



A Casa
CATERING MENU

Cucina
A P E R I T I V O
—

Grazing

A selection of salumi, olives, locally imported cheeses, garnishes, dips, seasonal berries, crackers

Board serves 40

Box serves 10-15

Cheese Board

6 variety cheese's, olives, crackers & quince

Serves 40

Chicken Skewers

Honey Soy | Lemon & Herb

Min 12

Croquettes

Min 12

Arancini

Bolognese | Mushroom & Truffle

Min 12

Artisan Bread Box

Selection of sourdough olive baguettes & ciabatta rolls.

Serves 20

Order 2 days prior, by 2:00pm





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

Vegetarian, Margherita, Capricciosa, Calabrese, Focaccia
Approx. 20 slices per box

Yoghurt & granola

Individual air sealed cans
Greek yogurt, house made granola & fresh berries

Savoury Filled Croissants

Leg ham & Swiss Cheese | Salmon, Rocket & Cream Cheese

Cheese & Salumi

Local & imported cheeses, quince paste, olives & lavosh

Mini Quiches

Lorraine | Vegetarian

Assorted Sandwiches

Three-point cut, 80 per box

Cucina
P A S T A
—

Lina's Lasagna

F 4-6 ppl | M 20-25 ppl | L 30-35 ppl

Penne alla Vodka

F | M | L

Vegetarian Lasagna (v)

F 4-6 | M 20-25 | L 30-35

Classic Spaghetti

Napoli sugo w/ basilico

F | M | L

Tortellini alla Panna

F | M | L

Cannelloni (v)

spinach ricotta

F | M | L

Eggplant Parmigiana (v)

F 4-6 ppl | M 20ppl | L 35ppl

House Made Gnocchi

Bolognese | Napoli | Pesto | Ragu

F | M | L

Orecchiette

Fennel Italian sausage, broccoli, garlic, pecorino

F | M | L

Prawn Linguine

F | M | L





Cucina
SIDES
—

Meatballs

Napoli sugo | Sweet chilli
M Q: 50 | L Q: 100

Seasonal Vegetables

(V | DF | GF) F 4-6pp | M 20-25pp | L 30-35pp

Pesto Green Beans

Topped w/pine nuts (v)
M 20-25pp | L 30-35pp

Honey Glazed Carrots

(v) M 20pp | L 30pp

Roast Rosemary Potatoes

(V | DF | GF) | M 20pp | L 40pp

Roast Pumpkin Wedges

Topped w/fetta
M 20pp | L 30pp

Cocktail Sausages

(GF | DF) 6-8 ppl per kg

Scalloped Potatoes

M 20pp | L 30pp

Vegetarian Fried Rice

*Prawns optional | (V | DF)
F 4-6 ppl | M 20-25 ppl | L 30-35pp

Cucina
INSALATA

Pesto Pasta Salad

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

Tomato, red onions, oregano,
buffalo mozzarella

Greek

Tomato, cucumber, red onion, fetta
cheese lemon wedge & olive oil.

Fennel & Orange

Fennel, Spanish onion, orange segments, parsley

Feeds approx 30 ppl





Cucina
POLLO
—

Chicken Cotolette

Herbed parmesan crumb

Chicken Parmigiana

Topped w/ our Napoli sugo, mozzarella, parmigiano

Chicken Cacciatore

Tomato base with celery, carrots, black olives & pepperoni rosse.

F 4-6 ppl | L 30 ppl

Chicken Marinated Maryland

Garden herbs with garlic onions and lemon dressing

*Boneless | 30ppl

Wingettes & Drumettes

Lemon & herb | Honey soy

4-6 ppl per kg

Cucina
PESCE

Salt & Pepper Calamari

6-8 serves per kg | *Min 2kg

Crumbed Calamari

Garlic herb crumb

6-8 serves per kg | *Min 2kg

Beer Battered Flathead Fillets

Garlic Prawns

Garlic rocket & lemon wedges

*chilli optional | Per kg

Seafood Platter

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





Cucina
C A R N E
—

Braised Beef

Carrots, onions, tomato, garlic, herbs stock (DF | GF)

Veal Cotolette

Herbed parmesan crumb

Osso Bucco

Tomato broth, celery, carrots, onions pepperoni rosse (DF | GF)

Slow Braised Lamb Shoulder

Lemon, garlic, rosemary (DF | GF)

Seasoned Porchetta

Rare breed made with a rind on, boneless pork belly,
rolled with fresh herbs, fennel seed, garlic, chilli & lemon zest
Feeds 4-6 per kg
(uncut)

Pork Belly

(uncut)

Cucina
DOLCE

Bigne
Chocolate | Vanilla

Tiramisu
Individual \$7.50 | M serves 20 - 25 | L serves 40

Cannoli
Chocolate | Vanilla

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

Seasonal Fruit
The mix of sweet and tangy fruits including berries

Mini Lemon Tart

Mini Cakes, Muffins & Pastries
*Assorted





Cucina
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

