

# Share Platter Menu – one

*Share style platters served to each table where guests help themselves*

*\$35.00 per person*

*With dessert \$42.50 per head*

## *Starter*

Garlic bread  
*toasted Italian bread topped with fresh crushed garlic*

## *Entrée – served on platters*

Spaghetti bolognaise  
*traditional mince meat and tomato*  
Penne napolitana  
*fresh ripe tomatoes, crushed garlic, onion and fresh basil*

## *Main – served on platters*

Crumbed calamari rings  
Chicken breast in a creamy white sauce with mushrooms  
Insalada pomodoro  
*tomatoes, lettuce, cucumbers, olives, onion with Italian dressing*

## *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



# Share Platter Menu – two

*Share style platters served to each table where guests help themselves*

*\$46.00 per person*

*With dessert \$53.50 per head*

## *Starter*

Bruschetta  
*ripened tomatoes with fresh basil, garlic and olive oil*  
Assorted antipasto platters  
Bread rolls

## *Entrée – served on platters*

Penne napolitana  
*fresh ripe tomatoes, crushed garlic, onion and fresh basil*  
Fettuccine boscaiola  
*ham, mushrooms, parmesan cheese in a creamy white sauce*

## *Main – served on platters*

Homemade crumbed chicken schnitzel  
Veal scallopini  
*with eggplant baked in a red wine sauce*  
Insalada pomodoro  
*tomatoes, lettuce, cucumbers, olives, onion with Italian dressing*

## *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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# Share Platter Menu – three

*Share style platters served to each table where guests help themselves*

*\$49.00 per person*

*With dessert \$56.50 per head*

## *Starter*

Bruschetta

*ripened tomatoes with fresh basil, garlic and olive oil*

Assorted antipasto platters

Crumbed calamari rings

Insalada pomodoro

*tomatoes, lettuce, cucumbers, olives, onion with Italian dressing*

Bread rolls

## *Entrée – served on platters*

Penne napolitana

*fresh ripe tomatoes, crushed garlic, onion and fresh basil*

Fettuccine venezia

*prawns in our special creamy napolitana pink sauce*

## *Main – served on platters*

Yearling rump steak topped with a mushroom sauce

Chicken breast in a creamy white sauce with mushrooms

*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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