

Vicolo's Catering Lunch Menu

SALAD

#1. Moroccan spiced roasted pumpkin, cauliflower, chickpeas, and steamed beans and quinoa. Decorated with sunflower seeds, pinenuts and parsley. Pour over a lemon-tahini dressing.

#2. Baked salmon flaked generously over a bed of baby spinach, parsley, mint, steamed green beans, finely sliced radish, mild chili and cherry tomatoes. Pour over a lemon-Dijon dressing.

#3. Shredded chicken laid over a bed of lettuce, tomato, black beans, fresh corn and avocado. Garnished with coriander and feta and topped off with a punchy lime and chili dressing.

#4. Roast Beef laid over spinach and roquette salad with all the trimmings of a Greek salad. Pour over a oregano and lemon dressing.

FOCCACCIA

#1. Freshly made thick base foccacia with grilled pumpkin, zucchini and red peppers.

#2. Freshly made thick base foccacia with olives and prosciutto.

PANINI

#1. The antipasto panini. Fresh ciabatta with grilled vegetables, provolone cheese, pesto and baby spinach.

#2. The salad panini. Fresh ciabatta with lettuce, carrot, tomato, cucumber, alfalfa. With or without beetroot.

#3. The chicken schnitzel panini. Fresh ciabatta with lettuce and herb mayonnaise.

WRAPS

#1. Roast Chicken with traditional coleslaw and shredded cheddar cheese.

#2. Roast lamb with spinach, feta, marinated red peppers and labne`.

#3. Falafel with spinach, feta, marinated red peppers and labne`.

SWEETS

#1. mini Danish

#2. mini fruit muffin

#3. mini chocolate brownie

#4. cookies

ANY ITEM FROM THE MENU ABOVE CAN BE PREPARED AS AN INDIVIDUAL LUNCH BOXES @\$13.00 PER BOX

PLATTERS OF SELECTED ITEMS CAN BE MADE TO SUIT ANY NUMBER OF GUESTS. PLATTERS PRICED ACCORDING TO MENU CHOICE AND NUMBER OF GUESTS.