

CATERING MENU



Il Lago have rapidly built a fine reputation for quality food. Your guests are sure to be impressed by the variety and standard of everything on offer. Choose from one of the fantastic options below.

CANAPÉS PACKAGES

Minimum 10pax

Choice of 5 \$25pp or Choice of 8 \$40pp

FIRECRACKER PRAWNS

ARANCINI BALLS

VEGETABLE SAMOSA

VEGETARIAN SPRING ROLLS

BUFFALO WINGS

SATAY CHICKEN SKEWER

PULLED PORK SLIDER

SOUTHERN FRIED CHICKEN SLIDER

CHICKEN SCHNITZEL SLIDER

CHILLI SQUID

FISH COCKTAIL

PLATTERS

THESE PLATTER ARE A DELIGHTFUL ADDITION TO YOUR EVENT, PROVIDING LIGHT GRAZING FOR 8-10 GUESTS

FRUIT

A selection of seasonal fruits

PLATTER \$60

SANDWICH

Assorted sandwiches

PLATTER \$60

WRAP

Assorted wrap

PLATTER \$80

SLIDERS

Chicken Sliders (10pcs)

Pulled Pork Sliders (10pcs)

PLATTER \$100

ANTIPASTI

A selection of cheese

A selection of sliced cured meat

Olives & grilled vegetables

Crackers

PLATTER \$100

FINGER FOOD

Mini Sausage Roll (10pcs)

Arancini Balls (10pcs)

Vegetable Samosa (10pcs)

Vegetarian Spring Rolls (10pcs)

Party Pie (10pcs)

PLATTER \$130

DINE & SHARE

(MINIMUM 20PAX)

PIZZA & PASTA SHARE PLATE

\$35

ON ARRIVAL

Chef Choice Antipasto Board

Cured meat, soft & hard cheese, pickled vegetables, crackers, dips, house made focaccia, arancini balls

PASTA (CHOOSE 2 OPTIONS)

Bolognese

Bosciola

King Prawns (Tomato Base) **+3/pp**

Chicken Primavera **+3/pp**

PIZZA

Your choice / chef selections

(MINIMUM 20PAX) ALTERNATE DROP MENU

OPTION A: Beef Cheeseburger

\$16 Chicken Schnitzel Burger

OPTION B: **(Choose Any 2)**

\$20 Chicken Schnitzel

Veal Schnitzel

Battered Barramundi Fillet

all served with chips & salad

SET MENU

(MINIMUM 20PAX)

TWO COURSE \$45/THREE COURSE \$60

- ENTRÉE -

(select any 2)

Chilli salt squid with rocket pear salad

Char siu pork loin with apple slaw

Crispy polenta chips with cream mushroom sauce

Spinach & ricotta ravioli with sage butter, candied walnuts

Coconut prawns & mango cocktail

Asian mix/ dim sim, dumpling and spring roll

- MAIN -

(select any 2)

(served with mash potato & green vegetables)

Crispy skin salmon with hollandaise sauce

Chicken involtini, prosciutto wrapped chicken breast, stuffed by mozzarella cheese, spinach, semi dried tomato in pomodoro sauce

Crackling pork belly in red wine jus & apple puree

Angus New York strip in red wine jus & beets puree

Slow-braised lamb shank pie in red wine jus & green peas

Herb crusted fillet of Barramundi with roasted tomato salsa, balsamic and olive oil

- DESSERT -

(select any 2)

Baked ricotta cheese cake with fresh berries & coulis

Lemon meringue with fresh berries & coulis

New York cheese cake with fresh berries & coulis

Dark chocolate Brownie with fresh berries, gelato

Ricotta cannoli, with fresh berries, coulis, meringue