

Mordeo

COCKTAIL PACKAGES 2017

<i>PICCOLO</i>	<i>MEDIO</i>	<i>GRANDE</i>
<i>4 choice selection 1-2 hours</i>	<i>6 choice selection, 10 piece</i>	<i>8 choice selection, 16 piece</i>
<i>\$24 per person</i>	<i>2-3 hours \$40 per person</i>	<i>3-4 hours \$60 per person</i>

Canapé Selection

Porcini mushroom risotto with truffle oil & Veal risotto with red wine and tomato

Beef ragu pie, served open with horseradish

Atlantic salmon and dill croquettes with saffron

Mini beef burgers on brioche

Goats cheese mousse and fig tartlet with jamon & vincotto

Romesco tartlet with Goats cheese

Taramasalata on tomato bread with salmon roe

Bocadillos with grilled chorizo and charred peppers

Salmon gravlax on blinis with ricotta cheese optional

Salmon gravlax on cucumber cups with salmon roe g/f

Cured Salmon crepe with dill cream & salmon roe

Goats cheese & roasted red pepper crepe with salsa verde

Wood fired mini pizza selection

Grilled sirloin beef skewers with horseradish vinaigrette g/f

Tiger prawn tartlet

Tomato gazpacho with pickled cucumber & basil oil g/f

Pumpkin ravioli with a balsamic glaze

Ricotta tortellini with burnt butter & vincotto

Pork & Fennel Sausage roll with Mordeo tomato ketchup

Tomato & mozzarella arancini with aioli

Crispy pork belly with pickled apple salad g/f

Salt & pepper calamari roll with fennel slaw

Substantial & gluten free Canapés

Bbq octopus skewers (add \$3 per person) g/f

Lamb cutlets (add \$4 per person) g/f

King prawn skewers with lime salt (add \$3 per person) g/f

Freshly shucked Sydney rock oysters with eschalot dressing (add \$3 per person) g/f

Grilled scallops with pedro xeminez (add \$3 per person) g/f

Salmon gravlax on white bean blinis with ricotta cheese optional

BEVERAGE PACKAGES

<i>Standard</i>	<i>Premium</i>	<i>Tailored</i>
<i>2 hours \$32 per person</i>	<i>2 hours \$44 per person</i>	<i>Please contact Vivian & Davide on</i>
<i>3 hours \$45 per person</i>	<i>3 hours \$63 per person</i>	<i>92321306</i>

Mordeo

AFTER THAT EXTRA INGREDIENT FOR YOU NEXT EVENT

Mordeo offers a range of pop up master classes, where your guests can watch some of our local artisan suppliers along with our chefs in action

Pasta

- Watch our experienced chefs make fresh pasta - including ravioli, tortellini and more - throughout your event.
- This fresh, authentic pasta will then be cooked and served for you and your guests.

Pizza

- Enjoy watching our Roman pizza master Alex knead and twirl freshly-made dough to create delicious pizza for your event.
- Alex will pass on some invaluable tips so your guests can recreate our famous Mordeo pizzas at home.

Cheese making

- Watch the experienced cheese makers from Quality Centre produce and serve fresh Italian cheese.

Cocktail making

- Build, shake and stir the perfect cocktail, thanks to our amazing mixologist Bassia Dinnen.

Wine tasting

- We teach you how to take wine seriously, while having fun at the same time.
- Learn about notes, tannins and 'legs', and taste some of our delicious wines along the way.

Dessert

- Add some drama to your evening with a dessert station, where your guests can witness our pastry chef Valentin Colle rolling, baking and flaming a selection of our delectable desserts.

Create your own wine and labels with The Wine Point

- Select any of the Sparrow & Vine wines available at Mordeo, then add a unique customised label.
- You can also book our 'create your own wine' class - perfect for parties, groups and team development days.
- We can scan almost any image, add it to our label template, print and apply the label to your wine, so you can continue the celebrations later!

To learn more about our master class pop-ups and discuss the most suitable option for your next event, call our events manager Vivian Megumi on (02) 9232 1306 or email info@mordeo.com.au.