





Wedding Catering 2024

FROM BALLINA TO BRISBANE & HINTERLAND



THE ITALIAN JOB CATERING

Our mobile wood-fired oven provides the best quality food. We source our products from local farmers & suppliers and we cook everything from scratch in our production kitchen. We have a team of experienced chefs constantly working on improving the quality of our meals.

  @Thaitalianjobcatering
www.theitalianjobcatering.com.au

WHY THE ITALIAN JOB?

- ✓ Over 10 years of experience in Weddings
- ✓ No service time limit
- ✓ All-you-can-eat menus 1,2 & 3
- ✓ No hungry guests left
- ✓ Sit down & cocktail style services
- ✓ 5 ★ reviews in all our platforms
- ✓ High quality & local Ingredients
- ✓ We value sustainability with eco-conscious practices

OUR AREA OF SERVICE

From Ballina to Brisbane & hinterland

TRY OUR FOOD

Book a tasting in our kitchen at Burleigh Heads & bring your friends & family to try our food

FRESH FOOD

BEST QUALITY INGREDIENTS



MENU 1

\$59/HEAD

Min 65ppl

COCKTAIL HOUR

Antipasto platters
Cheesy Garlic Bread
Bruschetta Canape
Truffle n Mushroom Risotto Canape
Haloumi Slides



Upgrade platters to a Grazing Table from \$400

Upgrade risotto to Arancini \$2/head

MAINS

Pear and Parmesan Rocket Salad
Gourmet Pizzas (3)
Handmade Gnocchi & Pasta (2)



Dessert table for \$9/head

Single dessert canape \$5/unit or 100units for \$400

MENU 2

\$73/HEAD

Min 45ppl

COCKTAIL HOUR

1.5m Grazing Table
Cheesy Garlic Bread
Bruschetta Canape
Truffle and Mushroom Risotto Canape

3 Deluxe canape of your choice

Or x1 deluxe & x1 premium instead



Upgrade risotto to Arancini \$2/head

MAINS

Pear and Parmesan Rocket Salad
Gourmet Pizzas (4)
Handmade Gnocchi & Pasta (2)

Dessert canape (1)

DESSERT

Dessert canape can be swapped for a deluxe canape or cakeage



Upgrade dessert to Dessert table for \$5/head

MENU 3

\$80/HEAD

Min 40ppl

COCKTAIL HOUR

2m Grazing Table
Cheesy Garlic Bread
Bruschetta Canape
Truffle and Mushroom Arancini
4 Deluxe canape of your choice

Or x2 deluxe & x1 premium instead

MAINS

Pear and Parmesan Rocket Salad
Gourmet Pizzas (5)
Handmade Gnocchi & Pasta (3)

Dessert canape (2)

DESSERT

Dessert canape can be swapped for a deluxe canape or cakeage



Upgrade dessert to Dessert table for \$4/head



NON-PIZZA MENUS



CANAPE-ONLY MENU

\$66/HEAD

Min 55ppl

Cocktail style only - No Mains
Great variety of nibbles to impress
your guests.

Ideal for more casual weddings
Canapes will be served
for up to 3h non stop.

1.5m Grazing Table
Deluxe canapes (6)
Premium canape (3)

Dessert canape (1)

Dessert canape can be swapped for a deluxe canape or cakeage
Upgrade dessert to Dessert table for \$5/head

x1 chef included

CANAPE + MAINS

\$71/HEAD

Min 45ppl

Cocktail or sit down style

COCKTAIL HOUR

1.5m Grazing Table
Deluxe canapes (4)
Premium canape (2)

MAINS

Pear and Parmesan Rocket Salad
Greek Salad
Handmade Gnocchi, Pasta or Risotto (2)

DESSERT

Dessert canape (1)

Dessert canape can be swapped for a deluxe canape or cakeage
Upgrade dessert to Dessert table for \$5/head

x1 chef included



DELUXE CANAPES

COLD CANAPES

OYSTERS (GF)

Natural, Salt, lemon

INSALATA CAPRESE SKEWERS (V) (GF)

Mini bocconcini, basil & cherry tomatoes

PROSCIUTTO, MELON & BOCCONCINI (GF)

Italian prosciutto, rockmelon, bocconcini fresh cheese

PROSCIUTTO, MANCHEGO, OLIVE SKEWER (GF)

ROASTED VEGGIE BRUSCHETTA (VG)

COCKTAIL PRAWNS SPOON BITES (GF)

SALMON & DILL

Hot smoked salmon, capers, sour cream, dill, mini toast

SALMON MOUSSE CANAPE

Creamy smoked salmon mousse on a blini

CUCUMBER & SALMON (GF)

Cucumber slice, hot salmon, dill creamy cheese

HOT CANAPES

CHICKEN CURRY

Served on a savoury tart shell

CHICKEN CREAMY LEEK

Served on a savoury tart shell

CHICKEN PESTO

Served on a savoury tart shell

HALLOUMI BITES (V) (GF)

GARLIC PRAWN SKEWERS (GF)

Marinated prawns

ITALIAN MEATBALLS (GF)

Premium mince from a local butcher

CALAMARI (GF)

Salt & Pepper squid with lemon & aioli

GARLIC MUSHROOMS (VG) (GF)

VEGAN BOLOGNESE ARANCINI (VG)

PUMPKIN & GOAT'S CHEESE ARANCINI (V)

With our homemade gorgonzola sauce

VEGETABLE SPRING ROLLS (V)

With sweet chilli sauce

PREMIUM CANAPES

PORK BELLY (GF)

Slow-cooked pork belly spiced with fennel and anise

SCALLOPS, PEA PURE, CHILLI (GF)

Scallop, handmade green pea pure with fresh chilli

TRUFFLE AND MUSHROOM ARANCINI

Handmade arancini

TRUFFLE AND MUSHROOM RISOTTO (GF)

Handmade mushroom risotto, grated parmesan, truffle oil

BEEF BURGER SLIDER

Premium beef, swiss cheese, mustard mayo

OYSTERS KILPATRICK (GF)

FALAFEL SLIDER (VG)

With lettuce, tomato, onion, vegan tzatziki

MARINATED CHICKEN FINGERS

with honey mustard sauce

DESSERT CANAPES

STRAWBERRY CHEESECAKE

CHOCOLATE MOUSSE (GF)

STRAWBERRY & VANILLA PANA COTTA

NUTELLA & VANILLA PANNA COTTA

COFFEE PANA COTTA

CREME BRULE

TIRAMISU

CHOCOLATE & RASPBERRY CAKE BITE

BOMBOLINI BITES

Chocolate & hazelnut, Mixed berries or Salted caramel

MINI DOUGHNUTS

Crystal sugar, Confetti or Dark Chocolate

PORTUGUESE TART

MACARONS

CHOCOLATE PROFITEROLES

CHOC BONBONS MIX

PETIT FOURS ST-GERMAIN

Combination of small bite-sized pastries



GRAZING TABLES

Grazing Tables are a great way to start the cocktail hour. They bring people together and they get a lot of attention, but don't worry, the bride & the groom are still the most popular at a wedding ;)

Even though there will be other canapes walking around, the grazing table is accessible to everyone during approx 1h, specially the ones that are very hungry and don't want to wait around for the next canape to come to them.

All our Grazing Boards are beautifully decorated & come with a delicious selection of cured meats, fine cheeses, breads, dips, served amongst nuts, seasonal fruits and berries.

Menu 2 & 3 include 1.5m grazing Table.
Any additional 0.5m is \$100 up to 3m.

Menu 1 includes antipasto platters and it is \$400 to upgrade from platters to a 1.5m Grazing Table. It is recommended for weddings over 65 guests



CUTLERY & CROCKERY HIRE

We have a selection of 3 sets to suit your beautiful style

\$7/head beige or green + cutlery

\$8/head white plates + cutlery

*\$4/set will apply for hired sets from an external company if washing up is required

CUTLERY

Stainless steel



Silver



Gold

CROCKERY

LIGHT BEIGE

Stoneware 20cm
200u available



LIGHT SAGE GREEN

Stoneware 20cm
Handcrafted finish
200u available



CLASSIC WHITE

Porcelain 28cm
Classic & Rustic look
150u available



DESSERT TABLES

\$9/head - Menu 1 | \$5/head - Menu 2 | \$4/head - Menu 3

We build your dream dessert table with fruits, chocolates, lollies & a combination of the following desserts of your choice:

Column 1 (includes all) + 2 options C2 + 2 options C3

C1

Petit Fours St-Germain

Includes a **selection of all** of the below:

- Raspberry Cheesecake
- Opera
- Almondines with Lemon
- Caramel Crumble
- Raspberry slice
- Triple chocolate square
- Apricot financier

Includes all

C2

Little spoon dessert treats

- Strawberry Cheesecake
- Chocolate Mousse
- Strawberry & Vanilla Panna cotta
- Nutella & Vanilla Panna Cotta
- Coffee Panna Cotta
- Creme Brule
- Tiramisu
- Chocolate & Raspberry cake bite

C3

Small Bites

- Bombolini
Chocolate & hazelnut / Mixed berries or salted caramel
- Mini Doughnuts
Crystal sugar / Confetti or Dark Chocolate
- Portuguese Tart
- Macarons (assorted)
- Chocolate Profiteroles
- Chocolate Bonbons mix



CAKEAGE

We can cut your cake! We know some cakes can be a hassle. That's why our staff have become experts in cake cutting.

Price: \$200. Includes cake cutting service, disposable items & serving of the cake. It usually takes 2 of our staff about half an hour to cut.

DESSERT CANAPES

Menu 1 - Add \$5/unit or 100 for \$400

Menu 2 - includes 1 option

Menu 3 - Includes 2 options

STRAWBERRY CHEESECAKE

CHOCOLATE MOUSSE

STRAWBERRY & VANILLA PANA COTTA

NUTELLA & VANILLA PANNA COTTA

COFFEE PANA COTTA

CREME BRULE

TIRAMISU

CHOCOLATE & RASPBERRY CAKE BITE

BOMBOLINI BITES

Chocolate & hazelnut, Mixed berries or Salted caramel

MINI DOUGHNUTS

Crystal sugar, Confetti or Dark Chocolate

PORTUGUESE TART

MACARONS

CHOCOLATE PROFITEROLES

CHOC BONBONS MIX

PETIT FOURS ST-GERMAIN

Combination of small bite-sized pastries

MAINS FLAVOURS

HANDMADE GNOCCHI



TRUFFLE AND MUSHROOM (V)

With a creamy mushroom sauce

CREAMY PUMPKIN (V)

Creamy pumpkin sauce, caramelised walnuts, gorgonzola

LAMB +\$2/HEAD

16h Slow cooked lamb, creamy mushroom sauce, parmesan, rosemary

SORRENTINA (V) (VGO) - COCKTAIL STYLE ONLY

Oven baked, napoli sauce, mozzarella, basil

PASTA



NAPOLI (V) (VGO)

Handmade tomato sauce, cherry tomato, kalamata olives, basil

BOLOGNESE

Slow cooked beef and pork, heaps of veggies on a Pedro Ximenez reduction

PRAWN +\$1/HEAD

Creamy napoli sauce, marinated prawns, cherry tomatoes

CARBONARA

Bacon, cream, parmesan, fresh parsley

PASTA SHAPES

Our Napoli, Bolognese & Carbonara are made with our Caserecce pasta shape. Our Prawn & Lamb Ragù pasta are with our Mezzi paccheri type.



WOODFIRED PIZZAS



MARGHERITA (V)

Fresh basil, seasoned napoli sauce, buffalo mozzarella

DIAVOLA

Napoli sauce, Calabrese spicy salami, mozzarella, basil

SALAMI AND OLIVES

Salami, kalamata olives, mozzarella

MEATLOVERS

Tomato base, red onion, bacon, salami, bbq sauce, mozzarella

PRIMAVERA

Cherry tomatoes, prosciutto, rocket, aged parmesan, mozzarella

SNOW WHITE (V)

Gorgonzola, mozzarella, parmesan, pear, rocket

VEGETARIAN SUPREME (V) (VGO)

Tomato base, mozzarella, capsicum, onion, olives, mushroom, cherry tomatoes
*Can be vegan by removing/replacing the mozzarella

TRUFFLE & MUSHROOM (V)

Mushrooms, truffle oil, mozzarella

PROSCIUTTO & FUNGHI

Prosciutto, mushrooms and mozzarella

CHEESE BY THE SEA

White base, ricotta cheese, prawns, zucchini, parmesan, pepper



EXAMPLE OF SERVICE

- 3.00 pm** **Ceremony + group photos**
- 4.00pm** **Cocktail hour - Canapes**
Grazing Table ready & canapes start rolling out for about 1 to 1.5h
- 6.00pm** **Mains**
Sit Down or Cocktail Style
- 7.30pm** **Cake cutting/Desserts**

The gap between the start of cocktail hour & the start of mains cannot be longer than 2h. If so, higher staff fees may apply.
We check timings 6 weeks prior to the date

SERVICE TYPES

Cocktail Hour



Cocktail hour is always cocktail style, with our staff walking the canapes around to reach every guest.

Mains - Sit down



Mains are placed in the middle of the tables and are served as a sharing style.
We do recommend getting our formal crockery & cutlery for this type of service.
Serving items included in price.

Mains - Cocktail style



We are also experts in stand-up service. We set up a Buffet station where guests serve themselves as well as going around with food, ensuring all guests get plenty of food.



BEFORE THE DATE

LOCK IN THE DATE

A \$1000 non refundable deposit is required

ASK QUESTIONS

Ask us any questions at any time of the process. We have done this many times, we can help with the planning

FINAL DETAILS

We will contact you 4-6 weeks before the date to talk about final guest count, flavours, etc.

FINAL PAYMENT

Outstanding amount is to be paid 4 weeks prior to date.

ON THE DATE



TIME OF ARRIVAL

We arrive around 2 hours before start of canapes

WHAT WE NEED

If not a venue: we need easy access, 3x3 flat surface and normal power point

WHAT YOU NEED

Not to worry about anything and have the best time of your life