

# FRESCO



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READYMADEMEALS

# PASTA

## Lasagna Bolognese

Rich beef ragù, mozzarella, parmesan, and Bolognese sugo baked golden.

NF

## Lasagna Vegetarian

Roasted pumpkin, eggplant, baby spinach, Napoli sugo, mozzarella, and parmesan baked golden.

V

## Penne Alla Vodka

Velvety tomato cream sauce topped with silky stracciatella.

V

## Spaghetti Bolognese

Rich tomato sauce with tender house-made meatballs and parmesan.

NF

## Cannelloni

Creamy spinach and ricotta baked in rich tomato sauce with melted parmesan.

V

## Eggplant Parmigiana

Layered with rich Napoli sauce, melted mozzarella, parmesan, and fresh basil.

V

## Prawn Linguine

Extra virgin olive oil, fresh herbs, and garlic.

DF

## Orecchiette

Broccolini and pork sausage with garlic and chilli.

DF

## Gnocchi

Napoli | Pesto | Ragù | Bolognese | Alla Panna

V, VG, DF | V, GF | DF | GF | V, GF

## Alla Panna

Creamy mushroom sauce.

Pasta choice: Tortellini | Rigatoni

V



# MEAT

## Braised Beef

Slow-braised beef, tender and full of flavour.  
DF, GF

## Seasoned Porchetta

Crispy seasoned porchetta with aromatic herbs and slow-roasted crackling.  
DF, GF

## Pork Belly

Slow-cooked pork belly with crispy crackling and savoury glaze.  
DF, GF

## Osso Bucco

Slow-braised osso bucco in a rich tomato and herb sauce, fall-off-the-bone tender.  
DF, GF

## Slow Braised Lamb

Tender slow-braised lamb infused with rosemary and garlic.  
DF, GF

## Cotolette

Veal | Chicken

Golden crumbed veal or chicken cotoletta served crispy and tender.  
DF

## Chicken Parmigiana

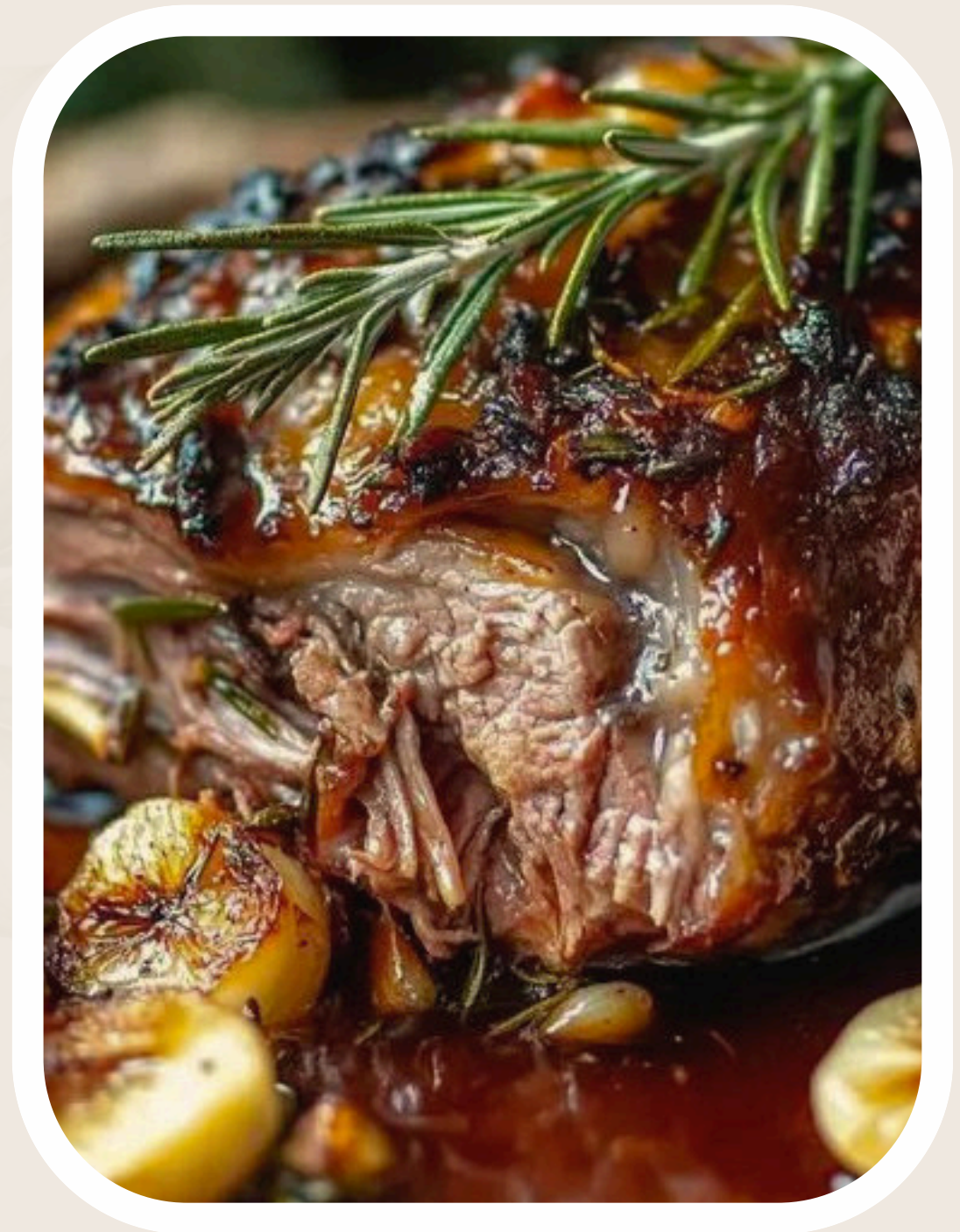
Crispy chicken parmigiana topped with Napoli sauce, melted mozzarella, and parmesan.  
NF

## Chicken Cacciatore

Slow-cooked chicken in a rich tomato, olive, and herb sauce.  
DF, GF

## Marinated Maryland Chicken

Herb-marinated boneless Maryland chicken, grilled tender and full of flavour.  
DF, GF



# SIDES

## Fried Rice

Seasoned fried rice with vegetables and aromatic herbs.

DF

## Steamed Rice

Fluffy steamed jasmine rice.

VG, DF, GF

## Roasted Potatoes

Golden roasted potatoes with herbs and olive oil.

VG, DF, GF

## Roast Pumpkin Wedges

Roasted pumpkin wedges topped with fetta.

V, GF

## Honey Glazed Carrots

Roasted carrots finished with a honey glaze.

V, GF

## Seasonal Vegetables

Capsicum, zucchini, eggplant, cabbage, pumpkin, and carrot.

VG, DF, GF

## Pesto Green Beans

Green beans tossed with basil pesto and parmesan.

V, GF



# SALADS

## Greek

Tomato, cucumber, olives, onion, fetta, and oregano dressing.

V, GF

## Caprese

Tomato, fresh mozzarella, basil, and extra virgin olive oil.

V, GF

## Italian Garden

Mixed seasonal leaves, tomato, cucumber, and Italian dressing.

VG, DF, GF

## Rocket Pumpkin

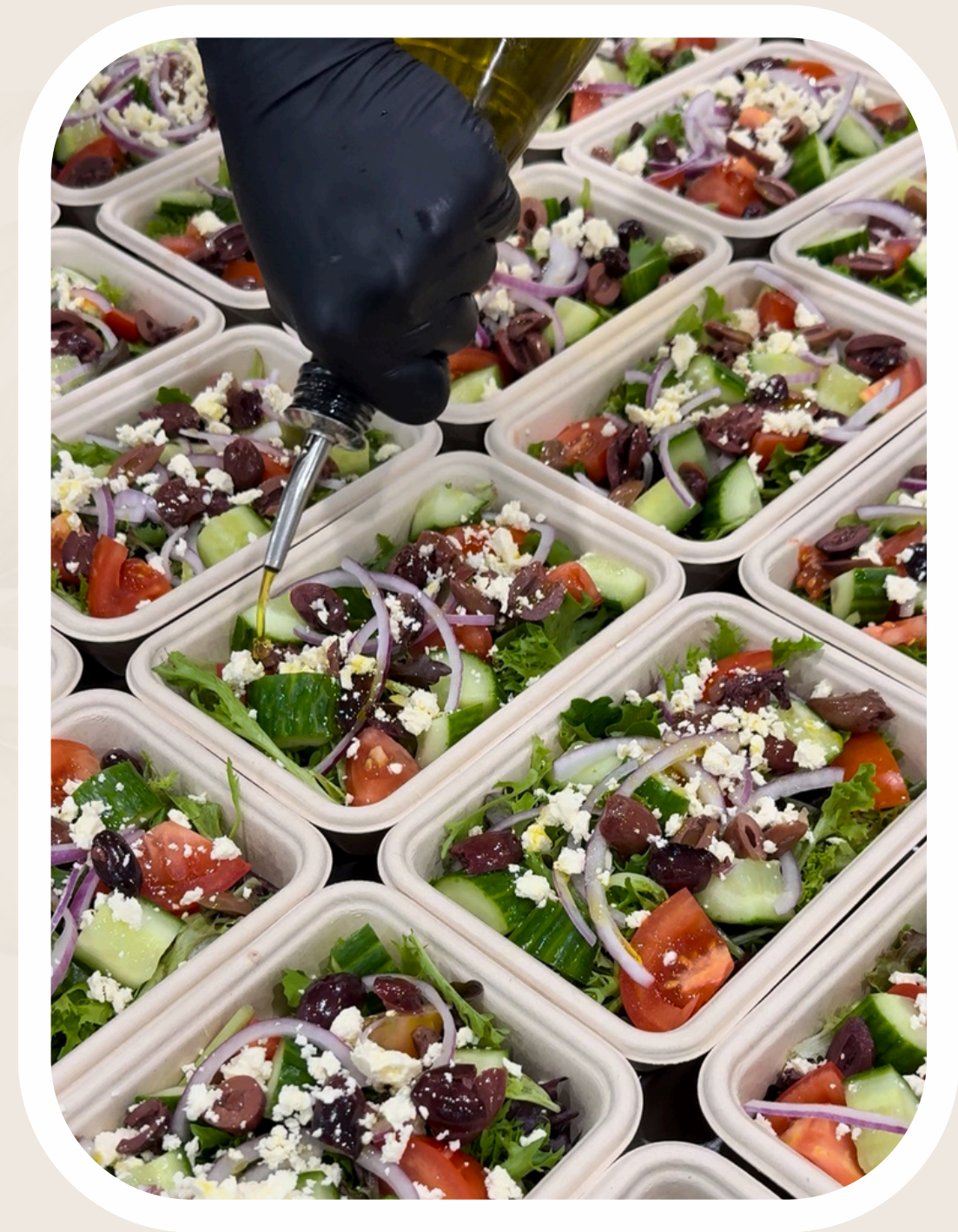
Roasted pumpkin, rocket, parmesan, and balsamic glaze.

V, GF

## Pesto Pasta

Pasta tossed with basil pesto, parmesan, and fresh herbs.

V



# ORDER



## **SCHEDULE DELIVERY**

MONDAY – SATURDAY

9:00 - 5:00PM

MIN ORDER \$49.00 - FLAT RATE: \$15.00

FREE DELIVERY ON ORDERS OVER \$120

## **SCHEDULE PICK - UP**

MONDAY – SATURDAY

9:00AM - 5:00PM

ONCE YOU'VE SELECTED WHERE & WHEN YOU WOULD LIKE TO RECIVE YOUR FOOD - PLACE YOUR ORDER VIA,

[ENQUIRIES@THECATERINGBUFFETCO.COM.AU](mailto:ENQUIRIES@THECATERINGBUFFETCO.COM.AU)

(03) 9069 0559

5 CHARNFIELD CT, THOMASTOWN

DIETARY REQUIREMENTS CAN BE ACCOMMODATED,

\*MINIMUM 48 HOUR NOTICE IS REQUIRED FOR ALL ORDERS TO ENSURE FRESHNESS AND AVAILABILITY.