

Set Menu – one

\$35.00 per person

With dessert \$42.50 per head

Starter

Garlic bread
toasted Italian bread topped with fresh crushed garlic

Entrée – per person

Homemade lasagne
traditional homemade mince meat layered with pasta and cheeses

Main – alternating

Yearling rump steak topped with a mushroom sauce
Chicken breast in a creamy white sauce with mushrooms
both served with seasonal vegetables

Dessert

Can be added for an extra cost of \$7.50 per head

Crème brûlée
Sticky date pudding served with ice cream
Chocolate mousse served with fresh cream
Chocolate mud cake served with ice cream

Catered by
PAESANI RESTAURANT



Set Menu – two

Choice of one entree & choice of two mains alternating

\$38.00 per person

With dessert \$45.50 per head

Starter

Garlic bread
toasted Italian bread topped with fresh crushed garlic

Entrée – per person

Penne napolitana
fresh ripe tomatoes, crushed garlic, onion and fresh basil

Spaghetti bolognaise
traditional mince meat and tomato

Homemade lasagne
traditional homemade mince meat layered with pasta and cheeses

Fettuccine boscaiola
ham, mushrooms, parmesan cheese in a creamy white sauce

Main – alternating

Salmon with a creamy dill sauce

Yearling rump steak topped with a mushroom sauce

Chicken breast in a creamy white sauce with mushrooms

Roast beef with gravy

all served with seasonal vegetables

Dessert

Can be added for an extra cost of \$7.50 per head

Crème brûlée

Sticky date pudding served with ice cream

Chocolate mousse served with fresh cream

Chocolate mud cake served with ice cream

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