



# CATERING MENÙ

## GOURMET SALADS

FEEDS 4-6 PPL  
TRAY \$40

### ROASTED VEGETABLES:

Seasonal Mix of Roasted vegetables, mustard dressing

### ANCIENT GRAIN:

Quinoa, fennel, pomegranate, sweet potato, radicchio, almonds

### GREEN DETOX:

Avocado, shaved zucchini, sprouts, celery, cucumber, sesame seeds, lemon dressing

### CHICKEN CAESAR:

Kale, grilled chicken breast, crispy bacon, parmesan, croutons, aioli

### CAPRESE:

cherry tomatoes, bocconcini, basil, oregano, eschallots, croutons, balsamic vinegar

## PIZZA AL TAGLIO

FEEDS 6-8 PPL  
RECTANGLE STYLE PIZZA TRAY \$40  
HALF AND HALF AVAILABLE

### MARGHERITA:

tomato, fior di latte, Basil

### HAM & ARTICHOKE:

tomato, fior di latte, double smoked ham, artichokes

### DIAVOLA:

tomato, fior di latte, soppressa salami, kalamata olives

### VEGETARIANA:

fior di latte, ricotta, zucchini, cherry tomatoes, pesto

### QUATTRO FORMAGGIO:

4 cheese pizza

ASK INSTORE IF YOU WOULD LIKE TO ORDER  
ANOTHER SMC PIZZA STYLE NOT LISTED ABOVE



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## MEATS AND CHEESE BOARDS

2 PPL \$30 - 5 PPL \$65 - 15PPL \$125

ADD \$10 FOR EACH EXTRA PERSON

### SARDINIA:

Soppressa, Cacciatore, Mortadella, Gorgonzola, Truffle Pecorino, Asiago

### GOURMET CHEESE:

Asiago, Gorgonzola Dolce, Truffle pecorino, Comte

### VENETO:

Prosciutto di Parma, Soppressa, Bresaola, Asiago, Gorgonzola Dolce, Comte

ALL MEATS & CHEESE BOARDS FINISHED WITH  
DRIED FRUITS AND NUTS AND ACCOMPANIED  
BY CRACKERS AND WOOD FIRED FOCACCIA

ASK INSTORE ABOUT ADDING GOURMET OLIVES, FRESH  
FRUIT OR PASTES TO DRESS YOUR PLATTER OR INCLUDING ANY  
CHEESE FROM OUR RANGE THAT ARE NOT LISTED ABOVE.

**PLEASE ALLOW 48 HOURS' NOTICE FOR ALL CATERING ORDERS**

Due to seasonal produce variances any items not available on  
event date of catering will be replaced with a similar item.