

A Casa
CATERING MENU

CUCINA *Apertivo*

Grazing board

A selection of salumi, olives, local imported cheeses,
garnishes, dips, seasonal berries, crackers
serves 20

Cheese board

6 variety cheese, olives, crackers & quince
serves 20

Honey soy chicken skewers

min 12

Croquettes

min 12

Arancini

Bolognese | Mushroom & Truffle
min 12

Artisan Bread box

Selection of sourdough olive baguettes & ciabatta rolls.
Serves 20

Order by 2:00 pm, 2 days in advance.





CUCINA *Boxed*

Sliders

Pulled Beef, roquette | Pork w slaw | Cheese burgers | Egg bacon

Panini

Chicken Cotoletta | Caprese | Salumi | Vegetarian
20 per box

Gourmet Party box

sausage rolls | beef pies

Pizza Trays

Vegetarian, Margherita, Capriciosa, Calabrese, focaccia

Yoghurt & granola cups

Individual Greek yoghurt pots with house made granola & fresh berries

Savoury filled croissants

A selection of leg ham & Swiss cheese salmon rocket cream cheese

Cheese & salumi box

Local & imported cheeses, quince paste, olives & lavosh

Mini quiches

Lorraine | Vegetarian

Assorted Sandwiches

CUCINA *Pasta*

Lina's Lasagna
S 6-8 | M 10-20 | L 15-38

Penne alla Vodka
M | L

Vegetarian Lasagna (v)
M 10 - 20 | L 15 - 38

Classic Spaghetti
w/tomato and basil sugo

Tortellini alla Panna

Cannelloni (v)
spinach ricotta

Eggplant Parmigiana (v)

House made Gnocchi
Bolognese | Napoli | Pesto | Ragu

Orecchiette
Fennel italian sausage, broccoli, garlic, pecorino

Linguine & Prawns





CUCINA

Sides

Polpette

Napoli sugo | sweet chilli
M 50 | L 100

Seasonal Vegetables

cabbage, red green capsicum,
broccoli, onion, eggplant zucchini
(v,df,gf) | L

Green Beans Pesto

w/pine nuts (v,) serves 20

Honey Glazed Carrots

(v,) serves 20

Roast Rosemary Potatoes

(v,df,gf) serves 20

Roast Pumpkin wedges

w crumbed fetta
M | L

Salsicce Piccollini

(gf,df) per kg

Scalloped Potatoes

Fried Rice

(v, df)

CUCINA *Insalata*

Pesto Pasta

zucchini, piselli, olives, cherry tomatoes,
rocket & parmigiano shavings (v,)

Italian Garden

lettuce, cherry tomatoes, cucumber,
olives, oregano balsamic evo oil dressing.

Rocket pumpkin

rocket leaves w balsamic glaze, roast pumpkin,
fetta cheese, oregano & pine nuts .

Caprese Salad

tomatoes, red onions, oregano,
buffala mozzarella

Greek Salad

tomatoes, cucumbers, red onions, fetta
cheese lemon wedge & olive oil.

Salad boxes feed approx 30 ppl





CUCINA *Potter*

Chicken Cotolette
herb parmesan crumb

Veal Cotolette
herb parmesan crumb

Chicken Parmigiana
crumbed chicken topped w sugo, mozzarella, parmigiano

Chicken Cacciatore
chicken pieces in a tomato base with celery,
carrots, black olives & pepperoni rosse.
feeds 30

Boneless Marinated Maryland
Garden herbs with garlic onions and lemon dressing.
feeds 30

Wingettes & Drummettes
honey soy

All trays feed approx 30 ppl

CUCINA *Pesce*

Salt n Pepper Calamari
floured and shallowed fried
per kg

Crumbed Calamari
garlic herb crumb
per kg

Beer Battered Flathead Fillets

Garlic Prawns
garlic rocket & lemon , chilli optional
per kg

SEAFOOD BOWL

Soft Crab, lobster, Sydney rock oysters, clams, whole prawns,
prawn tails, lemon lime finger wedges & dipping sauces,
Oscieta grand reserve caviar 10g
(c)





CUCINA *Carne*

Braised Beef

carrots, onions, tomato, garlic, herbs stock (df,gf)
pp

Osso Bucco

tomato broth, celery, carrots,
onions pepperoni rosse (df,gf)
pp

Slow Braised Lamb Shoulder

lemon, garlic, rosemary (df,gf)
pp

Seasoned Porchetta

rare breed made with a rind on, boneless pork belly,
rolled with fresh herbs, fennel seed, garlic, chilli & lemon zest
(uncut) per kg

Pork Belly

(uncut) per kg

Feed's approx 38 ppl

CUCINA *Dolce*

Bigne
chocolate | pasticciera

Tiramisu
Perfect every layer

Cannoli
chocolate | crema pasticciera

Danish pastries
A selection of mini cherry, apricot, almond, spiced apple

Seasonal Fruit
The mix of sweet and
tangy fruits including berries
pp

Mini Lemon Tart

Assorted mini cakes, muffins & pastries



CUCINA

Catering Information

Two size catering trays only offered on this menu.

Medium feeds approx 20/25 ppl / large feeds approx 38/40ppl

Family dinner trays available only Tuesday - Friday (POA)

Please advise any dietary requirements at your earliest, chefs happy to accomodate all dietary requirements, however please note the Cucina is not allergens free.

No later than 48 hours notice for all menu changes.

Menu pricing is exclusive of GST
50 % deposit required on acceptance of all quotes
GST will be applied to all invoicing, once quotations are accepted
seasonal prices subject to change without notice

STRICTLY NO REFUNDS

Any catering cancellations or change of mind, will not be refunded,
a credit note for 12 months will be remitted.

Deliveries available Tuesday - Sunday

Delivery times only secure on confirmation
Delivery fees applied to invoicing

pick ups from the Cucina welcome Tuesday - Sunday (11am-6pm)
All catering trays to be returned to the cucina no later than 5 days post event .

Any queries for all catering orders on day / weekend of event please call 90690559 option #4

Aluminium Catering trays to be returned 3 days post event cleaned