



## **ITALIAN VEGETARIAN BUFFET**

*A vegetarian Italian Buffet showcasing the freshest ingredients and authentic Italian flavors*

### **PASS-AROUNDS**

Roasted Cherry Tomato Soup Shots (v)

Assortment of Bruschetta with

Eggplant Caponata (v)

Avocado Mousse (v)

Sesame Tart Cases with Wild Mushrooms and Goat Cheese (v)

Phyllo pastry cones with spicy root vegetables (v)

Arancini filled with carrot and orange (v)

Pumpkin & Feta Cheese Fritters (v)

\*\*

### **DINNER BUFFET**

#### **Burrata Bar**

Fresh Puglian Burrata served with:

Rocket leaves (v)

Trio of tomatoes- slow roasted, sun dried and fresh (v)

Strawberry Compote (v)

Jalapeno jam, chilly jam and onion relish (v)

Assorted oils and dressings

#### **Antipasti Bar**

Beetroot Carpaccio with goat cheese and rocket leaves drizzled with Balsamic glaze (v)

Panzanella Salad - crusty bread tossed with tomatoes, olives, basil and capers (v)

Slow-roasted cauliflower pannacotta with fresh corn salad (v)

Wood-fired peppers and zucchini splashed with extra virgin olive oil (v)

### Mains

Ravioli filled with cheese mousse tossed in a fresh tomato-basil sauce (v)  
Linguine tossed with crispy Zucchini and Provolone (v)  
Beetroot Gnocchi with a light cheese sauce (v)  
Roasted Pumpkin and Taleggio Risotto (v)  
Lasagna layered with potatoes and pesto (v)  
Rolled Spinach soufflé stuffed with ricotta and pecorino gratinated with red pepper fondant (v)  
Eggplant stacks layered with tomato, mozzarella served with gorgonzola sauce (v)

### DESSERTS

Dark chocolate mousse with wine soaked sponge cake  
Roasted coconut Crème Brulee  
Mini Passion-fruit cheesecake  
Balsamic marinated berries with fresh mascarpone  
Fig & Frangipane tarts

\*\*

***NOTE: THIS MENU IS SUGGESTIVE ONLY***

***DIVA CATERING PROVIDES ITALIAN, ASIAN, INDIAN, MEXICAN, SWISS, LEBANESE AND MANY MORE INTERNATIONAL FOOD STATIONS***

***PLEASE CONTACT OUR TEAM FOR A CUSTOMIZED MENU DESIGNED FOR YOUR EVENT***