

Hello,

Thank you for taking the time to have a look at our catering services.

To give you a rough idea about our costs I have written down examples of our pricing, calculations based on 100 guests:

Shared Mediterranean Platters: \$1400

A Fine Selection of Local and European Cheeses, Quince Paste, Muscatels, Charcuterie Platters, Prosciutto and Other Cured Meats, Prosciutto Wrapped Honeydew Melon, Rolled Smoked Salmon with a Mascarpone-Horseradish-Dill Filling, Charcoaled and Marinated Aubergine & Zucchini, Sourdough Baguettes, Chutneys, Relishes, Chilli Jam, Fig Paste, Black Grapes, Infused Olive Oils, Marinated Olives, Wild Figs, Roasted Peppers Dip, Tzatziki, Hummus etc.

All the produced used are sourced locally and can change throughout the seasons.

We can arrange a pick-nick basket for the Bridal Party to take away if they are busy taking pictures after the ceremony.

Mediterranean Entree: \$600

Oven Roasted Brochettes with Coopers Shoot Tomatoes and Parmesan & Garlic Bread with Mediterranean Herbs both cooked in the wood fired oven.

Pizzas: \$1840

Pizzas are calculated at 0.8 pizzas per person, therefore 80 pizzas would easily feed 100 guests. The pizzas are 13 inches in diameter. We can cook up to 50 pizzas an hour, therefore pizzas and entrees for the above example would take under 2 hours.

Salads: \$1200

See our Menu below.

Juices: \$7 per Litre

Homemade Sugarcane-Ginger-Lemon-Mint Juice.  
(this is a great Rum or Vodka Cocktail as well)

Desserts: \$700

Desserts as seen in the Dessert Menu below.

Coffee & Tea: \$3/per person

Byron Bay Coffee and selected teas, honey and milk of your choice.

Staff: \$38/ hour

Our Bar staff and Waiters are professional and friendly and have worked with us at many Weddings and Celebrations.

We can supply crockery and cutlery for \$1.50 per person.

Our Pizzas are served on large polished wooden trays.

If what you are looking for is not listed above, please feel free to contact us with your budget and what you are wanting for your special day. Customised menu options are available.

## MENU

### **Pizza**

*All of our Pizzas are made in an authentic wood fired clay oven. We source our products at the farmers market & from local suppliers. Our Pizzas are made with a traditional Napoli Tomato Sauce, Mediterranean Herbs and Mozzarella. We are happy to offer Gluten-Free and Vegan options.*

Rosemary roasted Pumpkin Puree, Feta, Caramelised Onions & Basil-Walnut-Parmesan-Pesto

\*

Charcoaled Vegetables, Organic Ham, Portobello Mushrooms, Kalamata Olives, Feta with fresh Herbs

\*

Sauteed Portobello Mushrooms, Gorgonzola, Caramelised Onions on a creamy Sauce with toasted Walnuts

+ Organic Ham Optional

\*

Margherita, Mozzarella with Garlic and fresh Basil on Napoli Tomato Sauce

\*

Gorgonzola, Kalamata Olives, Caramelised Onions, Rosemary, Mozzarella

\*

Salumi Salami, Kalamata Olives, Rosemary, Garlic and Mozzarella on a Napoli Tomato Sauce

\*

Prosciutto Ham, fresh Rocket, toasted Walnuts, Portobello Mushrooms, Olives, Mozzarella on Napoli Tomato Sauce

\*

Green Prawns, Roasted Capsicums, Chilli infused Olive Oil and fresh Parsley

\*

Pineapple and Ham Pizza for the young Gourmets

\*

There is a \$3/per Pizza Surcharge for Organic Ham, Green Prawns, Prosciutto and Gluten-Free Option.

## Salad

Rocket Salad with toasted Walnuts, shaved Parmesan, Pear with a French Honey Mustard Vinaigrette

\*

Colourful Garden Salad with shaved Zucchini, Daikon and Kalamata Olives, baked Feta and toasted Hazelnuts with a Tahini dressing and lots of fresh Herbs

\*

Moroccan Couscous and Chickpea Salad, with Pomegranate, Mint, Coriander and toasted almonds on a Lemon Virgin Olive Oil Dressing

## Dessert

Caramelised Pear and Apple Pizza

roasted Walnuts with a Cinnamon & Vanilla Cream

Our Wedding Bestseller, a bit like a Apple Strudel just better

(served warm)

\*

Hazelnut Chocolate Cream & Strawberry Pizza

with roasted Hazelnuts and Coconut Flakes

Another Wedding Bestseller

(served warm)

\*

Flourless Pistachio Cake

Made on a Almond meal and Polenta base, Cream Cheese Topping,

(moist and not too sweet)

\*

Tiramisu

Traditional Italian Recipe

with Masala Alcohol and Real Coffee

(will take your taste buds to Italy)

\*

Pistachio-Chocolate Mousse

Cream based Mousse with a Sponge Layer

between the layer of Dark Chocolate and Pistachio

\*

Baked Ricotta Cheesecake with Blueberries

\*

Ganache Mousse Cake

Dark Chocolate Cream Based Mousse,  
Ganache Topping, Rum soaked Sponge Layer  
(Perfect for Weddings)

\*

Trio

3 layers of White, Dark and Milk Chocolate Cream based Mousse,  
divided by a Sponge Layer,  
(Sweet and Delicious)

\*

Chocolate Tart

Shortcrust Pastry, Real Belgium Chocolate,  
(Rich but not too Sweet)

\*

Lemon Tart

Short Crust Pastry with a perfect balance between Sweet and Citrus,  
(Great Summer Cake)

\*

Pear Amandine

Shortcrust Pastry Base filled with  
a Almond Meal centre topped with Pear

\*

Apricot Amandine

Shortcrust Pastry Base filled with a  
Almond Meal and Pistachio centre topped with Apricots  
(One of our Favourites)

\*

Cherry Amandine

Shortcrust Pastry Base filled with a  
Almond meal centre topped with Cherries  
(Another Favourite)

\*

Pecan Pie

Shortcrust Pastry, Pecan Nuts covered with a sticky Caramel,  
(We have seen quite a few arguments over the last piece at Weddings!)

We have a minimum service charge of \$2900 (without travel charge and wait/bar staff).

In order to reserve your date please find our bank details below.

Amount: \$500  
Commonwealth Bank  
Crusta Woodfired  
BSB 06 2514  
ACC 1052 4356

If you have further questions please don't hesitate to call or email us:

Daniel: 0434516659

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Have a great week.

Kind regards,

Daniel

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