

SET MEAL 1

Starter (shared)

Freshly baked foccacia with virgin olive oil & balsamico duo dip

OR Verve garlic bread sticks

Handmade fish cakes with Verve spicy salsa dip

Starter (individually served)

Butternut pumpkin soup

Served with freshly baked bread or croutons

Mains

Choice of:

Grilled chicken breast with creamy white wine sauce

Served with a side of olive rice

OR

Grilled prawns & Arugula linguine

Tossed in virgin olive oil and roasted garlic

OR

Grilled pacific dory drizzled with citrus sauce

And served with a side of salad

Dessert

Chocolate brownie with homemade gelato

OR

Choice of Verve's homemade gourmet gelato

Beverage

Coffee OR Tea

Served with homemade ginger biscotti

\$50++ per person

SET MEAL 2

Starter (shared)

Verve garlic bread sticks
Handmade fish cakes with Verve spicy salsa dip

Starter (individually served)

Tomato & basil soup served with freshly baked bread

OR

Caesar salad topped with grilled chicken

Lime Sorbet Shooter

Mains

Choice of:

Pasta semplice tossed in virgin olive oil
and served with freshly shaved parmesan cheese

OR

Grilled pacific dory with pureed pumpkin and ratatouille
and a capsicum reduction

OR

Beef meatballs in tomato sauce

Dessert

Tiramisu

OR

Fudgey chewy chocolate brownie
served with a shot of vanilla cognac gelato

OR

Choice of Verve's homemade gourmet gelato

Beverage

Coffee OR Tea

served with homemade ginger biscotti

\$60++ per person

SET MEAL 3

Starter

Fresh Dutch baby carrots with coriander soup

OR

Handmade fish cakes with Verve spicy salsa dip

Pasta

Handmade beef tortellini cooked in cream sauce,
mushrooms and truffles

Lime Sorbet Shooter

Mains

Choice of:

Beef Wellington – fillet steak topped with sautéed mushrooms
and onions, baked to perfection in a puff pastry and
served with caramelized onion sauce

OR

Aubergine Parmigiana with Portobello mushrooms

OR

Italian chicken masala – lightly pan-fried chicken breast
gently cooked in dry white and masala wine and
served with a shallot and fresh herb jus

Dessert Platter

Tiramisu shooters

Fudgey chewy chocolate brownie
served with a shot of vanilla cognac gelato

Side of fresh berries

Beverage

Coffee OR Tea

served with homemade ginger biscotti

\$90++ per person

Add \$5++ per person for free flow of soft drinks