



**Funeral & Wake Catering 2025**

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**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](http://www.theitalianjobcatering.com.au)

## WHY THE ITALIAN JOB?

- ✓ Over 20 years of experience in hospitality
- ✓ No service time limit
- ✓ No hungry guests left
- ✓ Sit down & cocktail style services
- ✓ 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

## 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

\*set up fees, mileage & gst not included

## CANAPE MENU

Great variety of nibbles served by our staff

1m Grazing Table

plus

Deluxe (4) + Premium (2) - \$39/head - 1h

Deluxe (6) + Premium (2) - \$46/head - 1.5h

Deluxe (8) + Premium (3) - \$59/head - 2h

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

### Add Mains

Woodfired pizzas (\$12/head) - Min 50ppl

Pasta/gnocchi/risotto - \$9/head

### Add Dessert

Dessert canape - \$4/head

Dessert table - \$9/head

mileage, staff & gst not included

## CATERING IN A BOX

Pick up (Burleigh Heads) or delivery

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.

No need to stress over catering details or coordinating with a team on the day, we handle it all, so you can focus on enjoying the moment!

**GET A QUOTE**





# 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 SANDWICH

### 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**



# MAINS FLAVOURS

ADD TO YOUR MENU OR FEASTING TABLE FOR \$9/HEAD

## HANDMADE GNOCCHI



### TRUFFLE AND MUSHROOM (V)

With a creamy mushroom sauce

### CREAMY PUMPKIN (V)

Creamy pumpkin sauce, caramelised walnuts, gorgonzola

### LAMB +\$2/HEAD

16h Slow cooked lamb, creamy mushroom sauce, parmesan, rosemary

### SORRENTINA (V) (VGO) - COCKTAIL STYLE ONLY

Oven baked, napoli sauce, mozzarella, basil

## PASTA



### NAPOLI (V) (VGO)

Handmade tomato sauce, cherry tomato, kalamata olives, basil

### BOLOGNESE

Slow cooked beef and pork, heaps of veggies on a Pedro Ximenez reduction

### PRAWN +\$1/HEAD

Creamy napoli sauce, marinated prawns, cherry tomatoes

### CARBONARA

Bacon, cream, parmesan, fresh parsley

### LEMON & SUCCHINI PASTA (VG)

garlic oil, shallots, lemon & basil juice, parmesan  
Vegan option (without parmesan)

## RICE - RISOTTO & PAELLA

### TRUFFLE & MUSHROOM RISOTTO (V) (GF) (VGO)

Handmade mushroom risotto, grated parmesan, truffle oil

### LAMB RISOTTO +2/HEAD (GF)

Handmade mushroom risotto, 16h slow cooked lamb, grated parmesan, truffle oil

### SEAFOOD PAELLA +\$4/HEAD (GF)

Prawns, squid, mussels, seasonal fish, and plenty of delicious & nutritious veggies

ADD TO YOUR MENU OR FEASTING TABLE FOR \$12/HEAD

Min 50ppl

## WOODFIRED PIZZAS



### MARGHERITA (V)

Fresh basil, seasoned napoli sauce, buffalo mozzarella

### DIAVOLA

Napoli sauce, Calabrese spicy salami, mozzarella, basil

### SALAMI AND OLIVES

Salami, kalamata olives, mozzarella

### MEATLOVERS

Tomato base, red onion, imperial ham, salami, bbq sauce, mozzarella

### PRIMAVERA

Cherry tomatoes, prosciutto, rocket, aged parmesan, mozzarella

### SNOW WHITE (V)

Gorgonzola, mozzarella, parmesan, pear, rocket

### VEGETARIAN SUPREME (V) (VGO)

Tomato base, mozzarella, capsicum, onion, olives, mushroom, cherry tomatoes  
\*Can be vegan by removing/replacing the mozzarella

### TRUFFLE & MUSHROOM (V)

Mushrooms, truffle oil, mozzarella

### PROSCIUTTO & FUNGHI

Prosciutto, mushrooms and mozzarella

### CHEESE BY THE SEA

White base, ricotta cheese, prawns, zucchini, parmesan, pepper

### CHICKEN PESTO

Tomato base, mozzarella, marinated chicken, cherry tomatoes, pesto, basil

### IMPERIAL HAM & PINEAPPLE

Tomato base, mozzarella, high quality imperial ham, pineapple

### CAPRICCIOSA

Tomato base, mozzarella, high quality imperial ham, artichokes, olives

