



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

SOUP

CREAMY BUTTERNUT PUMPKIN
Garnished with chives and black pepper

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

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

CAPELETTI IN BRODO
Served with extra virgin olive oil and croutons

ROMA TOMATO & BASIL
Garnished with fresh basil



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COLD APPETIZERS

BRUSCHETTA

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

CHICKEN BRUSCHETTA

Roast chicken tenders served on ciabatta and bruschetta mix finished off with balsamic glaze

ROCK MELON AND PROSCIUTTO

Rock melon wrapped in prosciutto slices

ANTIPASTO

A selection of freshly sliced cold meats, pickled vegetables, sun-dried tomatoes, Bocconcini cheese, prosciutto, melon and roasted peppers served on a bed of lettuce

TUNA NICOISE

Tuna, potato, green beans, egg, cherry tomatoes with an oil and lemon dressing

HOT ENTREES

CHICKEN & MUSHROOM RISOTTO

Arborio rice with chicken pieces and mushrooms

SALT & PEPPER CALAMARI

Served on rocket with lemon wedges

CALAMARI RINGS

Lightly fried calamari over rocket salad with basil aioli

TIGER PRAWNS

Wok fried tiger prawns on Arborio rice

FRITTATA

Warm pumpkin, spinach and pinenuts frittata

CHICKEN & PRAWN SHELLS

Chicken and prawn in garlic chive cream sauce served with rice on a puff pastry shell

CABBAGE ROLLS

Beef filled cabbage rolls in a Roma tomato based sauce



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VEGETARIAN

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

EGGPLANT PARMIGIANA

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

PASTA

TRADITIONAL LASAGNA

Homemade and served with a bolognese sauce

HOMEMADE CANNELLONI

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

FUSILLI NAPOLITANA

Fusilli served with fresh tomato and basil

RAVIOLI

Varieties include spinach and ricotta or pumpkin

TORTELLINI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE, RIGATONI

Sauces

ALLA PANNA - 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 breast pan braised with black olives, pancetta, red capsicum onion & rosemary

CHICKEN SCALLOPINI

Tender chicken pieces cooked in a cream sauce

CHICKEN HERB SUPREME

Breast of chicken with a crusty herb coating

CHICKEN SWISS

Breast of chicken filled with tasty cheese, sprinkled with herbs and spices

CHICKEN FLORENTINE

Breast chicken filled with spinach and cheese, topped with a cream sauce

CHICKEN MARYLAND

Baked Maryland encrusted with garlic, rosemary and sea salt
served with baked potato and sour cream

CHICKEN SCHNITZEL

Served with either a concasse sauce with mushroom or gravy
with wedge of lemon

CHICKEN MEDALLIONS

Served with a creamy bacon, garlic and white wine sauce
served on a mushroom pilaf

CHICKEN WELLINGTON

Chicken, avocado and camembert encased in filo pastry

CHICKEN INVOLTINO

Thigh fillet with spinach and semi sundried tomato,
baked with balsamic vinegar, lemon juice and brown sugar

CHICKEN ROULADE

Roast chicken breast with a date and cream cheese filling wrapped in pancetta

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



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MAIN COURSES (cont.)

PRIME ROAST BEEF

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

BEEF AND EGGPLANT STACK

Beef and eggplant stack consisting of roasted eggplant, red capsicum and roast beef topped with tomato and basil

VEAL SCALLOPINI

Tender veal cooked in a cream mushroom sauce

VEAL INVOLTINO

Veal rolled in duxelle mushrooms served with a concasse sauce

VEAL SCHNITZEL

Topped with lemon served with roast chat potatoes

ROAST PORK

Baked and served with crackling and homemade apple sauce

PORK SCHNITZEL

Crumbed with lemon zest and sage served with a warm chunky apple sauce

ROAST LAMB

Leg of lamb freshly carved served with peppercorn sauce

MEDITERRANEAN LAMB

Lamb roasted with garlic tomato, capsicum, onions, fetta and olives encased in puff pastry

FRESH TREVALLY

Herb crusted trevally served with warm potato 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

BIGNE

Profiteroles filled with custard topped with a hot chocolate fudge sauce

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

Espresso Coffee optional * extra



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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