



## Little Taste Of Italy

### **MAIN COURSE** *Buffet Style*

#### **MEATS**

##### **Pork Ribs**

In a Smokey BBQ marinade cooked over charcoal

##### **Italian Continental Sausage**

With a hint of red wine and traditional flavour

##### **Al Minute Scotch Fillet Steak**

Seasoned in fresh herbs and spices

##### **Chicken Thigh Fillet**

Seasoned with the chefs special European seasoning

#### **VEGETABLES / HOT DISHES**

##### **Traditional Homemade Lasagna**

Consisting of lasagna sheets, Bolognese sauce, sliced ham, and three cheeses served in a chafing dish

##### **Creamy Potato Bake**

Sliced potato together with chunky pieces of ham, onions and finished with two cheeses and the chefs special herbs and spices

##### **Mixed Mediterranean Vegetable Dish**

Variety of in season vegetables

#### **SALADS**

##### **Italian Lettuce Mix**

rocket, radicchio, baby spinach & mixed Italian lettuce with balsamic Italian dressing

##### **Mediterranean Salad**

Tomato, cucumber, capsicum, onion, lettuce, Kalamata olives and feta cheese dressed in salt, pepper, olive oil and wine vinaigrette

##### **Coleslaw**

Dressed with infused lemon juice & olive oil

##### **Potato Salad**

With crushed garlic, ground pepper, sea salt, chopped fresh parsley drizzled with lemon Juice & olive oil

### **DESSERT**

##### **Italian Mignone Cakes**

Assortment of Italian Mignone cakes





Aussie Ripper Roasts will also provide:

- Tuscan Ciabatta bread rolls with butter sachets
- Good quality plastic dinnerware
- Napkins
- All condiments to compliment your meal

Our professional staff will prepare, cook and serve your guests as buffet style menu.

