ **Lamb Shank**
Slow cooked lamb shank with mash potato, red wine jus and broccolini
- ◆ **Slow Braised Beef Cheeks**
Beef cheeks braised in red wine and herbs with pommes anna, asparagus and red wine jus
- ◆ **Herb-infused Crispy Skin Pork Belly**
Crispy skin pork belly with potato gratin, red wine jus, apple sauce and broccolini
- ◆ **Hasselback Butternut Pumpkin (V)**
Butternut pumpkin cut hasselback roasted with a light harissa marinade with sweet corn, roquette, red onion and pesto
- ◆ **Chargrilled Eye Fillet**
Eye fillet cooked medium with potato gratin, asparagus, Dutch carrots and veal jus
- ◆ **Mushroom and Bacon Chicken Supreme**
Chicken breast stuffed with mushroom, bacon and chives

- ◆ **Peking Duck Breast**
Thinly sliced duck breast on a zucchini and haloumi fritter with romesco sauce
- ◆ **Salt & Pepper Calamari**
Thinly sliced calamari lightly dusted and fried, sprinkled with lemon pepper and served on a bed of roquette
- ◆ **Halloumi Fries (V)**
Thick-cut halloumi with paprika yoghurt, parsley and lemon on a creamy mash potato with roasted vegetable medley and mushroom tarragon sauce

Desserts

- ◆ **Chocolate Trio**
Layered chocolate crumble, chocolate cream and chocolate sponge, topped with cocoa crumble and chocolate glaze
- ◆ **Cassis Monte Blanc**
Vanilla chantilly mousse, blackcurrant gel, chestnut mousse and meringue disc sitting on a Breton base
- ◆ **Apple and Rhubarb Crumble**
Apple and rhubarb compote with cinnamon in a sweet vanilla pastry shell
- ◆ **Raspberry and Chocolate Fondant**
Rich and indulgent raspberry cream n a decadent chocolate fondant with vanilla ice cream