



**GUCCE**  
PIZZERIA E CUCINA ITALIANA  
*catering*



**BOOK YOUR NEXT**  
*catering job*  
**WITH GUCCE CUCINA**



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**BIRTHDAYS**

**COMMUNIONS**

**CHRISTENINGS**

**ENGAGEMENTS**

**CORPORATE  
EVENTS**

**ANNIVERSARIES**

**BABY SHOWERS**

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*We arrange everything to make your event special*

# canapés



## hot canapés

**Lamb meatballs** in rich brandy sauce

Cheese & nduja **croquettes**

Prosciutto di Parma & asparagus wrapped **puffs**

Mushroom **or** caramelised onion & goats' cheese **tart** (v)

**Eggplant involtini** (v)

Mini **chicken** or **veal Milanese** with rocket & tomato

**King prawn** skewers (gf)

**Chicken** skewers (gf)

**Smoked ham & stracciatella** focaccia sandwiches

**Zucchini & scarmorza affumicata** focaccia sandwiches (v)

Arancini (**meat, ragù**)

Arancini (**vegetarian**) (v)

## cold canapés

Marinated olives (v,gf)

Caprese skewers (v,gf)

Assorted bruschetta (v)

Prosciutto di Parma wrapped grissini

Honey, almond & goats cheese spread on crostini (v)

## dessert canapés

Seasonal **fruit skewers** (v,gf)

Assorted **chocolate-dipped strawberries** (v,gf)

Chocolate **mousse** (v,gf)

Traditional **cannoli** (chocolate or ricotta) (v)

Classic **tiramisu** (v)

Assorted **profiteroles** (v)

### pricing & specifications

choice of **6 canapés** - \$30 per person (minimum)

choice of **8 canapés** - \$40 per person

choice of **10 canapés** - \$50 per person

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## antipasti trays

lamb meatballs

*- served in a rich brandy sauce*

fennel grilled cacciatore

*- with red wine, honey, olives & thyme served with  
toasted foaccacia*

chilli octopus

*- in a spicy tomato sauce, peppers, potatoes*

## grazing boards

charcuterie boards

*- a selection of cured Italian meat, cheese, marinated  
vegetables, fruits, crackers and breads*

cheese board

*- a selection of our top Italian cheeses served with honey,  
fruits & Italian crispy flatbread*

### pricing & specifications

» grazing boards are \$65 each

» served on a 14" wooden circular board

### pricing & specifications

» serves 4-6

» antipasti trays are \$70 each

» served in 25cm x 32cm aluminium foil trays

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**Spinach and ricotta ravioli (v)**

– served with Pomodoro sauce & stracciatella cheese

**Blue cheese gnocchi (v)**

– served with a blue cheese crème, walnuts & rocket

**Gnocchi Napoletana and stracciatella cheese (v)**

**Crab gnocchi**

– served with blue swimmer crab, courgette & tomato salsa

**Duck agnolotti**

– served with sage & brown butter

**Saffron cavatelli**

– served with pulled chicken & spinach in a creamy sundried tomato sauce & shaved Parmigiano

**Mushroom & truffle risotto (v,gf)**

– creamy risotto served with porcini mushroom, truffles and shaved Parmigiano

**Braised lamb risotto (gf)**

– creamy risotto served with braised lamb, broccolini and smoked scamorza

**King prawn & pesto fettuccine (gfo)**

– served with cherry tomatoes, spinach and pistachio crumbs

**Pappardelle bolognese (gfo)**

– served with bolognese & shaved Parmigiano

**Pappardelle prawn (gfo)**

– served with Shark Bay king prawns, cherry tomatoes & mushroom jus

**Wood-fired oven lasagna**

– layered with our béchamel sauce, signature bolognese & fresh pasta

**Linguine marinara (gfo)**

– served with squid, fresh mussels, prawns & cherry tomatoes

# pasta trays

pricing & specifications

» serves 4-6

» pasta trays are \$70 each

» served in 25cm x 32cm aluminium foil trays



## contorni trays

pan-fried Brussel sprouts (gf)

- served with crispy pancetta, sultana and toasted almonds

sautéed broccolini (gf,v)

- with garlic, taggiasche olives & shaved pecorino

sautéed vegetables (gf,v)

- assorted vegetables sautéed with garlic & lemon

rosemary baked potatoes (gf,v)

- wood-fired oven-baked potatoes with rosemary & garlic

### pricing & specifications

» serves 4-6

» contorni trays are \$40 each

» served in 25cm x 32cm aluminium foil trays

## salads trays

mixed salad (gf,v)

- mixed leaves served with red onion, cherry tomatoes, radish & shaved Parmigiano

fennel salad (gf,v)

- spinach, walnuts, cranberries & shaved parmigiano

goats cheese salad (gf,v)

- rocket, goats' cheese, beetroot, apple & sultanas

blue cheese salad (gf,v)

- gorgonzola, caramelised pear, walnuts, shaved Parmigiano & balsamic reduction

chicken salad (gfo)

- mixed leaves, aioli base, capers, pancetta, shaved pecorino & carasau bread

### pricing & specifications

» serves 4-6

» salad trays are \$40 each

» served in 25cm x 32cm aluminium foil trays

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# *pizza oven hire*

Thinking of hiring a pizza oven at your next event? We can provide just that!

A portable pizza oven can be supplied with your own experienced pizza chef on-site at affordable, low rates.

Enjoy fresh hand made wood-fired pizzas cooked in front of your eyes!

All the necessary supplies and materials will be provided by us.

For all pizza oven hires, please email us at [info@gucce.com.au](mailto:info@gucce.com.au) for a full quote & confirmation of availability.



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# *bartender & waitstaff hire*

We have a team of expert bartenders and waitstaffs who can bring their professionalism, service and charm to your next event.

Do note that all the necessary beverages (alcoholic & non-alcoholic) can be supplied by us as we are a licensed venue.

For all staff hires & alcohol supply enquiries, please email us at [info@gucce.com.au](mailto:info@gucce.com.au) for a full quote.



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Please submit all enquiries to  
**INFO@GUCCE.COM.AU**  
for a free quote!

WE CANNOT WAIT TO DELIVER  
THE GUCCE EXPERIENCE TO YOU.

☎ 6107 2484  
36 ARDROSS ST, APPLECROSS 6153

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