

Grazing Table



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Tuscan Grazing

**FROM \$35 PER PERSON
MINIMUM 50 GUEST**

CURED MEATS BY VICTORIAN PURVEYORS

PROSCIUTTO CRUDO, FELLINI 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, ROASTED BALSAMIC CHERRY TOMATO
& BASIL GF / V

+ MARGHERITA ARANCINI, TOMATO SUGO, BASIL, MOZZARELLA & PARMESAN
V / NF

+FRITTATA MEDITERRANEAN

DOLCE

CUSTARD FILLED CANNOLI