

ENTRATA CATERING MENU

Canapes

Price per piece

Minimum 30 pieces per item

SYDNEY ROCK OYSTERS pinot grigio vinaigrette	\$5
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	\$5.50
ⓅⓄ FUNGHI button mushrooms stuffed with feta & sundried tomato	\$4.50
Ⓞ GAMBERI & PANCETTA BBQ prawns wrapped in pancetta	\$7
PIE beef cheek pie, pea's & mash	\$6
POTATO & PANCETTA TART	\$5.50
Ⓞ LAMB SKEWERS marinated lamb with dijon mustard & herbs	\$6.50
CRUMBED POLLO baked crumbed chicken breast	\$5.50
ⓅⓄ CAPRESE SKEWER cherry tomato, mozzarella cheese & basil	\$5
Ⓟ MOZZARELLA fried crumbed mozzarella	\$4.50

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, mozzarella & 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