
CATERING MENU

MK

MAINKITCHEN

Serves +/-	S	M	L
	10	15	20
Balsamic grilled seasonal vegetables	\$30	\$40	\$50
Basil flavoured fiore di latte cheese with garden fresh tomatoes	\$30	\$40	\$50
Smoked Norwegian salmon with Australian olive oil	\$45	\$60	\$75
Spicy salmon tartar	\$50	\$67	\$85
Mixed sandwiches	\$40	\$54	\$68
Fennel seed black pepper corn crusted Atlantic salmon	\$40	\$54	\$68
Rapini with garlic and lemon zest	\$35	\$47	\$59
Homemade bakery style tomato pizza		\$15	\$20
Homemade bakery style garlic & rosemary pizza		\$15	\$20
Sundried tomato pesto pasta salad	\$25	\$33	\$43
New potato salad with lemon-oil, oregano & red onions	\$25	\$33	\$42
Orzo and 6-bean salad	\$30	\$40	\$50
Beet salad with feta an Granny smith apple	\$30	\$40	\$50
Kale coleslaw with radicchio, pecans, cranberries with honey mayo dressing	\$30	\$40	\$50
Roasted vegetable salad and feta	\$35	\$47	\$59
Arancini (rice balls)	\$30	\$40	\$50
Dijon herb roasted potatoes	\$25	\$33	\$43
Baked homemade ricotta lasagna		\$41	\$55
Classic eggplant parmigiana		\$45	\$60
Baked ricotta stuffed manicotti		\$38	\$50
Baked veal stuffed cannelloni		\$45	\$54
Gnocchi with tomato and basil sauce		\$45	\$54
Ravioli tossed in a rabbit, rosemary & wild mushroom ragu		\$50	\$60
Braised oxtail tortelli		\$50	\$60
Casareccia with rapini and Italian sausage		\$45	\$54
Veal meatballs braised in tomato sauce		\$32	\$40
Stuffed peppers (vegetarian or meat option)		\$40	\$48
Bacon wrapped homemade sausage in roasted tomato sauce		\$40	\$48
Stuffed veal with speck & fontina cheese		\$60	\$72
Veal scallopini Marsala or Piccata (lemon sauce)		\$60	\$72
Braised short ribs		\$65	\$78

Serves +/-	SmallMed	
	10	15
Tiramisu	\$25	\$35
Sicilian cannoli	\$23/dz	
Assorted Cupcakes	\$23/dz	
Homemade cookies	\$15/dz	

***We also make hors d'oeuvres (variety of cold and hot)
\$24/dozen . Ask us for the menu***

*Applicable taxes extra
Prices are subject to change without notice*