

Grazing Table



Let's Chat

(03) 9372 5865

or email events@thecateringcompany.com.au

www.thecateringcompany.com.au

Tuscan Grazing

From \$35 per person - Minimum 50 guest

Staff costs will be detailed in the quotation

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

Small Bites

+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



Events
by TCC