A Casa

CATERING

MENU

The Catering Buffet Co.

By Lina



APERITIVO

GRAZING

Salumi, local imported cheeses, olives, seasonal berries, dips and crackers.
BOX: Feeds 10–15
BOARD: Feeds 30

CHARGRILLED CHICKEN SKEWERS

Honey soy • Lemon & herb • Peri peri
Min12

ARANCINI

- Bolognese | Mushroom & truffle[V]
- Pea & pumpkin[V, GF]

Min 12 | Pair with: Mayonnaise

ARTISAN BREAD BOX

Sourdough Olive Baguette & 25 ciabatta rolls.
Feeds 20.

COCKTAIL SAUSAGES

12–14 units per kg.
(GF, DF)

CAPRESE SKEWERS

Pomodorini & bocconcini topped w/ balsamic glaze & basil.
Min 12



BOXED

SLIDERS

Pulled beef & rocket • Pork with slaw • Cheeseburger • Egg & bacon

Min 12.

PANINI

Caprese • Prosciutto & mozzarella • Mortadella & stracciatella • Vegetarian

20 per box.

CHICKEN COTOLETTA PANINI

Cotoletta, house mayo, lettuce, tomato, cheddar on a fresh ciabatta

20 per box.

GOURMET PARTY BOX

Sausage rolls • Shepherd's pie • Party pies • Veggie rolls

Min 12 | Available individually or assorted

PIZZA

Vegetarian • Margherita • Capricciosa • Calabrese • Focaccia

Approx 20 slices per box.

YOGHURT & GRANOLA

Greek yoghurt, house-made granola, fresh berries.

Individual sealed cans.

Min 12.

SAVOURY FILLED CROISSANTS

Leg ham & swiss • Salmon, rocket & cream cheese

Min 12.

MINI QUICHES

Lorraine or vegetarian

Min 12.

SANDWICHES

Chicken & cucumber • Ham & tasty cheese • Vegetarian

Assorted or single selection | Three-point cut · 40 per box.



PASTA

LINA'S LASAGNA
4-6 | 20-25 | 30-35.

PENNE ALLA VODKA
House-made vodka sauce, fresh chilli and parmesan.
4-6 | 20-25 | 30-35.

VEGETARIAN LASAGNA (V)
4-6 | 20-25 | 30-35

CLASSIC SPAGHETTI
Napoli sugo with basil.
4-6 | 20-25 | 30-35

TORTELLINI ALLA PANNA
Creamy mushroom sauce with grated parmesan.
4-6 | 20-25 | 30-35

CANNELLONI
Spinach and ricotta.
4-6 | 20-25 | 30-35

EGGPLANT PARMIGIANA
8-10 | 35 - 40

HOUSE-MADE GNOCCHI
Bolognese · Napoli (V) · Pesto (V) · Ragù
4-6 | 20-25 | 30-35

ORECCHIETTE
Italian pork sausage, broccoli, garlic and pecorino.
4-6 | 20-25 | 30-35

PRAWN LINGUINE
Sautéed garlic chilli prawns, pesto oil, fresh herbs and lemon.
contains nuts*
4-6 | 20-25 | 30-35



SIDES

MEATBALLS
Napoli sugo | Sweet chilli.

PESTO GREEN BEANS
Topped with pine nuts.
Feeds 20-25 | (V, DF, GF).

HONEY GLAZED CARROTS
Feeds 20-25 | (V, DF, GF).

ROASTED ROSEMARY POTATOES
Feed, 10-12 | 20-25 | 38-40 | (V, DF, GF).

ROASTED PUMPKIN WEDGES
Topped with fetta & rosemary
Feeds 20-25 | (V, GF)

CAULIFLOWER STEAKS
Topped w/ chimichurri dressing
Feeds 20-25 | (V, GF).

VEGETARIAN FRIED RICE
Add Prawn | Add Bacon
Feeds 30-35 | (V, DF, GF).



CARNE

BRAISED BEEF

Carrots, onions, tomato, garlic and herb stock.
(DF, GF) | Min serve - 12ppl

VEAL COTOLETTE

Herbed parmesan crumb.
Min 12

OSSO BUCO

Tomato broth with celery, carrots, onions and peperoni rossi.
(DF, GF) | Min serve - 12ppl.

SLOW BRAISED LAMB SHOULDER

Lemon, garlic and rosemary.
(DF, GF) | Min serve - 12ppl.

SEASONED PORCHETTA

Rare-breed boneless pork belly, rind on, rolled with
fresh herbs, fennel seed, garlic, chilli and lemon zest.

Min 2kg | Per kg Feeds 4-6 | Uncut.



POLLO

CHICKEN COTOLETTE
Herbed parmesan crumb schnitzel.
Min 12

CHICKEN PARMIGIANA
Napoli sugo, mozzarella and parmigiano.
Min 12

CHICKEN CACCIATORE
Tomato, celery, carrots, black olives, peperoni rossi.
30 pieces

MARINATED CHICKEN MARYLAND
Boneless, in garden herbs, garlic, onion and lemon dressing.
Feeds 30.

WINGETTES & DRUMETTES
Lemon & herb, or honey soy.
2kg min



PESCE

SALT & PEPPER CALAMARI

Min 2kg - per kg feeds 6–8.

CRUMBED CALAMARI

Min 2kg - per kg feeds 6–8.

AKAROA SALMON FILLET

Salmon fillet served on brown rice, seasonal greens
topped w/ roasted cherry tomatoes

GARLIC PRAWNS

Rocket, garlic and lemon wedges. Chilli optional.
Min 2kg.

SEAFOOD PLATTER

Lobster, Sydney rock oysters, soft crab, clams, whole prawns and prawn tails, lemon & lime wedges, paired w/ dipping sauces and lastly paired with a 10g Oscietra grand reserve caviar.

Feeds 20
Ask our team for the Market Price



INSALATA

ALL FEED 20 - 25

HERBED CABBAGE SLAW

Honey mustard dressing

ROCKET & PUMPKIN

Rocket with balsamic glaze, roast pumpkin, fetta, oregano and pine nuts.

CAPRESE

Tomato, red onion, oregano and buffalo mozzarella.

GREEK

Tomato, cucumber, red onion, fetta, lemon and olive oil.

FENNEL & ORANGE Seasonal Exclusive*

Fennel, Spanish onion, orange segments and parsley.

ITALIAN GARDEN

Lettuce, cherry tomatoes, cucumber, olives, oregano and balsamic dressing.

CAESER SALAD

Crisp cos lettuce tossed in our house-made creamy Caesar dressing,
topped with shaved Parmesan, crunchy croutons and crispy bacon.

Add Chicken +$15

MEDITERRANEAN PESTO PASTA SALAD

Zucchini, peas, olives, cherry tomatoes, rocket and parmigiano shavings. (V)

SEAFOOD PASTA SALAD

Prawns, Imitation crab, bow tie pasta, celery, cabbage,
carrot, capsicum and a sweet and tangy cocktail dressing



DOLCE

BIGNÈ

Chocolate or vanilla.
Min 12.

TIRAMISÙ

Sizes, Individual | Feed 20–25 | Feed 40.

MINI CANNOLI

Chocolate or vanilla.
Min 12.

DANISH PASTRIES

Mini cherry, apricot, almond and spiced apple.
Min 12.

SEASONAL FRUIT

Sweet and tangy seasonal fruits, including berries.

INDIVIDUAL CUPS | PLATTER

MINI LEMON TART

Individually made, sweet shortcrust.
Min 12.

MINI CAKES, MUFFINS & PASTRIES

Mini Eclairs | Charlottes | Carrot Cake | Scones | ...Slices, etc
Min 12.



INFORMATION

TRAY SIZES

Serving sizes are listed beneath each menu item.
Available tray sizes: Family, Medium and Large.

DIETARY REQUIREMENTS

Cucina No.5 is not an allergen-free kitchen.
A minimum of 48 hours' notice is required for all dietary requirements.

PRICING & PAYMENT

All prices exclude GST. GST will be added to your invoice.
A 50% deposit is required upon acceptance of a quote.
Seasonal pricing may change without notice.
Minimum order values apply.

CANCELLATIONS

Cancellations will be issued as a credit note, valid for 12 months from the date of issue.
Refunds are strictly not available.
Credit notes are non-transferable and cannot be redeemed on seasonal dates.

DELIVERY & PICK-UP

Deliveries

- Available Tuesday to Sunday.
- Times will be confirmed upon booking.
- Delivery fees will be added to your invoice.

Pick-ups
Available Monday to Saturday, between 11 am and 6 pm.
Outside these hours are available upon request and subject to confirmation.
Sunday pick-ups are available upon confirmation.

RETURNING TRAYS

Reusable steel trays must be returned clean within 3–5 days after your event.
Disposable trays and boxes do not need to be returned.

SAT | SUN QUESTIONS?

For weekend enquiries, please contact us via:
Email: enquiries@thecateringbuffetco.com.au
Phone: 9069 0559 — select option 4.