



LUNCH & DINNER PACKAGES

2 COURSE MEAL
from \$45 per person
(inclusive GST)

3 COURSE MEAL
from \$50 per person
(inclusive GST)

4 COURSE MEAL
from \$60 per person
(inclusive GST)

MIN 50 GUESTS

2 Course Meal

Choice of two Soups/ Pasta / Entrees
& two Main Courses OR
two Main Courses & a choice of two Desserts
Both options served with Brewed Coffee

3 Course Meal

Choice of two Soups / Pasta / Entrees,
two Main Courses & a choice of two Desserts,
includes Brewed Coffee

Our function packages include:
White linen table cloths, linen napkins,
cutlery, crockery and a cake table.

An event manager to assist you with planing
your event. We deliver a highly personalised
experience your guests will love, that leaves
you feeling looked after.

Our menus are full of dishes to accommodate
common dietary requirements such as gluten
free or vegetarian options. If you have
a special dietary requirement we are happy
to accommodate.

Entertainment, audio visual equipment,
chair covers, table centrepieces and
decorations are available on request at
an additional charge.

* Prices are inclusive of GST

4 Course Meal

Choice of canapés on arrival,
two Soups / Pastas / Entrees,
two Main Courses & a choice of two desserts,
includes Brewed Coffee

mobile catering company

(03) 9793 7333 | MOBILECATERINGCO.COM.AU



FUNCTION MENU

ENTREE

SOUP

CREAMY BUTTERNUT PUMPKIN (V) (GF)

Garnished with chives and black pepper

TRADITIONAL VEGETABLE MINESTRONE (V)

A hearty Italian soup served with pasta and cannellini beans

POTATO AND LEEK (V)

Served with crispy croutons

CREAM OF CHICKEN

Served with chicken pieces and garnished with freshly chopped chives and black pepper

ROMA TOMATO & BASIL (V) (GF)

Garnished with fresh basil

COLD APPETIZERS

BRUSCHETTA (V)

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

ANTIPASTO (GF)

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

MOROCCAN LAMB SALAD

Lamb marinated with Moroccan spices on rocket, tomato, cucumber & red onion

THAI BEEF SALAD

Rump steak tossed through tomato, cucumber, fresh chilli, mint leaves, coriander, Thai basil, and peanuts. Drizzled with lime dressing

COUSCOUS & ROASTED VEGETABLE SALAD

Eggplant, zucchini, carrot, capsicum roasted and tossed through couscous with olive oil

HOT ENTREES

SALT & PEPPER CALAMARI

With red onion and semi dried tomatoes, served on rocket with lemon wedges

CHICKPEA FRITTERS (V, VG, GF)

Served with coconut chutney

VEGETARIAN LASAGNA (V)

Homemade and served with napoletana sauce

ARANCINI BALLS (V)

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

TRADITIONAL LASAGNA

Homemade and served with a Bolognese sauce

HOMEMADE CANNELLONI (V)

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

FUSILLI NAPOLITANA (V)

Fusilli served with fresh tomato and basil

PASTA CHOICES

TORTELLINI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE

SELECT YOUR SAUCE:

Alla Panna - cream sauce

Bolognese - traditional meat sauce

Napolitana - fresh tomato concasse

Funghi - mushroom, cream and parsley

V = VEGETARIAN | GF = GLUTEN FREE |
DF = DAIRY FREE | VG = VEGAN | N = CONTAINS NUTS



FUNCTION MENU

ALL MAIN COURSES ARE
ACCOMPANIED WITH A PLATTER
OF MEDELY VEGETABLES

MAINS

BAKED CAPSICUM (V) (GF)

Fresh capsicum roasted with
a filling of vegetables and Arborio rice

BRASATO DI POLLO (GF)

Chicken breast pan braised with black olives,
pancetta, red capsicum onion & rosemary,
served with creamy mash potatoes

CHICKEN FLORENTINE (GF)

Breast chicken filled with spinach & cheese,
topped with a cream sauce, served with
creamy mash potatoes

CHICKEN PARMIGIANA

Parmigiana topped with ham, Napoli, melted
cheese served with creamy mash potatoes

CHICKEN CHASSEUR

Slow cooked tomato based casserole with
chicken, mushrooms, onion and garlic,
served with creamy mash potatoes

CHICKEN WELLINGTON

Chicken, avocado and camembert encased
in puff pastry, served with creamy mash potatoes

CHICKEN INVOLTINO (GF)

Chicken breast with duxelle wrapped in prosciutto,
served with creamy mash potatoes

PRIME ROAST BEEF & YORKSHIRE PUDDING

Freshly carved, served with red wine jus
with roast potatoes

SLOW COOKED BEEF CHEEKS (GF)

Slow cooked in a rich tomato red wine
with vegetables served on creamy mash potatoes

BEEF WITH OYSTER SAUCE

Slithers of Rump. Sauteed for tenderness.
Glazed with Oyster sauce served with
crisp Bok choy and roasted potatoes

* BEEF WELLINGTON

Prime eye fillet, coated in Duxelle mushrooms
encased in puff pastry, served with creamy
mash potatoes

BEEF BOURGINION

Slow cooked beef in red wine with mushrooms,
onions, carrots, served with creamy mash potatoes

OSSO BUCCO

Traditional Italian dish. Slow cooked to
guarantee tenderness with rich flavours
served with creamy mash potatoes

ROAST PORK (GF)

Roasted and topped with crackling and homemade
apple sauce, served with roast potatoes

ROAST LAMB (GF)

Leg of lamb freshly carved, served with red wine,
rosemary jus with roast potatoes

* SLOW COOKED LAMB SHANK (GF)

Topped with tomato and red wine sauce,
served on creamy mashed potato
with Mediterranean vegetables

WILD BARRAMUNDI

Served on a bed of Mediterranean couscous
and vegetable salad

*EXTRA CHARGE PER HEAD

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FUNCTION MENU

DESSERT

APPLE CRUMBLE

Served with creme anglaise

CHOCOLATE MUD CAKE

Served with creme anglaise

PAVLOVA (GF, V)

Traditional meringue base
topped with fresh seasonal fruit

STICKY DATE PUDDING

Served with warm caramel sauce

LEMON CURD TART

A light and refreshing lemon flan
baked in a pastry shell

ITALIAN ICE-CREAM

Cassata, tartufo, mocha , baci

TIRAMISU

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

CANNOLI

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

TEA & COFFEE

Freshly Brewed

Espresso Coffee optional *

*extra charge

GLUTEN FREE/VEGAN/VEGETARIAN DESSERTS

WHITE & DARK CHOCOLATE MOUSSE

Layers of dark and 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

APPLE PIE (VG)

Served with a berry coulis

BAKED CHEESECAKE

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

CREAMY RICE PUDDING (VG)

Jasmine rice with coconut milk
orange juice, star anise, cinnamon,
palm sugar and finely shredded
orange zest

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