

# *Meet you at the Grazing Table*





# Tuscan Grazing

**Price \$35 per person**

**Minimum 50 people**

**Styled with greenery & heirloom produce**

Cured meats by Victorian purveyors

Prosciutto crudo, fennel salami, capocollo, mortadella, bresaola & house made porchetta

Local & Artisan cheese

Olive filled bocconcini, trecce, burrata, San Antonio talleggio, Arigoni picante gorgonzola & reggiano tasty

Salad Caprese boards

Buffalo mozzarella, roma tomato, basil leaves & reduced balsamic & Mount Zero olive oil

House charred vegetables

Peperoni arrostiti sotto olio – charred red capsicum, Melanzani – eggplant w. Italian herb & olive oil, Zucchine – zucchini Italian herb & olive oil, Mount Zero Mixed olives

Artisan bread

Focaccia, olive baguette, pane toscano, garlic bread & house made grissini, Nigella & poppy seed bark

Canapes

Potato roesti w olive tapenade, Provolone & heirloom tomato risotto balls mushroom & aioli, Frittata Mediterranean

Dolce

Custard filled cannoli



# Renaissance Grazing

**Price \$38 per person**

**Minimum 50 people**

**Styled with Australian natives**

## Cheese

Baked brie with thyme, confit garlic & brandy

Bay of Fires, Tasmanian Cheddar, Colston Basset Dairy, English Stilton Blue

Ricotta delicata served w honey & roasted hazelnuts

## Fine cured meats

Jamon – La Hogura Block Serrano 15 month, Fellini Salami

Fruit and nut turkey roulade, Farce Pork & Pistachio terrine

Farce Chicken liver & brandy pate

## Fruits & pickled vegetables

Grilled artichokes hearts, pickled chilli & caper berries, Mount Zero olive misto,

Farce bread & butter pickle,

Dehydrated orange segments dipped in dark chocolate,  
dried fruits & roasted nuts

## Preserves

Emily Quince Paste w orange & walnut, Peach & muscatel chutney,

Peppered fig paste & Sweet local honeycomb

## Artisan breads & crackers

Walnut, oat & Hazelnut, oat crackers by Savour & Grace,

French sticks w olive oil & balsamic vinegar



# Terms & conditions

## Acceptance

In order to confirm your event please respond with acceptance to [bookings@thecateringcompany.com.au](mailto:bookings@thecateringcompany.com.au) and the deposit invoice will be sent to you shortly.

## Final Numbers and Menus

Final Guest numbers: Required by midday (2) working days prior to the event date

Menu Selection: Required (2) two weeks prior to the event date unless otherwise specified

Dietary Requirements: Required (3) working days prior to the event date unless otherwise specified

## Payment

We accept the following payments: EFT, Visa, MasterCard & AMEX (surcharges apply).

A 50% deposit is required to secure your event.

## Invoicing

The prices quoted are inclusive of all applicable GST charges. We do not split invoices at The Catering Company. Please note invoices may change after an event due to alcohol consumption and/ or staffing hours are calculated.

## Cancellation

If the unfortunate should happen and you need to cancel your function, the following guidelines apply: Cancellation of an event with less than 2 days notice will incur a fee. This will be negotiated on an individual basis.

## Lost or Broken Equipment

No problem, we understand that things can get wild at your party and what not, so any lost or broken The Catering Company equipment will just be charged at their replacement values.

## Supply of Liquor

The Catering Company Pty Ltd is a holder of a Caterers Liquor License No. 36066711. The Catering Company Pty Ltd and our staff are RSA trained.

## Insurance

The Catering Company Pty Ltd holds full public and product liability insurance of \$20 Million that covers our services, staff and equipment.