



MEZZO
CATERING

MEDITERRANEAN SHARING STYLE BANQUET MENU

CANAPES

2 COURSE MENU FROM \$ 79.50per person

To start: Select 5 canapes

Main: Choose 2 banquet main courses + 2 banquet sides + 1 banquet salad

3 COURSE MENU FROM \$ 92.00per person

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Main: Choose 2 banquet main courses + 2 banquet sides + 1 banquet salad

To Finish: Dessert station of 3 sweet canapes

CANAPES

Wild mushroom arancini, persian feta, chive mayo (V)

3 cheese and fresh herb arancini w/ rocket and pine nuts (V)

Melon wrapped with prosciutto and basil

Golden Calamari the lemon and black pepper

Mini bruschetta with vine tomato, basil and balsamic caramelized onion chutney

Mini tartlets with caponata and micro herbs

Pancetta and green pea fritters with mascarpone

Focaccia crisps with whipped ricotta and pesto

Pork and veal meatballs with basil sugo and parmesan

Spinach and feta spanakopita, tzatziki (v)

Moroccan lamb kofta, hummus and tzatziki (gf)

Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (v)



BANQUET MAIN

Osso Buco:

Slow-braised veal shank in tomato and wine.

Slow-Cooked Beef Brisket Ragù:

Tender beef in a rich tomato sauce with Italian pasta.

Pork Cotoletta:

Crispy crumbed pork with lemon butter sauce.

Chicken Saltimbocca:

Chicken with prosciutto and sage in white wine sauce.

8 hour Slow Cooked Lamb:

tender lamb shoulder served with lemon, oregano, olives and gremolata

Butter & Sage Pasta:

Brown butter, fresh sage, Parmigiano Reggiano. Truffle optional.

Pesto & Wild Mushroom Gnocchi:

Hand rolled gnocchi with house made basil pesto and sautéed mushrooms.

Tomato & Basil Gnocchi:

Hand rolled gnocchi with classic tomato passata and fresh basil.

Pumpkin, Sage & Pine Nut Gnocchi:

Hand rolled Pumpkin gnocchi with sage butter and toasted pine nuts.

Quattro Formaggi Gnocchi:

Hand rolled gnocchi tossed in a creamy four-cheese sauce.

Lasagna:

Traditional layered lasagna with slow-cooked beef ragù, béchamel, and melted cheese

(vegetarian option available)

Creamy Bacon & Mushroom Carbonara:

Authentic Italian pasta with smokey bacon, mushrooms, creamy sauce, Parmigiano.



BANQUET SIDES

Italian eggplant melanzane

Eggplant Caponta

Ratatouille

Charred broccolini, lemon oil and persian feta

Sweet potato gratin

Maple glazed sweet potato and pumpkin, toasted seeds

Crispy chat potatoes, parsley and garlic

Roasted root vegetables, pomegranate dressing

Honey roasted carrots, sesame and black pepper

Potato and 3 cheese gratin

Green beans with bacon and toasted hazelnuts

BANQUET SALAD

Heritage tomatoes, fresh mozzarella, torn basil, aged balsamic

Potato salad with dill, parsley, crispy bacon and sour cream dressing

Mediterranean salad, mixed leaves, feta, olives cucumber, vine tomatoes, oregano dressing

