



#### **Upon Arrival**

A selection of hot savouries

Beer, red and white wines, soft drinks, orange juice, sparkling and still water.

#### **Beverages supplied throughout the night**

Beer, red and white wine, champagne, soft drinks, orange juice, sparkling and still water

Coffee and Tea

#### **Décor**

White linen

White chair covers with either gold, silver, white, purple, aqua or black sashes

3 tier candelabra / 5 tier candelabra (\$15 per table)

\*alternative coloured sashes can be available at an additional price\*

#### **Extra Services**

Ferraro is pleased to recommend entertainers and organisers to help and assist you in the planning of your special day.

14 Onslow Avenue, Campbellfield, VIC, 3061

**Phone:** (03) 9357 2200 | **Fax:** (03) 9357 2622

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**Website:** [www.ferraroreception.com.au](http://www.ferraroreception.com.au)

## **Platter Selection**

### **Antipasto (included)**

Assorted cold meats and cheese which are complemented with vegetables and olives, resting on a bed of mixed salad

### **Tomato Bruschetta (\$15 per table)**

A piece of ciabata bread topped with tomato, Spanish onion, basil, garlic and virgin olive oil

### **Assorted Dips (\$20 per table)**

A selection of chips, feta cheese and marinated olives which are served with slices of warm pita bread.

### **Salt & Pepper or Crumbed Calamari (\$25 per table)**

Shallow fried calamari resting on a bed of wild rocket and served with balsamic mayonnaise

### **Prawns (\$30 per table)**

Fresh Australian prawns resting on a bed of wild rocket

### **Sweet Chilli & Garlic Prawns (\$30 per table)**

Fresh Australian prawns marinated in garlic and sweet chilli

### **Oysters Kilpatrick (\$30 per table)**

Fresh oysters which are filled with tiny strips of bacon and drizzled with Kilpatrick sauce.

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## Entrée

### **Chicken Caesar Salad**

Chicken strips accompanied with pieces of bacon, basil pesto, croutons and par-boiled eggs, resting on baby lettuce and Caesar dressing.

### **Chicken Vol au Vent**

Puff pastry filled with chicken, corn, peas, sautéed onion and garlic, topped with mozzarella cheese and then baked until golden brown.

### **Whiting**

Seasoned Basa fillet served on a bed of rice and finished with a beautiful lemon butter sauce

### **Dory Fillet**

Succulent Dory fish fillet seasoned with herbs resting on a bed of garden salad topped with a lemon butter sauce

### **Crumbed Calamari**

Bread crumbed calamari, cooked until golden brown, resting on a bed of mixed salad and served with a sweet chilli mayonnaise

### **Lasagne**

Beautifully cooked pasta sheets coated in layers of Bolognese and shredded mozzarella

### **Spinach & Ricotta Cannelloni**

Pasta sheets filled with ricotta cheese and spinach, cooked in a tomato base sauce

### **Ravioli – Napolitano Sauce**

Small folded sheets of pasta stuffed with either meat or ricotta and spinach, covered in a rich Napolitano sauce.

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## **Main Course**

### **Salmon Fillet with Lemon Caper Butter**

Succulent salmon fillet served with a cauliflower puree and topped with a lemon caper butter

### **Roast Beef with mushroom jus**

Sliced seasoned beef, resting next to golden oven baked potatoes, finished with sautéed onions, sliced mushrooms, and garlic and beef jus

### **Porterhouse Steak**

Grilled porterhouse steak, resting beside oven baked potatoes and seasonal vegetables, topped with a lovely homemade mushroom gravy sauce

### **Scotch Fillet**

Lovely grilled scotch fillet, resting beside golden brown oven baked potatoes and seasonal vegetables, served with a homemade mushroom gravy sauce

### **Lamb Cutlets**

Grilled lamb cutlets encrusted in parmesan and spices, served on a bed of mashed potatoes and seasonal vegetables

### **Veal Scaloppini with mushroom sauce**

Finely sliced veal fillets, seasoned with herbs and spices, resting beside golden oven roasted potatoes and seasonal vegetables, topped with a sauce of sautéed mushrooms and spring onions.

### **Roast Pork**

Grilled seasoned pork, accompanied by golden oven baked potatoes and seasonal vegetables, topped with a lovely mushroom gravy sauce

### **Chicken Involtini**

Succulent grilled chicken, stuffed with fetta and mozzarella cheese, sun-dried tomatoes and roast capsicum, served with a creamy mushroom sauce, oven baked potatoes and seasonal vegetables.

### **Chicken Parmigiana**

Crumbed chicken breast topped with Napoli sauce and shredded mozzarella, resting on a bed of mashed potatoes and seasonal vegetables.

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## **Dessert**

### **Baci**

Natural hazelnut ice cream blended with real crushed hazelnuts and coated in rich dark chocolate.

### **Cassata**

A wedge with layers of creamy zabaione, chocolate and nougat ice cream with a centre of liquered sponge.

### **Tiramisu**

A rich combination of cake, ice cream and cream in tiramisu flavours.

### **Tartufo**

A ball of rich natural chocolate ice cream rolled in ground couverture chocolate and topped with a glace cherry.

### **White Tartufo**

A delicious ball of creamy coconut ice cream with a rich coffee centre and rolled in fine ground coconut topped with a glace cherry.

### **Special Moca**

A luscious wedge of natural coffee and chocolate ice cream dipped in rich dark chocolate.

### **Gianduiotto**

Natural chocolate ice cream with a nougat centre and rolled in ground hazelnuts and couverture chocolate.

### **Mixed Berry Romanoff**

Layers of mixed berries served in a glass, topped with a scoop of vanilla ice cream and a wafer stick.

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### **Supper**

\*Select a supper from the options provided below\*

#### **Fruit Platter**

A selection of seasonal fruit

#### **Cheese Platter**

A selection of cheeses, accompanied by a mixture of crackers

#### **Continental Cakes**

An assortment of traditional sweets consisting of cannoli, fruit flans and various pastries

#### **Pizza**

A lovely thick pizza base topped with tomato based sauce and mozzarella cheese with a selection of fresh and gourmet fillings of your choice.

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