

COCKTAIL waitered Full Service PACKAGES

Our Full Service catering Packages are best suited for large events as we'll provide everything you need to make your event a memorable one. Choose a Package from this selection and get in touch to enquire!

-APERITIVO: /40pp

3x items from the Cool Finger Food menu
3x items from the Warm Finger Food menu

-APERITIVO PLUS: /58pp

2x items from the Cool Finger Food menu
2x items from the Warm Finger Food menu
2x items from Meal boxes menu

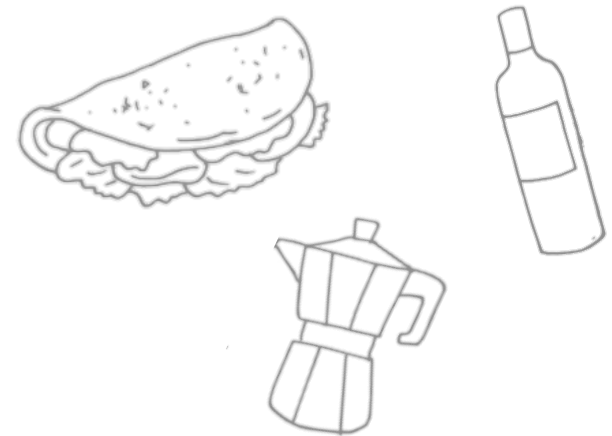
-ELEGANTE: /67pp

2x items from the Cool Finger Food menu
2x items from the Warm Finger Food menu
2x items from Meal boxes menu
1x item from the Pasta station menu

- Buffet Display
- Grazing
- Food Delivery
- Food Pick up



Please refer to the “WE COOK YOU
SERVE” Menu



All Cocktail Packages are for 50 or more guests and include 3 hours service with Kitchen and wait staff.

Optional add ons:

- + Bar staff (RSA certified)
- + Dessert item from sweet & fruit menu
- + Extra meal box



Call us [+61 408883190](tel:+61408883190)
or email eatalianmade@gmail.com
to place your order.

Terms and Conditions

Deposit of \$100 required when placing the booking .10% Deposit required payable to secure booking must be paid 2 weeks prior to booking date. Full amount payable on day of booking.

All price are EXCLUSIVE of GST

Cool Finger Food

Salame antipasto cones

Casalingo salame, hot salame cacciatore salame, provolone dolce cheese, kalamata olives, Grissini

Prosciutto & Melone skewers

San Daniele Prosciutto wrapped around Rock Melon

Tomato & Bocconcini Skewers

Medley cherry Tomato, fresh basil & fior di latte Bocconcini skewers

Homemade Dip of your choice & rosemary piadina crostini

- Eggplant Dip
- Salmon Dip
- Beetroot Dip
- White bean Dip

Mini Panini

Italian style rolls filled with assorted fillings:

- Italian san danielle prosciutto, bocconcini cheese and rocket pesto
- Princi Salame roasted peppers & provolone cheese
- Princi Mortadella, Montasio Cheese, Green Olives
- Grilled eggplant, roasted peppers, basil pesto & baked ricotta (v)
- Grilled vegi, tomato relish, spinach, vegan mayo (vg) (v)
- Crumbed chicken, tasty cheese, salad, avocado & Mayo
- Smoked leg ham, cheese, seeded mustard mayo & lettuce

Mini Smoked Salmon Brioche Buns 40g

brioche buns with Smoked Salmon, fresh rocket cream cheese, spring onion & relish

Gluten Free Panini (gf)

- San Daniele Prosciutto, mozzarella & nut free basil Pesto
- Salame, Provolone & roasted Peppers
- Roasted vegi, tomato relish & spinach (v) (vg)

Prawn Cocktail cup (gf)

Mini cups of australian Prawns in Cocktail sauce

Polpettine (gf)

Beef & Pork mini meatballs with Yougurt & quinoa salad served on asian Spoon

Warm Finger Food

Arancini Cocktail Meat 60g

Traditional pear shaped sicilian arancini cocktail rice balls filled with meat ragu

Arancini Cocktail Spinach 60g

round spinach & scarmoza cheese filled riceballs

Potato Croquettes

desiree potato croquettes with sweet provolone centre

Pizza di Casa bites

- Margherita
- Ham & mushroom
- Salame & peppers
- Vegan w/ peppers zucchini, eggplant & onion

Baby Pork Sausages

Premium pork cocktail sausages

Chicken Tenderloin Cotoletta

Free range crumbed chicken tenderloins served with aioli.

Chicken Drumettes (gf)

free range chicken drummetes oven baked

Fried panko Calamari (v)

panko crumbed calamari ring

Polenta Broccoli & Sausages (gf)

Baked polenta topped with sauteed broccoli and pork sausages

Crumbed Prawns (v)

Panko crumbed crispy prawn

Garlic & chilli Prawns (v) (gf)

Grilled prawns w/ garlic & chilli dressing

Gluten free 60g meat ragu' arancini (gf)

Gluten free pear shaped sicilian arancini cocktail rice balls filled with meat ragu

Gluten free 60g spinach arancini (gf)

Gluten free sicilian arancini cocktail rice balls filled spinach & cheese

Mini Party Pies

Mini Sausage Rolls

Mini Ricotta Pastizzi (vg)

Mini Pumpkin & Fetta Pastizzi (vg)

Vegan Rice Cocktail balls Pumpkin (v) (vg)

cocktail vegan rice balls with pumpkin

(DF) Dairy free / (VG) Vegetarian / (VR) Vegetarian upon request / (V) Vegan / (GF) Gluten free / (GR) Gluten free upon request

Menu items may have come into contact with wheat, eggs, peanuts, tree nuts and milk.

Please be aware we use common fryer oil. Due to the circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

Meal Boxes Small meals served in party size portion boxes

Lasagna Bolognese box

Traditional home made lasagna with beef and pork bolognese sauce and béchamel

Ricotta Cannelloni box (vg)

Home made Cannelloni tubes Pasta filled with Fresh ricotta Cheese oven baked with classic Tomato Napoli Sauce and mozzarella cheese

Chicken Cotoletta box

Crumbed free range Chicken tenderloin served with your choice of chips or coleslaw salad

Sausage Piadina box

Roasted baby pork sausage served in a mini flat bread Piadina with caramelized onion and fresh salad

Fish & Chips box (v)

Your choice of beer battered flathead or panko crumbed calamari served with chips or Brown rice & quinoa salad

The Old School beef Burger

Traditional Beef burger patty with fresh iceberg lettuce, cheese and tomato sauce in a brioche bun served with chips.

The Old School Chicken Burger

Crumbed chicken burger with fresh spinach, cheese, mayo and tomato relish in a brioche bun served with chips.

Lamb or Beef Skewers

Choice of Lamb or beef skewers served with fresh tomato, cucumber & fetta cheese salad

KIDS Box

Crumbed Chicken tenders & sausage rolls served with chips.

Pasta Station

Entertaining show of freshly cooked Pasta in a large pan

Orecchiette Alla Norma (vg) (vr)

Pugliese pasta w/ eggplant napoli sauce & salted ricotta

Gnocchi Mushroom & Cream (v)

Home made potato gnocchi in a porcini mixed mushroom creamy sauce

Gnocchi Napoli alla Sorrentina (v)

Vegan potato gnocchi in homemade traditional napoli sauce, buffalo mozzarella & fresh basil

Rigatoni Salsiccia & Funghi al tartufo

Rigatoni pasta with Italian pork sausage mushroom, truffle & cream

Tortellini pasticciati

Tortellini pasta with traditional Bolognese sauce & cream

ALL PASTA SERVED WITH A GENEROUS DUSTING OF GRANA PADANO CHEESE

Sweets & Fruit

Freshly filled Mini Cannoli Box cream or chocolate

Tiramisu

New York Cheese Cake & strawberry sauce (gf)

Fruit Skewers