

Event Packages

Houdinis Cafe e Cucina

Tavolata Italiana \$60pp

A Family Style Buffet.

All items will be served at once along a table for people to self serve.

ITEMS

- · Gnocchi Pesto
- Rigatone Bolognese
- · Veal and Chicken Cotaletti
- Cheesy Croquettes
- · Calamari Fritti
- Assorted Pizza Slices
- · Chips
- · Italian Salad
- Patatini

Un Affare di Famigila \$70pp

A Sit Down Affair.

Family style share plates for Entree's. Followed by a choice of 5 mains off the board.

Shared Entrees

- · Calamari Fritti
- · Polpetti
- · Salumi Board
- · Garlic & Cheese Focaccia

Mains off the Board

- · Gnocchi Pesto
- · Pasta of the Day
- Veal Cotaletta with Mushroom Sauce on the side.
- · Chicken Parmigiana
- · Fish of the Day

These 3 are served with Roast Potatoes and Seasonal Vegetables.

Fork & Talk \$65pp

A Cocktail Party.

A selection of sustainable small foods for your guests that are Tray passed.

ITEMS

· Pork & Beef Meatballs

Served in a Sticky Sauce and Sweet Chilli sauce.

Mini Burgers

Served with a homemade Tomato Relish, Cheese & Lettuce.
With a side of Chips.

Gnocchi Sorrentina

Spinach Gnocchi, Napoli, Bocconcini & Fresh Basil.

- Penne Bolognese
- · Pork Belly

Served with Watermelon & Watercress

• Eggplant Parmigiana



Platters & Additions

All platters are for 10 people minimum.

Lamb Cutlet Platter (Market Price)
Herb crusted Lamb Cutlets.
10 per platter

Prawn Platter \$75 Per Platter
Prawns in a Lemon Butter sauce skewered flame grilled.
20 per platter.

Oyster Platter (Market Price) Mix of Kilpatrick, Fresh & Sicilian. (Can be negotiated)

Coffee and Tea is available for ALL packages at \$3 pp ALL ONE SIZE.

Corkage \$5 pp

We don't charge a cake fee.

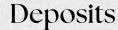
Fruit Platter \$50 Per Platter Seasonal Fresh Fruit.

Cheese Platter \$60 Per Platter. Chef's Selection of Artisan Cheeses.

DESSERTS \$10pp

Select 2 and they will be alternated

- Tiramisu
- Cheesecake (Chef's choice)
- Pannacotta
- Sorbet Take 2 (Lemon & Raspberry) (GF,V)



A 25% deposit is due on the date in which you finalise the menu and sign the event agreement form.

This deposit is Non refundable.

7 Days prior to your event you will be required to give the accurate final number of guests.

If there is any change in numbers past the 7 days or on the day of your event you will be required to pay the FULL amount agreed upon when signing the contract.

For ALL Public Holiday events a 15% surcharge will be added onto the bill.

Functions menus are created for 15 people or more.