



# CATERING MENU

# about us



## MARINA CATERING & EVENTS

We grew up eating & enjoying life around communal tables with an abundance of lovingly created dishes. Everything was prepared with care, tradition and passion with the desire that our guests enjoyed themselves and were left with fond memories, and a full stomach!

Marina Catering & Events is an extension of this ethos, with many menu items influenced by authentic family recipes using high quality, fresh produce. We can cater your next function, private home dinner or simply prepare you home cooked meals for your weeknight dinners!

# entrees

## **TAGLIERE SALUMI**

**PROSCIUTTO - HAM - SALAMI**

## **BRUSCHETTA**

**CHOICE OF TOMATO OR GRILLED SARDINES  
• ADD STRACCIATELLA**

## **MIXED OLIVES**

**FLAMED WITH SAMBUCA**

## **GRILLED OCTOPUS**

**WITH TZATZIKI**

## **OYSTERS**

**CHOICE OF NATURAL - KILPATRICK - MORNAY**

## **SCALLOPS**

**GRILLED OR MORNAY**

## **FRESH PRAWNS**

## **CEVICHE**

**CHOICE OF KINGFISH - TUNA - SALMON**

## **FRITTO MISTO**

**FRIED MIXED SEAFOOD**

## **MUSSELS**

**CHOICE OF NAPOLETANA SAUCE - WHITE WINE**

## **ZUCCHINI FLOWERS**

**FILLED WITH RICOTTA•SPINACH  
• ADD HAM**

## **EGGPLANT INVOLTINI**

**FILLED WITH RICOTTA•SPINACH IN A  
NAPOLETANA SAUCE**

## **HONEY LEG HAM**





# mains



## **BEEF LASAGNE**

**FETTUCCHINE BOSCAIOLA**  
HAM, MUSHROOM IN A CREAM SAUCE

**PAPPARDELLE RAGÚ**  
6 HOUR SLOW COOKED BEEF SHORT RIB  
IN A NAPOLETANA SAUCE

**LINGUINE VONGOLE**  
WHITE WINE, GARLIC, CHERRY TOMATO

**LINGUINE FRUTTI DI MARE**  
SELECTION OF SEAFOOD IN  
A NAPOLETANA SAUCE

**VEAL FUNGHI**  
VEAL SCALOPPINE • MIXED MUSHROOM

**POLLO CREMOSO**  
CHICKEN FILLETS IN A CREAM SAUCE

**LAMB SHANKS**  
SLOW COOKED WITH MIXED HERBS

**OSSO BUCO**  
ITALIAN BRAISED VEAL SHANKS COOKED IN A  
NAPOLETANA SAUCE

**CRISPY SKIN PORK BELLY**

**SLOW COOKED BEEF BRISKET**

**GRILLED SCAMPI OR PRAWNS**

**BAKED FULL SNAPPER**

**SKEWERS (CHICKEN, LAMB, PRAWN)**



# sides & dessert



## **CAPRESE SALAD**

**TOMATO • BUFFALO MOZZARELLA • BASIL**

## **MIXED GARDEN SALAD**

**MIXED LEAF LETTUCE • CARROT • CUCUMBER •  
TOMATO • VINAIGRETTE**

## **GREEK SALAD**

**TOMATO • FETA • OLIVES • CUCUMBER  
• ONION • EVOO**

## **SPINACH • PUMPKIN SALAD**

**FETA • WALNUT • BALSAMIC GLAZE • EVOO**

## **MIXED SEASONAL VEGETABLES**

**SEASONED WITH GARLIC • EVOO**

## **POTATO BAKE**

## **COLESLAW**



## **TIRAMISÚ**

**SAVOIARDI • MARSCARPONE • COFFEE**

## **STICKY DATE PUDDING**

**BUTTERSCOTCH SAUCE**

## **NUTELLA MOUSSE**

**INDIVIDUAL CUPS • STRAWBERRY**

## **PANNACOTTA**

**INDIVIDUAL CUPS • BERRY COULIS**

# how to order



**MARINA**

CATERING & EVENTS

Get in touch with us via email or  
phone to create a bespoke menu  
based on your next event

**02 9971 0734**

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