



The Mobile Catering Company

Masters of Home Cooking

101-103 Rodeo Drive, Dandenong South, Victoria 3175

Telephone: 03 9793 7333 | Facsimile: 03 9793 7155

info@mobilecateringco.com.au

www.mobilecateringco.com.au

ABN: 17 152 948 993

DEBUTANTE BALL & VALEDICTORY DINNER MENU

Soup

CREAMY BUTTERNUT PUMPKIN
Garnished with chives and black pepper

TRADITIONAL VEGETABLE MINISTRONE
A hearty Italian soup served with pasta and cannellini beans

WINTER VEGIES
Prepared with the freshest produce

POTATO AND LEEK
Served with crispy croutons

CHICKEN VELOUTE
Served with chicken pieces and garnished with freshly chopped chives
Garnished with chives and black pepper

CHICKEN LENTIL VEGETABLES
Served with garlic croutons

CAPELETTI IN BRODO
Served with extra virgin olive oil and croutons

ROMA TOMATO & BASIL
Garnished with fresh basil



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Entrees

CAESAR SALAD

Cos lettuce tossed with croutons, bacon, egg, and parmesan cheese
and topped with a creamy anchovy dressing

BRUSCHETTA

Italian appetizer consisting of ciabatta bread
topped with diced tomatoes, onions, selected herbs and extra virgin olive oil

EGGPLANT PARMIGIANA

Grilled eggplant with bocconcini cheese, napoli sauce and fresh basil leaves

CALAMARI

Lightly fried calamari over rocket salad with basil aioli



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Vegetarians

VEGETARIAN LASAGNA

Homemade and served with napolitana sauce

ARANCINI BALLS

Arborio rice balls filled with winter vegetables and cheese, crumbed then fried and served on a bed of napolitana sauce

BAKED CAPSICUM

Fresh capsicum roasted with a filling of vegetables & arborio rice

Pastas

TRADITIONAL LASAGNA

Homemade and served with a bolognese sauce

CANNELLONI

Rolled tubes of pasta filled with beef, or spinach and ricotta cheese served with Napolitana sauce

RIGATONI NAPOLITANA

The world's finest rigatoni served with fresh tomato and basil

AGNOLOTTI

Crescent shaped pasta filled with spinach & ricotta and topped with tomato concasse

RAVIOLI

Varieties include spinach and ricotta or pumpkin

TORTELLINI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE, FUSILI

Sauces

ALLA PANNA - ham and cream sauce

BOLOGNESE - traditional meat sauce

NAPOLITANA - fresh tomato concasse

FUNGHI - mushroom, cream and parsley



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Main Courses

BRASATO DI POLLO

Chicken pan braised with black olives, pancetta, red capsicum onion & rosemary

CHICKEN HERB SUPREME

Chicken with a crusty herb coating

CHICKEN SWISS

Chicken filled with swiss cheese, sprinkled with herbs and spices

CHICKEN KIEV

Chicken filled with fresh garlic butter, crumbed and fried

PRIME ROAST BEEF

Freshly carved with your choice of mushroom, peppercorn, red wine jus

BEEF SCALLOPINI

Tender meats cooked in a white wine and cream sauce or Pizzaiola style prepared with olives, tomatoes and capers

ROAST PORK

Baked and served with crackling and homemade apple sauce

ROAST LAMB

Leg of lamb freshly carved served with peppercorn sauce

VEAL SCALLOPINI

Tender veal cooked in a cream mushroom sauce

VEAL INVOLTINO

Veal rolled in duxelle mushrooms served with a concasse sauce

FRESH FISH OF THE DAY

Served with a lemon butter & dill sauce

*ALL MAIN COURSES ARE ACCOMPANIED WITH
VEGETABLES IN SEASON AND BOWL OF FRESH GARDEN SALAD*



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Desserts

APPLE STRUDEL

Served with custard and coulis

GOOEY CHOCOLATE PUDDING

Served with chocolate sauce

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese, sponge finger biscuits, Galliano liqueur & espresso coffee

STICKY DATE PUDDING

Served with warm caramel sauce

CITRUS TART

A light and refreshing lemon flan baked in a pastry shell

BAKED CHEESECAKE

Garnished with cream

CANNOLI

Pastry shells filled with vanilla / chocolate custard dusted with icing sugar

ITALIAN ICE-CREAM

Cassata, tartufo, mocha

Tea and Coffee - Freshly Brewed
Served with After Dinner Mints



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Gluten Free Desserts

TIRAMISU

A traditional Italian style trifle, nestled on a disc of coffee syrup infused mocha-hazelnut sponge. Finished with centre layer of coffee flavoured ganache, dusted with cocoa

WHITE & DARK CHOCOLATE MOUSSE

Layers of dark & white chocolate mousse on a chocolate sponge, topped with dark chocolate ganache and finished with marbled chocolate shavings

CITRUS TART

A light and tangy lemon and lime flan baked in a deep, crisp short Pastry shell finished with a light dusting of icing sugar

BAKED CHEESECAKE

A deep smooth textured creamy vanilla cheesecake on a gluten-free biscuit crumb base