

## Yoogali Kitchen Food Packages/Pricing

An additional \$2.00 per head surcharge is added for weddings.

*Meha*

<b>Three Course Meal</b> Including Tea/Coffee	<b>\$54.00 per person</b> plus 10% GST
<b>Four Course Meal</b> Including Tea/Coffee	<b>\$62.00 per person</b> plus 10% GST
<b>Three Course Meal (with own Dessert)</b> \$52.50 per person Including Tea/Coffee	plus 10% GST
<b>Two Course Meal</b> Including Tea/Coffee	<b>\$51.00 per person</b> plus 10% GST

**SMORGSBOARD:** Minimum of 40 People **\$47.00 per Person**  
Plus 10% GST

**Four Meals:** Quail, Chicken Fillet, Apricot Chicken, Scallopini al Fungi,  
Saltimbocca, Perch Fish, Pork, {Capretto when available}

Calamari, Pasta {3} Fried Rice Salad {2}Vegetables {3}

**Sweets :** Fresh Fruit Salad & Ice Cream  
Cream Puffs & Ice Cream  
Tea/Coffee

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## Entrée

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|----|-------------------------|-----------------------------------|
| 1. | <b>Minestrone</b>       | Zuppa di Verdura                  |
| 2. | <b>Ravioli in Brodo</b> |                                   |
| 3. | <b>Pasta in Brodo</b>   |                                   |
| 4. | <b>Lasagna</b>          | Bolognese or Radicchio            |
| 5. | <b>Pasta</b>            |                                   |
|    | <b>Gnocchi</b>          | Bolognese, Napoletana, Gorgonzola |
|    | <b>Ravioli</b>          | Bolognese alla Panna              |
|    | <b>Penne</b>            | Arrabiatta                        |
|    | <b>Fettucine</b>        | Bolognese, Alla Panna             |
|    | <b>Risotto</b>          | Fegato Funghi                     |
|    | <b>Lasagna</b>          | Bolognese                         |

### **PASTA MAY BE SERVED WITH THE FOLLOWING SAUCES:**

Arrabiatta	Hot Chili
Fromaggio	Cheese
Marinara (Pescatora)	Seafood
Prosciutto Panna e Funghi	Ham, Mushroom & Cream
Ricotta	Cottage Cheese

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|----|----------------------------|---------|
| 6. | <b>King Prawn Cocktail</b> | \$ 8.50 |
|----|----------------------------|---------|

7.	<b>Green Prawns (BBQ)</b>		\$ 7.00
8.	<b>Garlic Prawns</b>		\$ 7.00
9.	<b>Fresh Prawns</b>		\$ 6.50
10.	<b>Prawn Cutlets</b>		\$ 7.00
11.	<b>Seafood Salad</b>		\$ 8.50
12.	<b>Calamari</b>	Insalata	\$ 6.00
		Fritti	\$ 6.00
13.	<b>Oysters</b>	Fresh	\$ 7.50
14.	<b>Antipasto</b>	4 Meats	\$ 5.50
15.	<b>Risotto Marinara</b>		\$ 6.00
16.	<b>Ravioli with Ricotta &amp; Spinach</b>		\$ 5.00
17.	<b>Ravioli with Seafood</b>		\$ 7.50

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## *Main Course*

1.	<b>Scallopine</b>	Fungi {Mushroom & Cream} Al Limone {Lemon} Impanare {Crumbed}
2.	<b>Chicken (Pollo)</b>	Rigoletto {Sweet Wine & Cream}

3. **Leg of Veal Roast**
4. **Roast Beef**
5. **Roast Pork**
6. **Quail**

**SUBSTITUTE ANY OF THE ABOVE MAIN COURSE MEALS  
THEN ADD PRICES BELOW**

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|---|---|--|---------|
| 7.  | <b>Saltimbocca</b>  | Veal , White Wine, Cheese Sauce          | \$ 4.50 |
|   | <b>Bella Napoli</b>                                       | Crumbed Veal stuffed philadelphia Cheese | \$ 4.50 |
|   | <b>Involtini</b>  |  | \$ 4.50 |
|   | <b>Cotoletta Milanese</b>                                 | Crumbed Veal with Ham, Cheese Sauce      | \$ 4.50 |
| 8.  | <b>Chicken {Pollo}</b>                                    | Florentine (Riccottta Cheese & Spinach)  | \$ 5.00 |
|   |   | Salvatico (Rice & Herbs)                 | \$ 5.00 |
|   |   | Fillet                                   | \$ 4.00 |
|   | <b>Chicken Rigioletto</b>                                 | Chicken Fillett cooked in White Sauce}   | \$ 5.00 |
|   | <b>Chicken Parimagiana</b>                                | Crumbed Chicken & Cheese                 | \$ 5.00 |
| <b>Extra third meat on platter – served</b> |   |  |         |
| 9.  | <b>Venison</b> (Carne di cervo)                           |  | \$ 6.50 |
|   | <b>Quail</b> (Half)                                       |  | \$ 4.50 |
|   | <b>Beef</b>   |  | \$ 4.50 |
|   | <b>Pork</b>   |  | \$ 4.50 |
|   | <b>Chicken</b> (Roast)                                    |  | \$ 4.50 |
| 10.   | <b>Fish</b> – Client’s choice – Price as per market value |  |         |
|   | <b>Lobster au Natural</b> – Price as per market value     |  |         |

**EXTRA'S**

- |    |                  |         |
|----|------------------|---------|
| 1. | <b>Savouries</b> | \$ 6.00 |
|----|------------------|---------|

2.	<b>Supper</b>	\$ 7.50
3.	<b>Salad</b> – Potato, Carrot, Peas, Gardinerra	\$ 4.00
	Tomato, Lettuce, Olives, Gardinerra	\$ 4.00
	Potato	\$ 4.00
	Rice	\$ 4.00
	Coleslaw	\$ 4.00
	Lettuce, Raddicchio & Endive	\$ 4.00
4.	<b>Italian Bread &amp; Biscotti</b>	\$ 4.50

## *Desserts*

- Napolean:** Layers of sponge filled with chocolate & vanilla custard with or with liqueur
- Continental:** Layers of liqueur soaked Pnetone with Italian custard layers in between on a pastry base topped with fresh cream & grated chocolate
- Mud Cake:** Rich dark chocolate cake layered with a smooth chocolate ganache filling

**Blackforest:**

Cherries set in a layer of fresh cream amongst layers of rich chocolate cake.

**Mille Foglie:**

A torte of flaked pastry filled with custard. Try a layer of chocolate and vanilla custard.

**Caramel Torte:**

Layers of light caramel cream layered amongst moist alpine cake.

**Fruit Flan:**

Pastry base with Italian custard layered between sponge and topped with glazed fresh fruit.

**Tiramisu:**

Layers of sponge soaked with coffee and layered with Marscarpone cream cheese.

**Panacotta:**

Italian dessert of sweetened cream thickened with gelatin and molded. Served with Strawberry Sauce and Mixed Berries