

Catering Options

The catering choices provided are a guide only and can be negotiated with the client. Please note that prices are also subject to change depending on season and availability.

Cold Choices

Antipasto platters:

Selection of cold cuts & marinated vegetables

(S) Caters for 2-4 people

(M) Caters for 6-8 people

(L) Caters for 8-10 people

Cheese Platters:

Selection of Australian & imported cheeses, glazed fruit & crackers

(S) Caters for 2-4 people

(M) Caters for 6-8 people

(L) Caters for 8-10 people

Panini Selection

Platters with a variety of all menu gourmet panini's on rye bread, seeded loaf, ciabatta or focaccia

(Meal sized sandwiches).

– On sliced bread:

– Wraps:

Salad Platters

Available in small, medium & large (as per antipasto/cheese platters). See lunch menu for salad options. Price dependant on variety.

Fruit Platters

Seasonal fruit selection, dependant on season.

(S) Caters for 4 people

(M) Caters for 6-8 people

(L) Caters for 10-12 people

Cold Seafood Platters

Choices can include: oysters, salmon, scallops, prawns, trout, crab, lobster, seafood salad.

Prices dependant on season & availability.

Canapes

Prawn cocktail skewers

Weekly specials available upon request.

Hot Choices

Stuffed button mushrooms

Stuffed field mushrooms

Eggplant involtini filled with provolone & smoked ham

Polpette: meatballs (veal)

Polpettine: bite size meatballs

Arancini: filled with rice & bolognese or vegetarian

Mignon Arancini: Bite size arancini

Lasagna: Beef or Vegetarian

Tray: 15 main size portions

Parmigiana: layers of eggplant, tomato, basil & mozzarella. Tray: 10 main size portions

Chicken or veal schnitzel

Savoury Pastries:

Ricotta & Spinach

Mixed Vegetable

Sausage, Capsicum, Cheese

Mince & Vegetable

Pasta trays

Hot Seafood Platters: grilled seafood platters (can include: oysters, mussels, fish fillet, prawns, octopus, calamari, scampi & crab)

Fishermans Basket: fried seafood platters (can include: calamari, prawns, fish & chips)

Pomodori Ripieni: Rice filled roasted tomatoes

Stuffed Vegetables (seasonal)

Please call Cucina Viscontini on (02) 9739 8888 to discuss your catering requirements