



GUCCE
PIZZERIA E CUCINA ITALIANA
catering

BOOK YOUR NEXT
catering job
WITH GUCCE CUCINA



BIRTHDAYS

COMMUNIONS

CHRISTENINGS

ENGAGEMENTS

**CORPORATE
EVENTS**

ANNIVERSARIES

BABY SHOWERS

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** - \$40 per person (minimum)

choice of **8 canapés** - \$50 per person

choice of **10 canapés** - \$60 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 focaccia*

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 \$80 each

» served on a 14" wooden circular board

pricing & specifications

» serves 4-6

» antipasti trays are \$80 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 \$80 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 \$50 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 \$50 each

» served in 25cm x 32cm aluminium foil trays

GUCCE
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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 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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