

***SAMPLE 'PEGGY GUGGENHEIM'
VENETIAN THEMED MENU***

*Fresh Ciabatta, Organic Olive Oil, Aged Balsamic &
Marinated Olives*

PRIMO

Marinated Calamari with Garlic on Fennel & Ridicchio

Beef & Tomato Arancini, Buffalo Mozzarella

Cabbage Involtini with Spiced Pork, Tomato Glaze

SECONDO

*Lamb & Tomato Braise with Olives on Orecchiette,
Served with Gremolata*

CONTORNO

Fresh Greens, Olive Oil & Pecorino Salad

DOLCE

*Lemon Cannoli,
Vincotto Strawberries, Vanilla Cream*

Infusion 5 Senses Coffee, Broken Orange Pekoe & Herbal Teas

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