ENTRATA CATERING MENU

Canapes

Price per piece
Minimum 30 pieces per item

SYDNEY ROCK OYSTERS pinot grigio vinaigrette	$4
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	$6
ⓋⒼ MELANZANA INVOLTINI grilled eggplant filled with ricotta, parmesan cheese & basil	$5
Ⓖ ROTOLO DI SALMONE smoked salmon filled with mascarpone cheese & shallots	$5.50
Ⓖ POLLO chicken skewers marinated in spice & herbs	$5
ⓋⒼ FUNGHI button mushrooms stuffed with feta & sundried tomato	$4
Ⓖ GAMBERI & PANCETTA BBQ prawns wrapped in pancetta	$7
PIE beef cheek pie, pea's & mash	$6
POTATO & PANCETTA TART	$5
Ⓖ LAMB SKEWERS marinated lamb with dijon mustard & herbs	$6.50
CRUMBED POLLO baked crumbed chicken breast	$5
ⓋⒼ CAPRESE SKEWER cherry tomato, mozzarella cheese & basil	$5
Ⓥ MOZZARELLA fried crumbed mozzarella	$4

Grazing Boards

ⓋⒼ 3 types of cured meats, 3 types of Italian cheese, marinated & grilled vegetables, mixed olives, bread	$18pp

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, mozarella & spinach	$7.50 per slice
LASAGNE beef lasagne (tray serves 10)	$110

Desserts

Price per piece
Minimum 30 pieces per item

Ⓖ PETITE PANNA COTTA vanilla & berry	$6
Ⓖ PETITE CHOCOLATE MOUSSE with mascarpone cream	$6
PETITE LIMONE TART lemon tart topped with Italian meringue	$6
Ⓖ CHOCOLATE COATED STRAWBERRIES	$5
TIRAMISU (tray serves 10)	$100

Dietary requirements can be accommodated