THE CATERING BUFFET COMPANY

Christmas

2026

Unwrap our Christmas

PICK-UP CHRISTMAS EVE, 11AM–5PM · ORDERS CLOSE 16 DECEMBER

9069 0559 · enquiries@thecateringbuffetco.com.au

Christmas

MENU

PICK-UP CHRISTMAS EVE ONLY · 24 DECEMBER, 11AM–5PM

Festive Feast

FEAST FOR 10 — $749
1 STARTER · 1 LARGE PASTA · 1 MAIN · 2 SIDES · 1 DESSERT

FEAST FOR 20 BEST VALUE — $1,490
2 STARTERS · 2 LARGE PASTAS · 2 MAINS · 4 SIDES · 2 DESSERTS

CHOOSE YOUR MAIN: PORCHETTA (3 KG) · LAMB (2 SHOULDERS) · SALMON (1 WHOLE SIDE)

*Feast for 20 may include additional quantities, depending on product sizes delivered by our suppliers.

STARTERS

Mushroom & Truffle Arancini (V) $4.20 EACH · MIN. 12
Risotto balls with mushroom, truffle and parmesan, with truffle aioli

Christmas Salumi Wreath (GF) BEST SELLER $220 · SERVES APPROX. 20
San Daniele prosciutto, mortadella with pistachio and casalingo salami, with pecorino, bocconcini, cherry tomatoes, rosemary and grissini. Served with fig mostarda and our house giardiniera

Chilled King Prawn Box (GF) $165 · 1.2 KG · SERVES APPROX. 15
Cooked Australian king prawns with Marie Rose sauce and fresh lemon wedges

Herb & Garlic Focaccia with Pomodorini (V)
$75 · 20 PIECES PER BOX
Baked with herbs, garlic and sweet cherry tomatoes, ready to share

PASTA

ALL PASTA TRAYS ARE SUPPLIED COOKED, READY TO REHEAT · LARGE TRAYS FIT A 900 MM OVEN

Lina's Lasagna MOST LOVED REGULAR $65 · LARGE $125
Our family recipe: rich meat ragù layered with pasta and parmesan

Pumpkin, Ricotta & Spinach Cannelloni (V)
REGULAR $69 · LARGE $129
Pasta tubes filled with roasted pumpkin, ricotta and spinach, baked in Napoli sauce with mozzarella

Gnocchi Napoli (V) DIY KIT $95 · COOKED $135
Potato gnocchi in our slow-cooked Napoli with parmesan, as a DIY kit or cooked

Strozzapreti al Pesto (V) DIY KIT $125 · COOKED $149
Basil pesto, finished with pistachio oil and creamy Squacquerone cheese

ALL PRICES INCLUDE GST · MAINS, SEAFOOD & SIDES OVERLEAF

Christmas

MAINS, SEAFOOD & SIDES

MAINS

Slow-Cooked Lamb Shoulder (GF) $85/KG • 1.8–2.2 KG EACH
Rosemary and garlic, slow-cooked until tender. Priced by weight on your invoice

Rare Breed Free Range Porchetta (GF) CHEF'S PICK
3 KG, SUPPLIED UNCUT • $269 COOKED • $169 UNCOOKED
Rolled pork belly with fennel, garlic, rosemary and lemon zest, and crackling

SEAFOOD

SALMON CAN BE CHOSEN AS A FEAST MAIN • PLATTER & CALAMARI ORDERED SEPARATELY

Festive Seafood Platter (GF) $649 • SERVES 15–20 • LIMITED NUMBERS
A whole lobster (approx. 1.2 kg) with king prawns, prawn tails, Sydney rock oysters, Tasmanian salmon caviar and lemon. Extra lobster +$219

Akaroa Salmon (GF) $295 BAKED • $195 RAW
Whole side, baked with lemon, dill, capers and red & yellow cherry tomatoes, or raw for your oven

Crumbed Calamari BEST SELLER $65/KG • MIN. 1 KG
Light golden crumb, oven-baked, not fried, with lemon and tartare

SIDES

SIDES & SALADS $75 EACH • EACH SERVES APPROX. 15

Duck Fat Roast Potatoes (GF)
Crisp, golden potatoes roasted in duck fat with rosemary and sea salt

Maple-Roasted Carrots & Pumpkin (V) (GF)
Roasted with maple syrup and thyme until sticky and caramelised

Green Beans with Garlic Butter & Toasted Almonds (V) (GF)
Garlic butter, with almonds packed separately to scatter over

Meatballs in Napoli Sauce FAMILY FAVOURITE 2 DOZEN
Slow-simmered in our Napoli sauce and finished with parmesan

Radicchio & Orange Salad (V) (GF)
Radicchio, orange segments, shaved fennel, Sicilian green olives, toasted hazelnuts and mint, with a honey-citrus dressing (packed separately)

Caprese Salad (V) (GF)
Ripe tomatoes, creamy fior di latte and fresh basil, with extra virgin olive oil and aged balsamic packed separately to dress at home

Sourdough Olive Bread Stick (V) $6.50 EACH
Crusty sourdough studded with olives

ALL PRICES INCLUDE GST • DESSERTS & ORDERING OVERLEAF

Christmas

DESSERTS & ORDERING

DESSERTS

Classic Tiramisu (V) $125 • SERVES APPROX. 20

Espresso-soaked savoiardi layered with mascarpone cream and dusted with cocoa

Lemon Tart (V) FAVOURITE $85 • LARGE, SERVES 20

Buttery shortcrust filled with a silky, zesty lemon curd

Rocky Road & Biscotti Gift Box BOX FOR 10 $89 • BOX FOR 20 $105

Christmas rocky road with Belgian chocolate, pistachios, cranberries, raspberry marshmallows and Turkish delight, paired with an assorted variety of Italian biscotti. Gift-boxed with a ribbon. **Contains nuts (almond, pistachio)**

PICK-UP

Christmas Eve only, Thursday 24 December 2026, between 11am and 5pm.
Please collect at your booked time slot.
No payments are accepted on pick-up. Please pay your invoice before collecting your order.

HOW TO ORDER

Orders close Wednesday 16 December, or when sold out.
Complete the order form and email it to **enquiries@thecateringbuffetco.com.au**, return it to The Cucina, or call us on **9069 0559**. Orders will be confirmed by email or phone call by 19 December, along with your pick-up time, and an invoice will be sent with your confirmation.
Our standard catering menu is available until Tuesday 22 December, freshly made for you to freeze.

ALLERGENS

(GF) = made with gluten-free ingredients. **(V)** = vegetarian. Due to the nature of our catering kitchen, our dishes are prepared alongside nuts, gluten, dairy, eggs, fish and shellfish. We're unable to accommodate dietary requirements or guarantee that any dish is free from allergens.

Reserve your feast

Call 9069 0559 or email enquiries@thecateringbuffetco.com.au

LIMITED NUMBERS • ORDERS CLOSE WEDNESDAY 16 DECEMBER

ALL PRICES INCLUDE GST • ORDER FORM ON THE NEXT PAGE

Order

FORM

Pick-up Christmas Eve only, Thursday 24 December 2026, 11am–5pm

ORDERS CLOSE WEDNESDAY 16 DECEMBER, OR WHEN SOLD OUT

YOUR DETAILS

NAME _____ **PHONE** _____

EMAIL _____

PREFERRED PICK-UP TIME ON CHRISTMAS EVE (11AM–5PM, CONFIRMED WITH YOUR ORDER) _____

EATING ON ☐ Christmas Eve ☐ Christmas Day **COLLECTING** ☐ Hot, ready to eat ☐ Cold, to reheat

FESTIVE FEAST

Tick your choices in the column for your feast size, and write how many feasts in the Qty box.
Feast for 10: 1 per course + 2 sides. **Feast for 20:** 2 per course + 4 sides. Different choices per feast? Add a note.

	FEAST FOR 10 $749	FEAST FOR 20 $1,490
QTY (how many feasts)		
STARTER		
Arancini, Mushroom & Truffle	☐	☐
Christmas Salumi Wreath	☐	☐
Chilled King Prawn Box	☐	☐
PASTA (1 large cooked tray)		
Lina's Lasagna	☐	☐
Pumpkin, Ricotta & Spinach Cannelloni	☐	☐
Gnocchi Napoli	☐	☐
Strozzapreti al Pesto	☐	☐
MAIN		
Slow-Cooked Lamb Shoulder (2 shoulders)	☐	☐
Free Range Porchetta (3 kg, uncut)	☐	☐
Akaroa Salmon, baked (1 whole side)	☐	☐
SIDES		
Duck Fat Roast Potatoes	☐	☐
Maple-Roasted Carrots & Pumpkin	☐	☐
Green Beans & Almonds	☐	☐
Meatballs in Napoli Sauce	☐	☐
Radicchio & Orange Salad	☐	☐
Caprese Salad	☐	☐
DESSERT		
Classic Tiramisu	☐	☐
Lemon Tart	☐	☐
Rocky Road & Biscotti Box	☐	☐
ADD TO YOUR FEAST		
Herb & Garlic Focaccia with Pomodorini, +$75 (20 pieces)	☐	☐

ADDITIONAL NOTES

ORDER TOTAL

FEAST TOTAL _____

ORDER LIST TOTAL _____

ORDER TOTAL (INC GST) _____

An invoice will be sent with your order confirmation. No payments are accepted on pick-up.

The finishing touches: extra lobster, calamari, arancini, focaccia and gift boxes are on the catering order list.

Email your form to enquiries@thecateringbuffetco.com.au, return it to The Cucina or call 9069 0559.

Thank you & Merry Christmas

Catering

ORDER LIST

Order as many of each as you like. All prices include GST. Large trays fit a 900 mm oven.

NAME _____ PHONE _____

ITEM	PRICE	QTY	TOTAL
STARTERS			
Arancini, Mushroom & Truffle min. 12, with truffle aioli	$4.20 each		$
Christmas Salumi Wreath serves approx. 20	$220.00		$
Chilled King Prawn Box 1.2 kg, serves approx. 15	$165.00		$
Herb & Garlic Focaccia with Pomodorini 20 pieces per box	$75.00		$
PASTA			
Lina's Lasagna Regular tray	$65.00		$
Lina's Lasagna Large tray	$125.00		$
Pumpkin, Ricotta & Spinach Cannelloni Regular tray	$69.00		$
Pumpkin, Ricotta & Spinach Cannelloni Large tray	$129.00		$
Gnocchi Napoli DIY kit	$95.00		$
Gnocchi Napoli Cooked	$135.00		$
Strozzapreti al Pesto DIY kit	$125.00		$
Strozzapreti al Pesto Cooked	$149.00		$
MAINS			
Slow-Cooked Lamb Shoulder 1.8–2.2 kg each	$85.00 / kg	no.	$
Rare Breed Free Range Porchetta 3 kg · cooked · uncut	$269.00		$
Rare Breed Free Range Porchetta 3 kg · uncooked · uncut	$169.00		$
SEAFOOD			
Festive Seafood Platter serves 15–20	$649.00		$
Extra whole lobster approx. 1.2 kg, add to platter	$219.00		$
Akaroa Salmon baked	$295.00		$
Akaroa Salmon raw, ready to bake	$195.00		$
Crumbed Calamari min. 1 kg	$65.00 / kg	kg	$
SIDES (each serves approx. 15)			
Duck Fat Roast Potatoes	$75.00		$
Maple-Roasted Carrots & Pumpkin	$75.00		$
Green Beans with Garlic Butter & Toasted Almonds	$75.00		$
Meatballs in Napoli Sauce 2 dozen	$75.00		$
Radicchio & Orange Salad	$75.00		$
Caprese Salad	$75.00		$
Sourdough Olive Bread Stick	$6.50 each		$
DESSERTS			
Classic Tiramisu serves approx. 20	$125.00		$
Lemon Tart large, serves 20	$85.00		$
Rocky Road & Biscotti Gift Box for 10	$89.00		$
Rocky Road & Biscotti Gift Box for 20	$105.00		$

ORDER LIST TOTAL (INC GST) _____

Thank you & Merry Christmas

Reheating GUIDE

Everything comes in oven-safe trays, so reheat in the same container. Large trays fit a 900 mm oven.

For quality assurance, all pasta trays are supplied fully cooked and only need reheating.

DISH	METHOD	TIME
Arancini	Uncovered on a lined tray, 200°C oven, until hot in the centre. Serve with the truffle aioli straight from the fridge.	12–15 min
Lina's Lasagna	Keep covered with foil the whole time, 180°C oven, until hot through. It's already cooked, so don't uncover it.	40–45 min
Pumpkin, Ricotta & Spinach Cannelloni	Covered with foil, 180°C oven. Uncover for the last 10 min.	35–40 min
Gnocchi Napoli (DIY kit)	Boil gnocchi in salted water until they float (2–3 min). Warm the Napoli in a pan, then toss through.	8 min
Gnocchi Napoli (cooked)	Covered with foil, 180°C oven, until hot through.	20–25 min
Strozzapreti al Pesto (DIY kit)	Cook the pasta in boiling salted water as per the label, drain and toss through the pesto. Top with the Squacquerone and pistachio oil.	10–12 min
Strozzapreti al Pesto (cooked)	Warm gently in a pan with a splash of water, or covered at 160°C. Top with the Squacquerone and pistachio oil (packed separately) just before serving.	8–12 min
Slow-Cooked Lamb Shoulder	Covered with foil in its cooking juices, 160°C oven.	25–35 min
Meatballs in Napoli Sauce	Covered with foil, 180°C oven, or gently in a saucepan with a lid, stirring occasionally.	20–25 min
Rare Breed Free Range Porchetta (cooked)	Supplied uncut. Uncovered, 180°C oven until warmed through. Blast at 220°C for the last 5–10 min to re-crisp the crackling. Rest, then slice.	30–40 min
Rare Breed Free Range Porchetta (uncooked)	Pat skin dry. Roast at 220°C for 30 min to blister the crackling, then 160°C until the centre reaches 70°C. Rest 15 min before slicing.	2–2.5 hrs
Roast Potatoes, Carrots & Pumpkin	Uncovered on a tray, 200–220°C oven.	12–20 min
Green Beans	Toss in a hot pan with the garlic butter for 3–4 min, or uncovered at 200°C for 5 min. Scatter almonds to serve.	3–5 min
Herb & Garlic Focaccia	Serve at room temperature, or warm uncovered at 180°C.	5–8 min
Sourdough Olive Bread Stick	Optional: warm uncovered, 180°C oven, for a crisp crust.	5 min
Akaroa Salmon (raw)	Bake uncovered at 180°C until just cooked through and it flakes easily. Rest 5 min before serving.	20–25 min
Akaroa Salmon (baked)	Best served chilled or at room temperature. To serve warm: remove the lemon and dill, cover with foil, 150°C oven.	12–15 min
Crumbed Calamari	Uncovered in a single layer on a tray, 200°C oven. Don't cover or it will go soggy. Best eaten within 24 hours of pick-up.	8–10 min
Festive Seafood Platter	No reheating. Keep in the coldest part of the fridge. Best eaten within 24 hours of pick-up.	Serve cold
Chilled King Prawn Box	No reheating. Keep in the coldest part of the fridge and serve chilled. Best eaten on Christmas Day.	Serve cold
Salumi wreath, salads & desserts	No reheating. Keep refrigerated. Take the salumi wreath, Caprese salad and desserts out 15 min before serving. Dress salads just before serving.	Serve cold

Merry Christmas

FROM OUR KITCHEN TO YOUR TABLE