

Onsite Italian Buffet

Lunch Buffet (Private or Office Catering)

\$40 pp min spend \$1800

Dinner Buffet Pricing (Private or Office Catering)

30-50 pax \$58 pp

51-99 pax \$55 pp

100 pax + \$54 pp

(min spend \$1800)

Service includes



All buffet equipment / Platters



Friendly Team to manage the buffet



Full set up / pack up



Italian Buffet Menu

4 choices from entrees
2 choices from pastas
1 choice of main
1 salad & side choice
Dessert (optional)

Entreés

Option 1

Antipasto Platter (no more entrees if this option chosen):

Polpette al sugo (meatballs) , Stuffed zucchini flowers, Shaved prosciutto & Sopressa, Mushroom and truffle arancini, marinated mediterranean olives, crusty grissini

OR

Option 2

Rustic Bruschetta on wood fired garlic crust

Mushroom & Truffle arancini

Beef & Mozzarella arancini

Stuffed Zucchini flowers w tre formaggi

Prosciutto Crostino w buffalo cheese, tomato, garlic, basil

Mediterranean olives, olive oil, balsamic, Crusty house crostini

Polpette al Sugo, (House beef & Pork Meatball in Napoli sauce)

Warm gorgonzola figs, wrapped in prosciutto (seasonal)

Calamari fritti w` garlic aioli

Sydney rock oysters vinaigrette (+\$3 per head)

Pastas

Select 2 pasta options

Traditional Pastas

Chef's Beef Lasagna (house made)

Spaghetti or Penne Bolognese

Spaghetti Arabiata (VEGAN)

Spaghetti or Penne Napoli

Fettuccine Boscaiola

Gnocchi Pesto (VEG)

Gluten free pasta dishes (on request)

Beef tortellini Boscaiola

Beef tortellini Bolognese

Spinach + Ricotta ravioli - creamy Napoli

Gourmet pastas

Fusilli pork & tomato ragu
Beef Ravioli in Bolognese sauce
Mixed Mushroom Risotto (vegan& GF)
Penne Chicken Pesto
Spaghettti w house made Pork & beef Meatballs
Roast Pumpkin Gnocchi (VEG)
Slow cooked beef cheek & tomato fusilli
Spaghetti Marinara (seafood)
Linguine arabiata w` prawns, spinach

Mains

Select 1 main option

Chicken Cacciatore
Chicken Involtino - spinach, feta, pistacchio
Slow cook Beef Spezzatino with baby potato
Veal Scallopine, mushroom sauce
Porchetta Romana

Salads & Sides

Select 1 salad/side option

Broccolini
Mixed Italian Salad
Rocket Pear Parmesan salad
Caprese Salad
Roasted Kipfler Potato
creamy Mash potato
Trays of Chips

Included
Rustic House-Made Bread

Desserts

\$5 per person

Gluten free Chocolate cake
Traditional Tiramisu Cups
Vanilla Pannacotta
Sicilian Ricotta Cake