

ENTRATA CATERING MENU

Canapes

Price per piece
Minimum 30 pieces per item

POLPETTE pork & veal meatballs in tomato sauce	\$4.50
☺ MUSHROOM ARANCINI	\$4.50
PORK & VEAL ARANCINI	\$5.50
BEEF SLIDERS cheese, tomato relish on a brioche bun	\$4.50
☺☺ MELANZANA INVOLTINI grilled eggplant filled with ricotta, parmesan cheese & basil	\$4
☺ ROTOLO DI SALMONE smoked salmon filled with mascarpone cheese & shallots	\$4
☺ POLLO chicken skewers marinated in spice & herbs	\$4.50
☺☺ FUNGHI button mushrooms stuffed with feta & sundried tomato	\$3.50
☺ GAMBERI & PANCETTA BBQ prawns wrapped in pancetta	\$5.50
PIE beef cheek pie, pea's & mash	\$5
POTATO & PANCETTA TART	\$5
☺ LAMB SKEWERS marinated lamb with dijon mustard & herbs	\$5.50
CRUMBED POLLO baked crumbed chicken breast	\$4
☺☺ CAPRESE SKEWER cherry tomato, mozzarella cheese & basil	\$4
☺ MOZZARELLA fried crumbed mozzarella	\$3.50

Grazing Boards

☺☺ 3 types of cured meats, 3 types of Italian cheese, marinated & grilled vegetables, mixed olives, bread \$12pp

If you would like our wooden boards for your event, we require a refundable deposit of \$50 per board.

Substantial & Whole Meats

☺ PORCHETTA roasted pork loin filled with rosemary, garlic & fennel served with apple sauce serves 4-6	\$175
serves 8-10	\$195
TURKEY hand rolled turkey breast stuffed with pancetta, prosciutto, pork, garlic, sage breadcrumbs with cranberry sauce serves 4 -6	\$175
serves 8- 10	\$195
☺ HONEY GLAZED HAM served with pineapple sauce (between 7kg to 10kg)	\$39.99kg
INVOLTINI VITELLO veal filled with prosciutto, mozzarella & spinach	\$6 per slice
LASAGNE beef lasagne (tray serves 10)	\$100

Desserts

Price per piece
Minimum 30 pieces per item

☺ PETITE PANNA COTTA vanilla & berry	\$5
☺ PETITE CHOCOLATE MOUSSE with mascarpone cream	\$5
PETITE LIMONE TART lemon tart topped with Italian meringue	\$5
☺ CHOCOLATE COATED STRAWBERRIES	\$4
TIRAMISU (tray serves 10)	\$100