



Little Taste Of Italy

MAIN COURSE *Buffet Style*

MEATS

Italian Continental Sausage

With a hint of red wine and traditional flavour

Chicken Thigh Fillet

Seasoned with the chefs special European seasoning

Pork Ribs

In a Smokey BBQ marinade cooked over charcoal

Al Minute Scotch Fillet Steak

Seasoned in fresh herbs and spices

HOT DISHES

Traditional Homemade Lasagna

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

Mixed Mediterranean Vegetable Dish

Variety of in season vegetables

Creamy Potato Bake

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

SALADS

Coleslaw

Dressed with infused lemon juice & olive oil

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

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 disposable dinnerware
- Napkins
- All condiments to compliment your meal

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

