



catering by grissini

Catering by Grissini Ristorante aims to make the task of ordering for your event an easy one. We'll take the stress out of your hands and make the process from ordering to delivery an easy one. Fresh ingredients, an abundance of high quality food, and on-time delivery are just a few of the ways that we will make your event a success.

We look forward to your business and servicing all your catering needs.

c o l d b r e a k f a s t (M I N 2 5 P A X)

\$ 3 . 5 0 P E R P I E C E

banana bread with caramelised banana, whisky butterscotch sauce

mini iced apple turnover

french vanilla yoghurt with forest berries

plait of pecan and maple pastry

mini Danish pastries

chocolate brioche filled pistachio pastry crème, fresh strawberries

h o t b r e a k f a s t (M I N 2 5 P A X)

\$ 5 . 5 0 P E R P I E C E

Wholemeal pikelet topped with smoked salmon, scrambled egg

baked eggs topped with sausage, Swiss mushroom ragout

frittata of parsley, tomato, mushroom, ricotta cheese with grilled Virginia ham

french brioche filled with scrambled eggs, grilled cherry tomato and basil salad, roasted Italian sausage

ham, avocado, Swiss cheese croissant

chicken, cheddar, tomato croissant



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m o r n i n g t e a (M I N 2 5 P A X)

\$ 3 . 5 0 P E R P I E C E

lemon and coconut friand
triple chocolate chip biscuit
classical florentine
fig and pistachio biscotti
baked danish pastries
ham & cheese croissants
coconut & vanilla yogurt shots with almond tuille
mini sweet almond and chocolate croissant
belgium chocolate cupcakes

s a n d w i c h e s t o s h a r e (M I N 2 5 P A X)

\$ 8 . 5 0 P E R P I E C E

toasted bagel with smoked chicken, rocket, boiled egg aioli, grilled bacon strips
tomato tortilla wrap filled avocado, tomato, coriander yoghurt, peppered pastrami, yellow snow pea sprouts
wood fired bread, roasted pumpkin and sage, prosciutto, goat cheese, green sprouts
turkish bread tuna, red onion, green sprouts, garlic aioli, baby tomato tarragon salad
french baguette, radicchio leaves, honey smoked turkey breast, cucumber, radish, light cream cheese with chives and onions
black rye bread with horseradish coated roast beef, chive sour cream, julienne jalapeño pepper, baby rocket salad
spinach wrap with satay chicken, mango chutney, dried apricots, alfalfa
baguette of virginia ham and honey pears with rocket salad, walnut vinaigrette
focaccia of avocado, prawn and garlic aioli, mesclum leaves, yellow snow pea sprouts



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c h e e s e & f r u i t (M I N 2 0 P A X) \$ 8 0 P E R P L A T T E R

cheese platters

australian cheese (double brie/ gorgonzola latte blue / red wax cheddar)

served with continental crackers and lavosh

seasonal fruit platter

s a l a d s t o s h a r e (M I N 2 0 P A X) \$ 8 . 5 0 P E R P E R S O N

mustard chicken, avocado, spinach, cherry bocconcini in honey mustard dressing

crispy cos lettuce with pancetta chips, garlic bagel croutons, coddled egg, anchovy parmesan dressing

crispy fataoush salad with cucumber, tomato, toasted lebanese crisps, spiced red onion, curly endive and mint
lemon olive oil dressing

baby rocket leaves with shaved parmesan, pancetta, semi dried tomato, balsamic vinaigrette

a f t e r n o o n t e a (M I N 2 0 P A X) \$ 3 . 5 0 P E R P I E C E

strawberry macaroon

strawberry triangle roulade

hazelnut cake layered with chocolate and coffee cream

mini chocolate éclair

pistachio cream boat

chevre cheesecake with caramelized pear

raspberry and dark chocolate mousse in a white cup

pistachio cream filled sugared pastry cornet

passion fruit curd tartlet, mini sugar twirls

fruit skewers



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s u b s t a n t i a l c a n a p é s

(M I N 2 0 P A X)

\$ 6 . 5 0 P E R P I E C E

cold selection

gravalax of salmon on poppy seed lavoshe with herbed cream cheese, lime salad
lemongrass and peppered prawns in a tom yum glaze with coriander, papaya salsa
cherry vine ripened tart tatin with aged cheddar and basil balsamic vinaigrette
veal tonnanto on a wood fired bread with anchovy mayonnaise and caper berry
olive oil infused salmon with leek tartlet
mini assorted brushetta bushed with garlic

hot selection

pan fried calamari with sweet garlic and chilli, rocket leaves
baby english spinach and ricotta turnovers
moorish lamb kebabs with field mushroom, cherry toms
tandoori spiced beef with goat cheese pancake and cinnamon onion jam
wok fried warm chicken and Singapore noodle with shredded egg roll
mini lamb burgers on sesame toasted bagel and sweet tomato chutney, cucumber riata
beef wellington pies topped with goat cheese curd
tempura coconut prawns with coriander chutney
pizzette of prawns, chilli, avocado, semi dried tomato
pizzette with satay chicken, cashew nut, coriander pesto, eggplant slivers



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p a s t a f o r k i t e m s (M I N 2 0 P A X)

\$ 8 . 5 0 P E R P E R S O N

S E R V E D I N A B O W L

Stuffed pasta shell filled with spinach and ricotta cheese, warm tomato basil salsetta

Beetroot, ricotta, sage ravioloni with gorgonzola sauce and toasted walnut

Tagliolini with prawn, snapper, caper, chilli, tomato, basil and olive oil sauce

Potato gnocchi with chicken, roasted tomato mushroom basil cream

Risotto with lamb ragu and fresh shelled peas

Classic tortellini bosciaola with ham, mushroom, white wine cream sauce

Orecchiette with smoked salmon, broccoli in lemon tarragon cream

Ravioli with pumpkin, hazelnut, oregano with braised leeks in a burnt butter zucchini sauce

w o r k i n g l u n c h (M I N 2 0 P A X)

\$ 8 . 5 0 P E R P E R S O N

open gourmet sandwiches (choose 2)

french baguette with roast chicken, avocado, snow pea sprouts, dujonnaise

wood fired pane di casa with roma tomato, basil boccocini roulade, rare roast beef

char grilled turkish bread with grilled moroccan vegetables, mango chutney, crumbled feta cheese

poppy seed bagel with smoked salmon, alfalfa, lime mascarpone, onion relish

soy & linseed toast with cured prager ham, rocket leaves, double brie, grilled eggplant

dessert

seasonal fresh fruit & cheese platter

salads (choose 2)

tuscany beans and red onion, tarragon, lemon olive oil dressing

german potato and caper, egg, parsley dressing

caesar with cos lettuce, pancetta chips, garlic croutons, anchovy sauce

seasonal tossed garden greens with baby vine tomatoes, cucumber

baby rocket, shaved parmesan, roast red peppers with balsamic vinaigrette

afternoon tea

caramel and chocolate slices



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g r i s s i n i c a n a p é (M I N 2 0 P A X)
\$ 3 . 5 0 P E R P I E C E

cold selection

tartlet of cherry bocconcini, roast pear tomato with basil pesto

salad of cajun crusted chicken with brunoise of pear and almond

asian beef tartare with sesame mirin glaze and salad of quail egg, pepper confetti

filo basket with hommous, moroccan lamb and red pepper relish

prawn wrapped with prosciutto, asparagus spears

sea scallop with tomato, raisin chutney and pancetta

pacific oysters with cucumber, mint and champagne vinaigrette

selection of international breads with dips and vegetable crudities

californian rolls with wasabi soya dipping sauce

smoked salmon chervil tuile basket with caper crème fraîche, trout roe

rosemary biscotti with aged herb carpaccio, semi dried tomato pesto

grissini wrapped with air dried beef and shaved parmesan

hot selection

involtini filled spinach, chorizo, and ricotta

forest mushroom and herb mascarpone tart

tempura vegetables with oyster soya vinaigrette

indian curried vegetables samosa with cucumber yoghurt

rice paper wrapped prawn rolls with sweet chilli sauce

mini caramelised onion, tomato olive tart

tandoori baked chicken drumettes

pizzette of artichoke, salami, fetta cheese

mini lamb rosemary pies with sweet onion jam

arancini filled with chicken and olive



catering by grissini

drop style buffet

each dish caters for 8 people

| Disposable platters will be supplied |

b r u s h e t t a

tomato and basil	\$18.0
herbed ricotta and slow roasted tomato	\$18.0
cannellini bean puree and prosciutto	\$20.0
sweet prawns and chilli, avocado	\$20.0
peppered goats' cheese and roast capsicum	\$20.0

c o l d

antipasti platter with marinated vegetables and Italian cheese	\$30.0
cured Italian meats with traditional salami, prosciutto, cacciatore sausage	\$38.0
tomato and bocconcini salad and fresh basil olive oil	\$24.0
caesar salad with cos lettuce, pancetta chips, garlic croutons, anchovy dressing	\$30.0
grilled chicken and rocket, semi dried tomato, red onion and honey mustard dressing	\$35.0
smoked salmon with rocket, caper, red onion and garlic vinaigrette	\$35.0
pizzette of prawn, chilli, semi dried tomato, basil pesto	\$28.0

h o t p a s t a

All of our pasta is hand made in house

| Gluten free pasta is available on request |

penne with a Grissini classic 27 ingredient Bolognese sauce	\$35.0
stuffed pasta shell filled with spinach and ricotta cheese, warm tomato basil salsetta (v)	\$42.0
spaghettini with prawn, snapper, caper, chilli, tomato, basil and olive oil sauce	\$46.0
potato gnocchi with chicken, roasted tomato mushroom basil cream	\$46.0
risotto with lamb ragu and fresh shelled peas	\$45.0
classic tortellini bosciaola with ham, mushroom, white wine cream sauce	\$38.0
orecchiette with smoked salmon, broccoli in lemon tarragon cream	\$46.0
risotto with fresh local seafood cooked in tomato basil sauce	\$49.0
risotto with forest mushroom ragout in a oregano cream sauce (v)	\$38.0



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drop style buffet

each dish caters for 8 people

| Disposable platters will be supplied |

h o t m a i n c o u r s e s

chicken parmigana tenderloins wrapped with ham, topped with soft mozzarella, cooked in tomato basil sauce	\$64.0
grilled chicken limone with buttered zucchini, oregano and asparagus	\$60.0
grilled chicken schnitzel crumbed with parmesan, garlic aioli, rocket salad	\$65.0
grilled chicken diavola, chilli lemon olive oil dressing, rocket pepperonata salad, parmesan potato	\$65.0
veal scaloppine in a wild mushroom cream sauce, crumbed asparagus	\$76.0
veal scaloppine topped with eggplant, mozzarella, cooked in a tomato basil sauce	\$76.0
veal scaloppine with wilted spinach, topped with prawns, bocconcini, slowly in a tomato sauce	\$82.0
crispy salmon fillet, marinated vegetables, red pepper aioli	\$85.0
char grilled aged sirloin 140g, buttered mushroom and spinach sauce	\$78.0
pan fried scallops with broad bean salsa, cannellini bean puree, crispy pancetta	\$60.0
calamari fritte, roast capsicum salsa, drizzled garlic, chilli, parsley oil	\$55.0
garlic prawn skewers with char grilled zucchini, oregano, lemon	\$75.0
sicilian style rack of pork ribs, char grilled Mediterranean vegetables, roma tomato chutney	\$80.0
whitebait fritters with sautéed spaghetti of zucchini, basil aioli, wilted rocket	\$65.0

| no service cutlery or napkins will be supplied |

| all dishes must be picked up by 5pm from Grissini Ristorante |

or if desired deliver can be suited at a rate of

| within 5km radius will be \$15.0 |

| within 6km-15kms radius will be \$25.0 |



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s t a f f i n g

All our staff can cater for all your needs to meet your expectation for your event.

We will liaise with your supporting manager to provide and committed quality of food and service throughout your event.

Our staff charges are per below:

Minimum of 4 hours

Waiter / ess	\$30 per hour
Chefs	\$35 per hour
Kitchen hands	\$25 per hour

Will provide to ensure that your premises remain in the same duty of care from we once arrived.

All bookings of an event must pay 60 % prior in advance to endeavour your event

We wish to proceed with the event with Grissini Ristorante

Event Hiring Representative _____

Date

Booking Date _____

Arrival time _____

Departure time _____

Signed by Grissini Management _____

Date