



Feasting Menu 3

Canapés & Sit-Down

\$150 per head + GST

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Canapés on arrival

Rare roast beef on crostini with horseradish cream

Watermelon cube with hummus *[Vegan]*

Chorizo and king prawn skewer with salsa verde

Shared entrées - charcuterie boards

Sliced prosciutto, sliced salamis with chargrilled artichokes

Finely sliced fennel and orange salad *[Vegan]*

Kingfish carpaccio with capers

Warm Sicilian olives marinated with orange peel and thyme

Freshly made pizza bread with pesto and shaved parmesan in the Gozney pizza oven
[can be Vegetarian] Gozney oven



Feasting style mains

Braised beef ragu on hand made pappardelle pasta

Roasted Humpty-Doo Barramundi - oven roasted with salsa verde and roasted potatoes

Crispy stuffed zucchini - topped with breadcrumbs and herbs in a bed of tomato pasta

[Vegetarian / Vegan]

Sides

Rocket and parmesan balsamic salad

Or

Tomato Burrata salad with balsamic glaze
[can be Vegetarian]

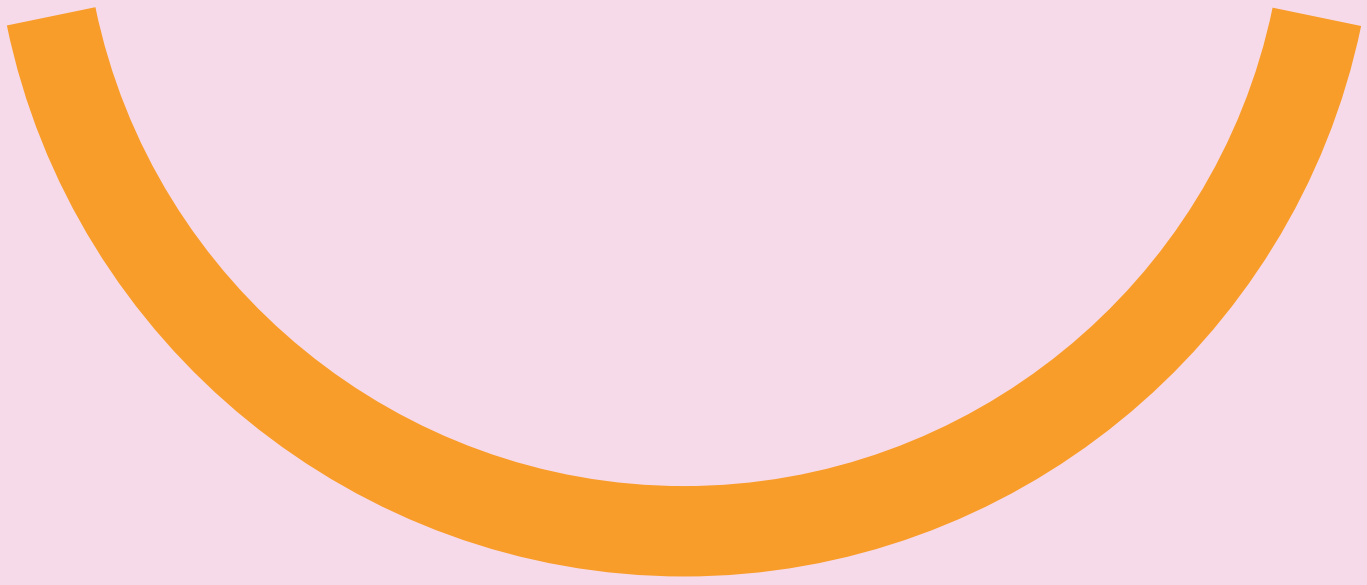
Or

Sourdough baguette with French butter

Shared desserts

Mini desserts to share - Lemon Merengue Pie
[Gluten Free], donut ball with salted caramel,
Joy & Joy brownie ***[Gluten Free]*** French Macaron





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