



Wedding Set Menu

Antipasti

Bruschetta

Arancini

Grilled Cacciatore, Olives, & Focaccia

Salt & Pepper Calamari

Prima/First Course

Fluffy Home-Made Gnocchi, Tossed Through a Napolitana Sauce
finished with Parmesan Cheese

Secondi/Second Course

Fresh Barramundi served with a Chickpea Couscous Salad & Lemon Butter

Pork Scallopini served with Steaming Mash, Creamy Mushroom Sauce
& Season Vegetables

Dolce/Dessert

Nonna's Lemon Cake Layered with Limoncello
and Italian Mascarpone Cream

Torta Caprese Rich Chocolate Flour-Less Cake with Almonds
Served with Vanilla Ice Cream

CONTACT DETAILS

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