





Corporate & Party Catering 2025

FROM BALLINA TO BRISBANE & HINTERLAND



THE ITALIAN JOB CATERING

Our mobile wood-fired oven provides the best quality food. We source our products from local farmers & suppliers and we cook everything from scratch in our production kitchen. We have a team of experienced chefs constantly working on improving the quality of our meals.

  @Thaitalianjobcatering
www.theitalianjobcatering.com.au


WHY THE ITALIAN JOB?

- ✓ Over 20 years of experience in hospitality
- ✓ No hungry guests left
- ✓ 5 ★ reviews in all our platforms
- ✓ High quality & local Ingredients
- ✓ We value sustainability with eco-conscious practices

OUR AREA OF SERVICE

From Ballina to Brisbane & hinterland

TRY OUR FOOD

 Book a tasting in our kitchen at Burleigh Heads & bring your friends & family to try our food

FRESH FOOD

BEST QUALITY INGREDIENTS



GRAZING TABLE

Variety of meats, cheeses, fruits, nuts, vegetables, dips, bread, and crackers.

1.5m - \$599

2m - \$699

3m - \$899

No service - set up only*

Add canapes from \$4/deluxe / \$6 premium

*set up fees, mileage & gst not included

CANAPE + GRAZE SPREAD

\$35/HEAD

An elegant Graze & Feast table for guests to serve themselves

No service - set up only*

1m Grazing Table

Deluxe Canapes (4)

Cold & hot deluxe canape available. Hot canapes are served cold on this type of set up with the option of reheating

Any extra canape - \$4 Deluxe - \$6 premium

Add Dessert

Dessert canape - \$4/head

Dessert table - \$9/head

CATERING IN A BOX

Pick up (Burleigh Heads) or delivery

Make your own table with our stress-free food boxes.

Whether you're hosting an intimate gathering or a grand event, we've got your catering covered.

Choose from our beautifully curated platters, exquisite canapés, and all your favorite bites, perfectly packaged for effortless experience.



DELUXE CANAPES

HOT CANAPES

HALLOUMI BITES (V) (GF)

GARLIC PRAWN SKEWERS (GF)

Marinated prawns

ITALIAN MEATBALLS (GF)

Premium mince from a local butcher

PARMESAN & TRUFFLE LOADED CHIPS (V)

with aioli

POTATO BRAVAS WITH CHORIZO

original brava sauce (VOA)

TRUFFLE AND MUSHROOM ARANCINI (V)

Handmade arancini

PUMPKIN & GOAT'S CHEESE ARANCINI (V)

With our homemade gorgonzola sauce

VEGETABLE SPRING ROLLS (V)

With sweet chilli sauce

CRUNCHY CAULIFLOWER WINGS (VG)

with teriyaki sauce, Sriracha sauce, sesame seeds, spring onion

MOZZARELLA STICKS (V)

With inhouse aioli & sweet chilli sauce, Italian herbs

CALAMARI (GF)

Salt & Pepper squid with lemon & aioli

PREMIUM CANAPES

PORK BELLY (GF)

Slow-cooked pork belly spiced with fennel and anise

TRUFFLE AND MUSHROOM RISOTTO (GF)

Handmade mushroom risotto, grated parmesan, truffle oil

SCALLOPS, PEA PURE, CHILLI (GF)

Scallop, handmade green pea pure with fresh chilli

MARINATED CHICKEN FINGERS

with honey mustard sauce

CHICKEN SATAY SKEWERS (GF)

with handmade tzatziki dip

HALLOUMI SLIDER (V)

with spinach, sundried tomato & pesto mayo

FALAFEL SLIDER (VG)

With lettuce, tomato, onion, vegan tzatziki

BEEF BURGER SLIDER

Premium beef, swiss cheese, mustard mayo, pickle

CHICKEN FINGERS SLIDER

lettuce, tomato, honey mustard sauce

PRAWN COCKTAIL SLIDER

Prawns, lettuce, cocktail sauce

DELUXE CANAPES

COLD & REFRESHING CANAPES

OYSTERS (GF)

Natural, Salt, lemon

BRUSCHETTA CLASSICA

Basil, tomato, balsamic

CHICKEN CURRY

Served on a savoury tart shell

INSALATA CAPRESE SKEWERS (V) (GF)

Mini bocconcini, basil & cherry tomatoes

CHICKEN CREAMY LEEK

Served on a savoury tart shell

GREEK SALAD SEKWER

Cherry tomato, cucumber, kalamata olive, feta

MANCHEGO & QUINCE SKEWER (GF, V)

Premium quince paste & Manchego

PROSCIUTTO, MELON & BOCCONCINI (GF)

Italian prosciutto, rockmelon, bocconcini fresh cheese

CUCUMBER & SALMON (GF)

Cucumber slice, hot salmon, dill creamy cheese

SALMON MOUSSE CANAPE

Creamy smoked salmon mousse on a blini

CHICKEN PESTO

Served on a savoury tart shell

PROSCIUTTO, MANCHEGO, OLIVE SKEWER (GF)

COCKTAIL PRAWNS SPOON BITES (GF)

SALMON & DILL

Hot smoked salmon, capers, sour cream, dill, mini toast

CANAPE SANDWITCH

SMOKED SALMON & CREAM CHEESE

dill, lemon and other goodies

PREMIUM HAM, SWISS CHEESE

with caramelised onion

CHICKEN PESTO

swiss cheese, pesto mayo

PESTO & SWISS CHEESE (V)

sundried tomato, basil



DESSERT TABLES

\$9/head

We build your dream dessert table with fruits, chocolates, lollies & a combination of the following desserts of your choice:

Column 1 (includes all) + 2 options C2 + 2 options C3

C1

Petit Fours St-Germain

Includes a **selection of all** of the below:

- Raspberry Cheesecake
- Opera
- Almondines with Lemon
- Caramel Crumble
- Raspberry slice
- Triple chocolate square
- Apricot financier

Includes all

C2

Little spoon dessert treats

- Strawberry Cheesecake
- Chocolate Mousse
- Strawberry & Vanilla Panna cotta
- Nutella & Vanilla Panna Cotta
- Coffee Panna Cotta
- Creme Brule
- Tiramisu
- Chocolate & Raspberry cake bite

C3

Small Bites

- Bombolini
Chocolate & hazelnut / Mixed berries or salted caramel
- Mini Doughnuts
Crystal sugar / Confetti or Dark Chocolate
- Portuguese Tart
- Macarons (assorted)
- Chocolate Profiteroles
- Chocolate Bonbons mix



DESSERT CANAPES

\$5 unit or 100 for \$400

STRAWBERRY CHEESECAKE (GF)

CHOCOLATE MOUSSE (GF)

STRAWBERRY & VANILLA PANA COTTA (GF)

NUTELLA & VANILLA PANNA COTTA (GF)

COFFEE PANA COTTA (GF)

CREME BRULE (GF)

TIRAMISU (V)

BOMBOLINI BITES

Chocolate & hazelnut or Mixed berries or Salted caramel

MINI DOUGHNUTS

Crystal sugar, Confetti or Dark Chocolate

PORTUGUESE TART

MACARONS

CHOCOLATE PROFITEROLES (V)

CHOC BONBONS MIX

PETIT FOURS ST-GERMAIN

Combination of small bite-sized pastries

FRUIT SKEWERS