

SIGNORELLI
G A S T R O N O M I A

MIX • MINGLE • MEET

COCKTAIL MENU SELECTION

SIGNATURE INCLUSIONS

SIGNORELLI GASTRONOMIA GOURMET ANTIPASTO BAR

including Grana padano – parmesan cheese wheel display

OR

PAELLA STATION

simmering Spanish saffron rice with chicken, seafood and vegetables in a large paella pan

ROAMING CANAPE SELECTIONS

PLEASE SELECT 5 FROM THE FOLLOWING

PUMPKIN SOUP | crushed amaretti (H)

BLOODY MARY OYSTER SHOTS (C)

PROSCIUTTO WRAPPED MELON | vincotto (C)

GARFISH INVOLTINI | pangrattato, salsa verde (H)

GORGONZOLA | poached pear tartlet (H)

FRIED CRAB CLAW | lime aioli (C)

FRITTO MISTO | fresh calamari, local school prawns, chilli aioli (H)

MINI CAPRESE SKEWERS | aged balsamic (H)

BOLOGNESE ARANCINI | peas, smoked mozzarella (H)

VEAL & PORK POLPETTE | braised in napolitana sauce, fresh basil (H)

CROSTINI | bresaola, goats curd (C)

(H) Hot Canape | (C) Cold Canape

WARNING: It is the client's responsibility to notify Signorelli Gastronomia of any attendees who may suffer from food intolerances or allergies including but not limited to traces of nuts. Signorelli Gastronomia cannot guarantee menu items unless notification of specific requirements are provided in writing PRIOR to your event.

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SUBSTANTIAL CANAPE SELECTIONS

SERVED IN PORCELAIN BOWLS

PLEASE SELECT 2 FROM THE FOLLOWING

ORECCHIETTE BEEF RAGU | braised beef sauce, shell pasta

FREGOLA | mussels, watercress

SPINACH & RICOTTA RAVIOLI | tomato sugo, parmesan

DESSERT CANAPE SELECTIONS

WAITER SERVED

PLEASE SELECT 1 FROM THE FOLLOWING

ITALIAN CANNOLI | chocolate, vanilla & ricotta

MINI GELATO CONES | assorted flavours

CAKE SERVICE

COMPLIMENTARY CUTTING AND PLATING OF YOUR CAKE SERVED AS PLATTERS PER TABLE

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