

TRAY PASSED COCKTAIL MENU

COLD APPS

\$28/DOZEN

TUSCAN BRUSCHETTA

Heirloom tomatoes, balsamic reduction, fresh basil, EVOO, toasted crostini

CAPRESE SKEWERS

Grape tomato, fior di latte, basil, balsamic drizzle

WHIPPED RICOTTA BITES

House whipped ricotta, chili, honey, candied walnuts, herb oil, crostini

BEEF CARPACCIO

Shaved Certified Angus Beef, pickled mustard seeds, EVOO, shaved parmesan

BRIE & BLUEBERRY CROSTINI

Creamy brie, honey, blueberry compote

MUSHROOM & TRUFFLE CROSTINI

Seasonal mushrooms, fresh thyme, truffle oil, crostini

OLIVE TAPANADE & HERBED RICOTTA CROSTINI

Kalamata olives, capers, sundried tomatoes, honey, herb whipped ricotta

HOT APPS

\$28/DOZEN

HOUSE-MADE MEATBALL SLIDER

Italian meatballs, fior di latte, marinara

MINI GRINDERS

Cured meats, red pepper spread, provolone

LASAGNA BITES

Our signature lasagna breaded & lightly fried with marinara

GAMBERI ALLA DIAVOLA

Sautéed prawns, chilli, honey

FRIED RAVIOLI

Wild mushroom ravioli, chipotle aioli

CAULIFLOWER FRITTO

A Parlour classic - lightly fried cauliflower, truffle aioli

BACON & RICOTTA TARTS

Crispy bacon, fresh herbed ricotta, butter tart shell

PARLOUR ARANCINI

Fried risotto, lemon zest, basil, mozzarella, pesto aioli

PLATTERS

\$27/SMALL | \$46/LARGE

SIGNATURE PARLOUR ANTIPASTO PLATTER

Imported & domestic cured meats & cheeses

FRUIT PLATTER

House-cut assortment

VEGETABLE PLATTER

House-cut assortment

TRAY PASSED ENTREES

TRUFFLE MAC & CHEESE \$7

Orecchiette with rich truffle parmesan cream sauce

SPAGHETTI + MEATBALL \$8

Certified Angus beef, crushed tomatoes, Italian herbs, shaved parmesan

BRAISED SHORT RIB \$11

Roasted potatoes, seasonal vegetables, balsamic reduction

TUSCAN SALMON \$10

Creamy Risotto and sundried tomato crema

CHICKEN PARMESAN \$9

Crisp chicken breast with Spaghetti Marinara
substitute crisp breaded eggplant for a vegetarian option

SWEETS

\$28/DOZEN

LEMON TART

Zesty lemon custard, toasted Italian meringue, blueberries

CHOCOLATE TERRINE

Callebaut chocolate terrine, fresh berry coulis

TIRAMISU

Espresso soaked ladyfingers, dark rum mascarpone cream, Oreo crumb

VANILLA PANNA COTTA CUPS

Creamy custard, fresh whipped cream & berries



**Let our Chef create a specialty menu specifically for your group*

a century hospitality group restaurant