



-CATERING MENU 2022 (Pick Up Only)-

Pasta Trays (All Trays feed 18-24 people)

Lasagna alla Bolognese **\$150.00**

Tortellini Cremonese
Fresh Tortellini tossed in a Cream, Bacon & Mushroom Sauce
\$150.00

Involtini di Maccheroni (24 pieces)
Homemade Maccheroni tossed in a Neapolitan Sauce, rolled in Eggplant and topped With Baked Ricotta
\$130.00

Pennette alla Lucana
Short tube Pasta in a Neapolitan Sauce with Hot Italian Sausage, Capsicum & Olives
\$120.00

Penne ai Gamberi
Short tube pasta with Prawns and Asparagus in a cream & tomato sauce
\$130.00

Caserecce Pollo e Vodka
Short tube pasta with Chicken in a vodka, cream & tomato sauce
\$130.00

Penne e Polpette
Short pasta cooked in a Neapolitan Sauce with Meatballs, Pesto & Parmesan
\$130.00

Gnocchi Ripieni alla Neapolitan
Fresh Potato Gnocchi cooked in a Neapolitan sauce
\$120.00

Seafood Trays (Comes with 2 dipping sauces: Tartar and Sweet Chilli)

Calamari in Crosta
100 Deep fried, crumbed calamari
\$170.00

Pesce in Crosta
30 pieces of Tempura Flathead fillet
\$110.00

Meat and Poultry Trays (Minimum order for Vitello, Porchetta & Agnello is 3kg)

Vitello al Forno

Boneless Baby Beef (roasted & sliced) with Herbs and a Wine Sauce

\$40.00kg

Agnello al Forno

Boneless Leg of Lamb (roasted & sliced) in a black pepper, wine and rosemary sauce

\$ M/P p/kg

Porchetta a Forno

Roast Pork (roasted & sliced) in a Rosemary and Black Pepper sauce

\$40.00kg

Crumbed Chicken

30 golden brown baked Crumbed Chicken Tenderloins

\$110.00

Bocconcini di Pollo

Gourmet Chicken mince wrapped in eggplant and oven baked in Napoletana sauce. Serves 40

\$140.00

Side Dishes (Will serve 20-25 people)

Pumpkin, Spinach & Feta Salad \$70.00

Baked Rosemary Potatoes \$60.00

Mixed Baked Vegetables \$70.00

Mixed Garden Salad \$60.00

Greek Salad \$70.00

Steamed Green Beans Salad with Feta Cheese, and Sundried Tomatoes

\$80.00

Involtini di Fagiolini

20 Green Beans wrapped in Speck and Oven Baked

\$80.00

Israeli Cous Cous and Mixed Roast Vegetable Salad

\$80.00

Antipasto Platters

Made to order – [Request Quote](#)

Finger Food

Baby Arancini (Flavours: Cheese, Meat, Mushroom, Pesto, Chicken, and Chicken, Chilli & Avocado)
60 pcs **\$110.00**

Baby Gluten Free Arancini (Mozzarella & Tomato OR Pumpkin, Bacon & Feta)
60 pcs **\$120.00**

Mini Kebabs (Beef, Lamb, Chicken or Pork) 30 pcs **\$85.00**

Meatballs 60 pcs **\$80.00**

Spring Rolls (Large) 36 pcs **\$50.00**

Pizza Slab - tomato & mozzarella base with your choice of topping
(approx. 30 pcs per slab) **\$33.00**

Chicken Wingettes 60 pcs **\$80.00**

Quiche (Handmade) - Bolognese or Spinach & Cheese
24 pcs **\$84.00**

Mini Ciabatta Rolls or Sliders
(with Beef, Pork, Chicken, Hamburger or Smallgoods)
\$4.00 each

Fillet Mignon **\$5.00 each**

Costolette di Agnello (Crumbed) **\$M/P**

Sweets

Fruit Platter - A mixed tray of fresh fruit **M/P**

Mignon Patisserie - Assorted Individual Hand made Petite Italian Pastries
\$2.50 each

Mixed Biscotti - Assorted dry Italian biscuits that can be served with coffee or liqueur
\$38.00 per Kg

PLEASE NOTE:

- Prices include GST
- A 40% deposit is required to confirm booking, balance to be paid prior or at pick up
- Pick up Monday - Friday only (11am-3pm). Orders require minimum 5 business days' notice.
- All dishes supplied in stainless steel or alfoil trays. Hotboxes can be hired for additional \$27.50 each
- All trays and hotboxes to be returned cleaned or a surcharge will apply
- **Menu prices as at 25/08/2022 and subject to change without notice**