



# LA GIARA CATERING

## MENU FOR 20 PEOPLE

The following are a selection of our most commonly chosen foods for catering events. We have a very extensive menu and are happy to cater to customer's preferences – Please ask us for other options. With over 35 years experience we can create anything to make your event a real event!

PLATTERS & COLD BUFFET SPECIALTIES	PRICE
PROSCIUTTO PLATTERS WITH POACHED PEARS & FIOR DI LATTE <i>(with figs when in season)</i>	150
BRESAOLA PLATTERS WITH SPINACH AND ROAST PUMPKIN	150
GRILLED & MARINATED VEGETABLE PLATTERS <i>Eggplant, capsicum, mushroom, zucchini, artichokes, semi dried tomatoes, artichokes, variety of olives, stuffed baby mushroom, pumpkin, asparagus</i>	150
CAPRESE BITES - <i>Cocktail Roma tomatoes stuffed with fresh basil &amp; bocconcini</i>	90
COLD MEAT PLATTERS - <i>Prosciutto, ham de luxe, salami, porchetta, pancetta</i>	150
STUFFED MUSHROOMS <i>Vegetarian: medium/large or cocktail size</i>	M/L 4 each Cocktail 1.50 each
ASPARAGUS <i>with crispy prosciutto and toasted almonds</i>	110
ARRANCINI <i>Traditional with ragu sauce, peas, provolone, parmesan</i> <i>Spinach, ricotta &amp; buffalo mozzarella</i> <i>Cocktail size</i>	4 each 4 each 2.80 each
MINI CHICKEN DRUMETTS ITALIAN STYLE	1.90 each
CHICKEN TENDERLOIN SCHNITZELS <i>Italian style</i>	100
EXTRA LARGE CRISPY GOLDEN CRUMBED KING PRAWNS PLATTERS <i>3 prawns P/Person</i>	200
Large OYSTERS - 3 WAYS <i>Mornay, Kilpatrick &amp; Italian style with capers, anchovies and diced tomato</i>	3.50 each
LOBSTER SALAD <i>Italian style served in Lobster shell</i>	Priced at market value
HOMEMADE OCTOPUS SALAD <i>(large octopus)</i>	150
SALT & PEPPER CALAMARI PLATTERS <i>(tartare sauce provided)</i>	100
EXTRA LARGE BBQ PRAWNS PLATTERS <i>Served on lemon risotto &amp; topped with Rocket Salad</i>	200
SMOKED SALMON BOATS <i>with avocado, asparagus &amp; caper berries</i>	130
SMOKED SALMON PLATTER DECORATED IN FISH SHAPE	130
WHOLE CARVED AND DECORATED LEG HAM ON THE BONE	150
WHOLE ROAST TURKEY CARVED AND DECORATED <i>with cranberry sauce</i>	120
WHOLE PROSCIUTTO <i>Half sliced &amp; piled on the other half, decorated with fresh figs (if in season) or poached pears</i>	200
WHOLE BRESAOLA <i>Half sliced &amp; piled on the other half, decorated with fresh figs (if in season) or poached pears</i>	200

SALADS	PRICE
ROAST PUMPKIN, POACHED PEAR, ROCKET, TOASTED PINENUTS <i>topped with torn buffalo mozzarella</i>	90
CLASSICAL ITALIAN ROCKET SALAD <i>with shaved Parmesan</i>	60
CLASSICAL CEASER SALAD <i>(with anchovies, dressing and croutons on the side)</i>	90
ITALIAN MIXED LEAF SALAD <i>with Roma tomatoes, cucumbers, Spanish onion &amp; Sicilian olives</i>	90

<b>PASTA &amp; RISOTTO PLATTERS</b>	<b>PRICE</b>
HOME MADE RICOTTA RAVIOLI <i>in salsa rosa or salsa Napolitana</i>	150
RISSOTTO WITH FIELD & PORCINI MUSHROOMS & TRUFFLE CREAM	150
PUMPKIN RAVIOLI in ROAST PUMPKIN SAUCE topped with toasted pinenuts	150
BLACK & WHITE RISOTTO TIMBALES served with Napolitana chilli prawns	200
LASAGNE traditional	120
<b>Many other variety of pasta and sauces available at customer's request</b>	

<b>CHEESE PLATTERS</b>	<b>PRICE</b>
WALNUT CLUSTERED BRIE OR CAMEMBERT WHEEL <i>with fresh &amp; dried fruits</i>	95
PISTACHIO CLUSTERED BRIE OR CAMEMBERT WHEEL <i>with fresh &amp; dried fruits</i>	95
ITALIAN CHEESE PLATTER <i>with fresh &amp; dried fruits</i> <i>Provolone, gorgonzola, parmigiano, romano, fior di latte</i>	150

<b>DESSERTS</b>	<b>PRICE</b>
PROFITEROLES.	2 each
CANNOLLI <i>with chocolate, vanilla or ricotta filling</i>	2.90 each
GLUTEN FREE FRIANDS <i>Lemon, Raspberry, Blueberry and Almond</i>	2.80 each
TIRAMISU	110
MUD CAKE	110
CHOCOLATE FUDGE CAKE	110
WHITE MUD CAKE	110
STICKY DATE PUDDING CAKE	110
CARAMEL MUD CAKE	110
BLACK FORREST CAKE <i>with or without liqueur</i>	110
CONTINENTAL TORTE <i>with vanilla &amp; chocolate custard filling</i> <i>With or without liqueur &amp; with a special occasion plaque (\$10)</i>	120
GLUTEN FREE CHOCOLATE & HAZELNUT TORTE	120
FRESH FRUIT PLATTERS (cost according to fruit availability)	130