



NAVARRA VENUES

EST 1973

# NAVARRA *Catering Co.*



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QUALITY CATERING PACKAGES



## The Humbled Package

**\$25.00 per person**

**Antipasto | Main Course | Vegetables | Woodfire Rolls**

Gourmet Antipasto Platter and delicacies

Main course - **Choose 1**

Baked rosemary infused potatoes

Chefs Fresh Seasonal Vegetables

Italian wood fire bread rolls



## The Gourmet Package

**\$35.00 per person**

**Antipasto | Two Pastas | Main Course | Vegetables | Woodfire Rolls**

Gourmet antipasto platter and delicacies

Pasta Selection - **Choose 2** (served alternate)

Main course - **Choose 1**

Baked rosemary infused potatoes

Chefs Fresh Seasonal Vegetables

Italian wood fire bread rolls



## Rustic Italian Buffet

**\$45.00 per person - All inclusive served on platters**

Gourmet Italian antipasto and delicacies

Home made arrancini

Zucchini fritters

Pasta selection - **Choose 1**

Italian meatballs

Lightly crumbed veal schnitzel with fresh lemon

Marinated and slow roasted chicken drumsticks

Italian wood fire bread rolls

\*styling and set up of buffet from \$250

\* food quantities are based on number of guests

\* chefs discretion of platters served based on quantity



## Platters of Gourmet Antipasto and Delicacies Include

Grilled eggplant, marinated capsicum, bocconcini cheese, grilled zucchini, Chef choice frittata, Grilled sweet potato, salami, smoked ham, mortadella (prepared on platters)

\*Vegetables subject to seasonality

### Pasta

Penne with fresh tomato and basil

Penne with garlic, basil and creamy pine nut sauce

Casarecce siciliana tossed with chunky tomato, grilled eggplant salsa with parmigiano

Tortellini boscaiola with creamy mushroom

Pumpkin ravioli with creamy, white wine and mushroom sauce

Lasagna al forno

Spinach and ricotta cannelloni

Rigatoni with tossed roasted pumpkin, ricotta and basil and tomato

### Main Course

Veal scaloppini with red wine and mushroom (2 slices)

Chicken scaloppini with creamy white wine and mushroom (2 slices)

Veal **OR** Chicken involtini rolled with breadcrumbs garlic and cheese

Grilled chicken breast with messicana sauce

Veal parmigiana with layered eggplant, Italian cheeses & tomato (up to 50 Guests only)

Stuffed chicken with baby spinach cheese & mushroom

Chicken pizzola with chunky tomato black olives & herbs

Slow cooked beef cheeks in tomato and red wine jus

## Add to your Catering

### Food Items

Additional pasta dish - from \$5.00 pp

Additional main course - from \$8.00 pp

### Salads - Additional

Rocket, shaved parmesan and caramelized pear, walnuts and blue cheese dressing - \$4.00 pp

Caesar Salad with cos lettuce, garlic croutons, eggs, crispy pancetta caesar dressing \$3.00 pp

Greek Salad - fresh greens, tomato, sheep's milk fetta, fresh capsicum, cucumber,

black olives and red onion \$4.00 pp

(All dressings provided)

### Desserts

Fresh seasonal fruit platter \$4.00 pp

Assorted Dessert Mignons \$4.00 pp

### Terms and Conditions

50% deposit required to confirm booking.

Min 30 guests. Catering available Wednesday to Sunday.

Booking required min 10 days prior to event. Book early to avoid disappointment.

Cancellation - \$500 cancellation fee will apply up to 7 days prior to event. No refund from 7 days before event.

Deposit required on dishes - \$200.00. All dishes to be returned cleaned, following day.

Should you require delivery of food from \$120.00 (\*Sydney metro area only)

### Hire Costs

Plate Hire - select 3 \$9.00 pp, additional plates \$2.00 each

Cutlery - 50c per item

Table Cloth Hire -\$10.00 each

Glass Hire - select 3 \$8.00 pp

Chafing Dishes including burners \$70.00 per unit

Waiters for your event - Price on application, price per hour.

Enquire about full event set up, catering, delivery, pack down, return items - price on application



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All catering prepared and cooked by the reputable Conca D'oro kitchen  
269 Belmore Rd, Riverwood NSW 2210 | [info@concadoro.com.au](mailto:info@concadoro.com.au) | [concadoro.com.au](http://concadoro.com.au) | 02 9153 9932