

WHAT SETS US APART FROM THE REST?
ALL OUR GOODS ARE MADE IN HOUSE

Catering by
PRONTO.

C O R P O R A T E . F E S T A . G R A Z I N G

ORDERS & ENQUIRIES TO
CATERING@PRONTOBYTRECENTO.COM.AU | 0420 669 153

CORPORATE . PACKAGES

OPTION ONE | \$12.90PP

SELECTION OF PASTRIES AND/OR SLICES, SCONES WITH JAM & FRESH CREAM, HAM & CHEESE (AND/OR TOMATO) FILLED CROISSANTS + FRESH SEASONAL FRUIT



OPTION TWO | \$13.00PP

SELECTION OF GOURMET PANINI:

MEDITERRANEAN - PROSCIUTTO CRUDO, CHEESE, ARTICHOKE, SEMI-DRIED TOMATO

POLLO - HOUSE CRUMBED SCHNITZEL, COS LETTUCE, CHEESE, SMOKEY AIOLI

CAPRESE - FIOR DI LATTE, TOMATO, BASIL, BALSAMIC GLAZE

FRESCA - HAM, CHEESE, TOMATO, COS LETTUCE

ADD SEASONAL FRUIT \$3.00PP



OPTION THREE | \$15.00PP

SELECTION OF HOUSE MADE SAVOURY COCKTAIL ITEMS INCLUDING QUICHE LORRAINE, PIES (BEEF OR CHICKEN & LEEK), ARANCINI WITH RED PEPPER AIOLI, FILO PASTRIES (CHICKEN & CORN OR SPINACH & FETA)

OPTION FOUR | \$18.00PP

YOUR SELECTION OF HOUSE MADE PASTA SERVED IN A PAIL WITH GARLIC FOCACCIA & SOFT DRINK (COKE, COKE ZERO, LEMONADE, SOLO)

CARBONARA - SPECK, PARMESAN & CREAMY SAUCE

LAMB RAGU - SLOW COOKED LAMB RAGU, TOMATO, GARLIC, BASIL, LEMON, PARSLEY & PANGRATTATO

NAPOLETANA - TRADITIONAL TOMATO SUGO



OPTION FIVE | \$25.00PP

SELECTION OF GOURMET PANINI AND HOUSE MADE SAVOURY COCKTAIL ITEMS INCLUDING ZUCCHINI & BACON SLICE, QUICHE LORRAINE, PIES (BEEF OR CHICKEN & LEEK), ARANCINI WITH RED PEPPER AIOLI, FILO PASTRIES (CHICKEN & CORN OR SPINACH & FETA) + FRESH SEASONAL FRUIT.

WANT SOMETHING DIFFERENT?

CHECK OUT OUR 'BUILD YOUR OWN' MENU OR SEND AN EMAIL TO CATERING@PRONTOBYTRECENTO.COM.AU FOR ANYTHING ELSE - WE'RE ALWAYS HAPPY TO ACCOMMODATE



PLEASE NOTE: ALL PACKAGES HAVE A MINIMUM ORDER QUANTITY OF 10 GF OPTIONS AVAILABLE

C O R P O R A T E . B U I L D Y O U R O W N M E N U

	MIN.	PER
	ORDER	PIECE
<u>HOT</u>		
COCKTAIL QUICHE LORRAINE.....	10	4.00
COCKTAIL BEEF PIE.....	10	4.25
COCKTAIL CHICKEN & LEEK PIE.....	10	4.25
ARANCINI WITH RED PEPPER AIOLI.....	10	3.25
CHICKEN & CORN FILO PASTRY.....	10	4.50
SPINACH & FETA FILO PASTRY (V).....	10	4.50
CHICKEN & CABBAGE SPRING ROLL.....	10	3.90
BEEF SLIDER.....	10	6.25
COCKTAIL CHICKEN COTOLETTA (SCHNITZEL).....	10	3.50
PASTA PAILS (CARBONARA, LAMB RAGU, NAPOLETANA).....	10	12.00
ZEPPOLE (SAVOURY FRIED DOUGHNUTS WITH/WITHOUT ANCHOVIES)(V).....	20	2.90/3.30
MEDITERANEAN CHICKEN SKEWERS.....	10	4.50
HONEY SOY CHICKEN WINGS (APPROX. 20 PIECES).....	1	50.00
<u>COLD</u>		
ZUCCHINI & BACON SLICE.....	10	4.50
ASSORTED MINI PANINI (V OPT.).....	8	6.00
ANTIPASTO GRAZING BOX (FEEDS APPROX, 8).....	1	140.00
FRUIT GRAZING BOX (FEEDS APPROX. 8).....	1	90.00
<u>SWEET</u>		
ROCKY ROAD.....	12	5.00
CARAMEL SLICE.....	12	5.50
CHERRY RIPE SLICE.....	12	6.00
MARS BAR SLICE.....	12	5.50
CHOCOLATE COCONUT TRUFFLES (APPROX. 40 PIECES)....	1	45.00
MINI LEMON CHEESECAKE.....	12	6.00
MINI TIRAMISU.....	12	6.50
MINI CHOCOLATE MOUSSE.....	12	6.00
HORNS FILLED WITH JAM & CREAM	12	6.00
MIXED BERRY MUFFINS.....	6	6.00
CARROT CAKE.....	6	5.00
VANILLA SLICE.....	12	5.00
AMARETTI BISCUITS (GF).....	12	4.00
MINI FRUIT SKEWERS (GF).....	10	4.50

LA FESTA . OCCASION CATERING

BRONZO | \$40PP

CHOICE OF:
2 PASTA
1 SALAD/SIDE
FRESH ITALIAN PANE

ARGENTO | \$65PP

ANTIPASTO WITH HIGH
QUALITY SALUMI, CHEESE,
PICKLED VEGETABLES, DIP,
FRESH FRUIT & CRACKERS
ARANCINI WITH RED
PEPPER AIOLI
CHOICE OF:
2 PASTA
1 SALAD/SIDE
FRESH ITALIAN PANE

ORO | \$75PP

ANTIPASTO WITH HIGH
QUALITY SALUMI, CHEESE,
PICKLED VEGETABLES, DIP,
FRESH FRUIT & CRACKERS
ARANCINI WITH RED
PEPPER AIOLI
CHOICE OF:
2 PASTA
2 MEAT/FISH/POULTRY
2 SALAD/SIDE
FRESH ITALIAN BREAD

PASTA

FETTUCINI CARBONARA - SPECK, GARLIC, PARMESAN & CREAMY SAUCE

SPAGHETTI BOLOGNESE - BEEF, ONION AND GARLIC SLOW COOKED WITH TOMATO

PENNE BOSCAIOLA - SPECK, GARLIC, CHICKEN AND MUSHROOM IN A CREAMY SAUCE

GNOCCHI PESTO POLLO - CHICKEN AND CREAMY PESTO SAUCE

GNOCCHI NAPOLETANA - TRADITIONAL NAPOLETANA SUGO, BASIL, MOZZARELLA AND PARMESAN (V)

PAPPARDELLE LAMB RAGU - SLOW COOKED LAMB RAGU, TOMATO, GARLIC, BASIL, LEMON, PARSLEY AND PANGRATTATO

MEAT/ FISH/ POULTRY

VEAL CON FUNGHI - THIN PIECES OF TENDER VEAL SAUTEED WITH GARLIC AND MUSHROOMS IN A CREAMY WHITE WINE SAUCE

VEAL POMODORO - THIN PIECES OF TENDER VEAL SAUTEED WITH GARLIC AND ONION IN A RICH TOMATO SUGO

POLLO AL CONGAC - THIN PIECES OF CHICKEN BREAST PAN FRIEND IN A CREAMY CONGAC SAUCE

POLLO CON POMODORI SEMISECCHI - THIN PIECES OF CHICKEN BREAST PAN FRIED WITH MUSHROOMS AND SEMI-DRIED TOMATO IN A CREAMY MUSTARD SAUCE

VEAL/ POLLO PARMIGIANA - CRUMBED VEAL/CHICKEN BREAST TOPPED WITH A RICH POMODORO SUGO AND MOZZARELLA CHEESE

MOROCCAN LAMB - OVEN BAKED TENDER FOUR QUARTER LAMB WITH CAPSICUM, OLIVES AND CHICKPEAS IN A RICH MOROCCAN SAUCE

PESCE - GRILLED BARRAMUNDI TOPPED WITH A LEMON, HERB AND WHITE WINE SAUCE

SALADS & SIDES

RUCOLA - ROCKET, RADICCHIO, PEAR, PARMESAN WITH BALSAMIC REDUCTION

BABY COS - BABY COS, FENNEL, PARMESAN, LEMON VINAIGRETTE & PANGRATTATO

GREEK - CUCUMBER, BELL PEPPERS, OLIVES, ONION, ROMA TOMATOES WITH OLIVE OIL AND RED WINE VINEGAR DRESSING

BEAN & BABY BEET - STRING BEANS WITH OLIVE OIL AND GARLIC, TOPPED WITH BEETROOT, FETA AND SLIVERED ALMONDS

TUSCAN POTATOES - WOODFIRED POTATOES WITH SALT, BUTTER, PARSLEY AND LEMON

PLEASE NOTE: ALL PACKAGES HAVE A MINIMUM ORDER QUANTITY OF 10
ALL PASTA TYPES CAN BE SUBSTITUTED
GF OPTIONS AVAILABLE

GRAZING. SAVOURY | + SWEET COMBINED

BEAUTIFULLY STYLED TO SUIT YOUR NEXT FUNCTION, OUR GRAZING TABLES, FILLED WITH LOCALLY OUR INTERNATIONALLY SOURCED ARTISINAL PRODUCTS, ALONG WITH HOUSE MADE GOODS ARE A DELICIOUS AND VISUAL HIGHLIGHT AT ANY EVENT.

STARTING AT \$1000 FOR 1.8M FEEDING UP TO 40 PEOPLE + \$20 EVERY PERSON THEREAFTER



SAVOURY

GRAZING TABLE FILLED WITH THE FINEST QUALITY SMOKED SALUMI, SOFT & HARD CHEESES, FRESH & PICKLED VEGETABLES, FRESH & DRIED SEASONAL FRUIT, HOUSE MADE DIPS, NUTS, CRACKERS AND BREAD

SWEET

DESIGNED FOR THOSE WHO WANT IT ALL, OUR SWEET GRAZING TABLE HAS ALL THE INCLUSIONS OF OUR SAVOURY PACKAGE IN ADDITION TO A RANGE OF HOUSE MADE SWEETS

ADDITIONS

SEE OUR 'BUILD YOUR OWN' MENU FOR INDIVIDUAL EXTRAS
LARGE CHEESE WHEELS

INCLUSIONS

DISPOSABLE PLATES, CUTLERY, NAPKINS FOR GUESTS
EQUIPMENT - PLATERS, SILVER SERVING WARE AND CHEESE KNIVES
WHITE TABLE LINEN
SET-UP, STYLING & PACK DOWN OF EQUIPMENT

TABLE TO BE PROVIDED BY CLIENT*
ALLOW APPROX. 1.5- 2 HOURS FOR SET UP

TERMS AND CONDITIONS

PRICES

ALL PRICES ARE GST INCLUSIVE, AND SUBJECT TO CHANGE WITHOUT NOTICE. QUOTED PRICES DO NOT INCLUDE DELIVERY, SET-UP COSTS OR STAFF UNLESS SPECIFIED.

PAYMENTS

PAYMENT CAN BE MADE IN CASH OR DIRECT DEBIT. TO SECURE YOUR ORDER A 50% DEPOSIT IS REQUIRED, AND THE BALANCE TO BE PAID WITHIN 7 DAYS FOLLOWING THE EVENT.

PLACING ORDERS

ORDERS MUST BE PLACED BY COMPLETING THE ORDER FORM AND EMAILING TO CATERING@PRONTOBYTRECENTO.COM.AU. THE CATERING MENU INCLUDES THE MINIMUM QUANTITY OF ITEMS TO BE ORDERED; THIS WILL NEED TO BE TAKEN INTO ACCOUNT WHEN PLACING ORDERS.

YOU WILL RECEIVE A CONFIRMATION EMAIL REPLY WITHIN 12 HOURS OF RECEIVING YOUR ORDER.

ORDERS MUST BE RECEIVED 3 DAYS PRIOR TO YOUR EVENT UNLESS PRIOR ARRANGEMENT HAS BEEN MADE.

FINAL NUMBERS FOR ORDERS ARE REQUIRED 3 DAYS PRIOR TO YOUR EVENT.

CANCELLATION POLICY

ANY CANCELLATION, CHANGES TO THE ORDER AND/OR A REDUCTION IN NUMBERS REQUIRES 3 DAYS NOTICE AND MUST BE EMAILED TO CATERING@PRONTOBYTRECENTO.COM.AU. CANCELLATION OF ORDERS WITHOUT 3 DAYS NOTICE WILL BE CHARGED IN FULL.

PUBLIC HOLIDAYS

A 25% SURCHARGE FEE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS.

FUNCTIONS

PRONTO CAN PROVIDE BUFFET STYLE CATERING FOR UP TO 150 PEOPLE. TO ENQUIRE ABOUT YOUR NEXT FESTA EMAIL CATERING@PRONTOBYTRECENTO.COM.AU AND WE WILL WORK WITH YOU TO CREATE A TAILORED PACKAGE. PRONTO CAN PROVIDE FOOD AND BEVERAGE SERVICE STAFF FOR YOUR FUNCTION. FEE FOR SERVICE STAFF IS \$40.00 PER STAFF PERSON/ PER HOUR. MINIMUM CALL OUT CHARGE OF 3 HOURS APPLIES.

DELIVERY

\$15.00 DELIVERY CHARGE APPLIES OUTSIDE QUEANBEYAN CBD.

NO CHARGE FOR DELIVERY IN THE QUEANBEYAN CBD.

STANDARD DELIVERY HOURS ARE BETWEEN 9.00AM TO 8PM DAILY. ANYTHING OUTSIDE THESE HOURS WILL INCUR A \$50 DELIVERY SURCHARGE,

EQUIPMENT

SERVING TRAYS, PLATTERS, UTENSILS AND ANY OTHER EQUIPMENT SUPPLIED BY PRONTO REMAINS THE PROPERTY OF PRONTO.

SERVING TRAYS, PLATTER AND UTENSILS AND ANY OTHER EQUIPMENT MUST BE READY FOR PICK UP THE FOLLOWING DAY AFTER DELIVERY.

REPLACEMENT CHARGES WILL APPLY FOR ANY BROKEN OR MISSING ITEMS



ORDER FORM.

CLIENT NAME.....

CATERING TYPE - CORPORATE FESTA GRAZING

DELIVERY DATE (3 DAYS NOTICE REQUIRED).....

DELIVERY TIME.....

DELIVERY ADDRESS.....

DELIVERY CONTACT NAME/ NUMBER.....

SPECIAL INSTRUCTIONS.....

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ITEM **QTY (SEE MIN. REQUIREMENTS)** **COST**

ITEM	QTY (SEE MIN. REQUIREMENTS)	COST
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TOTAL

DIETARY REQUIREMENTS

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