



CREATIVE | CATERING

NONNA'S TABLE

*An Italian-inspired shared dining experience, celebrating authentic flavours and timeless classics.
Perfect for any occasion, from corporate events to intimate gatherings.
(minimum 20 guests)*

\$78 per person

ENTREE

Antipasto platter

*Homemade focaccia, fagioli bianchi pesto pate, evoo, balsamic (v)
Sundried tomato, basil pesto & bocconcini arancini (v)
Warm olives (vn, g)*

MAINS

*Charred chicken, parmesan polenta, blistered vine tomato, charred lemon, basil evoo (g)
Butter fried gnocchi, roasted pumpkin, sage, rocket, shaved parmesan (v)
Parmesan & rosemary lamb cotoletta, caponata
Spaghetti, ragu Bolognese, parmigiano reggiano, basil
Eggplant involtini, lemon basil ricotta, tomato sugo (v, g)
Burrata caprese salad (v, g)
Garden leaves, green beans, Aperol green raisins, fig vincotto (vn, g)*



Additional Information

*Free range and organic produce available on request
v – vegetarian, vn – vegan, g – gluten free, d – dairy free
Crockery and cutlery hire available for 1 dollar per piece
Chef \$60 an hour, Wait/Bar staff \$55 an hour
All staff are a minimum of 3 hours each*

CREATIVE CATERING PERTH