



The Mobile Catering Company

Masters of Home Cooking

101-103 Rodeo Drive, Dandenong South, Victoria 3175

Telephone: 03 9793 7333 | Facsimile: 03 9793 7155

info@mobilecateringco.com.au

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ABN: 17 152 948 993

SOUP

CREAMY BUTTERNUT PUMPKIN (V) (GF)

Garnished with chives and black pepper

TRADITIONAL VEGETABLE MINISTRONE (V)

A hearty Italian soup served with pasta and cannellini beans

POTATO AND LEEK (V)

Served with crispy croutons

CREAM OF CHICKEN

Served with chicken pieces and garnished with freshly chopped chives

Garnished with chives and black pepper

CAPELETTI IN BRODO

Served with extra virgin olive oil and croutons

ROMA TOMATO & BASIL (V) (GF)

Garnished with fresh basil



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COLD APPETIZERS

BRUSCHETTA (V)

Italian appetizer consisting of ciabatta bread topped with diced tomatoes, onions, selected herbs and extra virgin olive oil

ROCK MELON AND PROSCIUTTO (GF)

Rock melon wrapped in prosciutto slices

ANTIPASTO (GF)

A selection of freshly sliced cold meats, pickled vegetables, sun-dried tomatoes, Bocconcini cheese, prosciutto, melon and roasted peppers served on a bed of lettuce

MOROCCAN LAMB SALAD

Lamb fillets marinated w Moroccan spices on rocket, tomato, cucumber & red onion

THAI BEEF SALAD

Rump steak tossed through tomato, cucumber, fresh chilli, mint leaves, coriander, Thai basil, and peanuts. Drizzled w lime dressing

CAESAR SALAD

Traditional Italian salad with cos lettuce, croutons, bacon, parmesan cheese, w a homemade Caesar dressing, topped with a poached egg



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HOT ENTREES

BBQ DUCK SHANKS

Duck leg sous vide with a hoi sin plum sauce,
served on a rocket and walnut salad

SALT & PEPPER CALAMARI

With red onion and semi dried tomatoes, served on rocket with
lemon wedges

CHICKEN & MUSHROOM VOL-AU-VONTS

Creamy chicken and mushroom filled in pastry shells

CALAMARI RINGS

Lightly fried calamari over rocket salad with basil aioli

GARLIC PRAWNS

Pan fried garlic prawns on Jasmine rice

CABBAGE ROLLS

Beef filled cabbage rolls in a Roma tomato based sauce



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VEGETARIAN

VEGETARIAN LASAGNA (V)

Homemade and served with napolitana sauce

ARANCINI BALLS (V)

Arborio rice balls filled with winter vegetables and cheese, crumbed then fried and served on a bed of napolitana sauce

BAKED CAPSICUM (V) (GF)

Fresh capsicum roasted with a filling of vegetables & Arborio rice

EGGPLANT PARMIGIANA (V) (GF)

Grilled eggplant with mozzarella cheese, Napoli sauce and fresh basil leaves

PASTA

TRADITIONAL LASAGNA

Homemade and served with a bolognese sauce

HOMEMADE CANNELLONI (V)

Rolled tubes of pasta filled with beef, or spinach and ricotta cheese served with Napolitana sauce

FUSILLI NAPOLITANA (V)

Fusilli served with fresh tomato and basil

RAVIOLI

Varieties include spinach and ricotta or veal

TORTELLINI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE, RIGATONI

Sauces

ALLA PANNA - cream sauce

BOLOGNESE - traditional meat sauce

NAPOLITANA - fresh tomato concasse

FUNGHI - mushroom, cream and parsley



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MAIN COURSES

BRASATO DI POLLO (GF)

Chicken breast pan braised with black olives, pancetta, red capsicum onion & rosemary, served with Roma potatoes

CHICKEN SCALLOPINI (GF)

Tender chicken pieces, bacon and mushroom cooked in a cream sauce, served with sweet potato mash

CHICKEN FLORENTINE (GF)

Breast chicken filled with spinach and cheese, topped with a cream sauce, served with Roma potatoes

CHICKEN MARYLAND (GF)

Baked Maryland encrusted with garlic, rosemary and sea salt served with baked potato and sour cream

CHICKEN SCHNITZEL

Served with either a concasse sauce, served with Roma potatoes with wedge of lemon

CHICKEN SUPREME (GF)

Breast of chicken, served on a mushroom pilaf

CHICKEN WELLINGTON

Chicken, avocado and camembert encased in puff pastry, served with sweet potato mash

CHICKEN INVOLTINO (GF)

Chicken breast with duxelle wrapped in prosciutto, served with fondant potatoes

CHICKEN ROULADE (GF)

Roast chicken breast with a date and cream cheese filling wrapped in pancetta, served with fondant potatoes

*ALL MAIN COURSES ARE ACCOMPANIED WITH
VEGETABLES IN SEASON AND A BOWL OF FRESH GARDEN SALAD*



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MAIN COURSES (cont.)

PRIME ROAST BEEF & YORKSHIRE PUDDING

Freshly carved, served with red wine jus

Slow cooked beef cheeks (GF)

Cooked for 4 hours to give tenderness in a rich tomato red wine and veg base, served on creamy mash.

BEEF AND EGGPLANT STACK (GF)

Beef and eggplant stack consisting of roasted eggplant, red capsicum and roast beef topped with tomato and basil

* VEAL SCALLOPINI (GF)

Tender veal cooked in a cream, garlic mushroom sauce

VEAL INVOLTINO (GF)

Veal rolled in duxelle mushrooms, topped with a concasse sauce, served with mash potato

VEAL SCHNITZEL

Topped with lemon, served with roast rosemary chat potatoes

ROAST PORK (GF)

Baked and topped with crackling and homemade apple sauce, served with rosemary chat potatoes

PORK SCHNITZEL

Crumbed with lemon zest and sage, topped with a warm, chunky apple sauce, served with sweet potato mash

ROAST LAMB (GF)

Leg of lamb freshly carved, served with red wine, rosemary jus

* SLOW COOKED LAMB SHANK (GF)

Topped with tomato and red wine sauce, served on mashed potato, with Mediterranean vegetables

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MAIN COURSES (cont.)

FRESH TREVALLY

Herb crusted trevally served with warm potato salad

* PREMIUM EYE FILLET (GF)

Sous vide to guarantee tenderness, served on fondant potatoes with a red wine jus
Chef recommends being cooked medium

* EXTRA CHARGE PER HEAD

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DESSERTS

APPLE CRUMBLE

Served with anglaise

CHOCOLATE MUD CAKE

Served with Anglaise sauce

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese, sponge finger biscuits, Galliano liqueur & espresso coffee

STICKY DATE PUDDING

Served with warm caramel sauce

LEMON CURD TART

A light and refreshing lemon flan baked in a pastry shell

FRUIT FLAN

Pastry shell filled with crème patissiere, topped with fresh fruit

CANNOLI

Pastry shells filled with vanilla / chocolate custard dusted with icing sugar

ITALIAN ICE-CREAM

Cassata, tartufo, mocha

BLACK FOREST GATEAUX

Rich flavoured sponge with cherries and cointreau

Pavlova (GF, v)

Traditional meringue base topped with fresh seasonal fruit



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GLUTEN FREE DESSERTS

TIRAMISU

A traditional Italian style trifle, nestled on a disc of coffee syrup infused mocha-hazelnut sponge. Finished with a centre layer of coffee flavoured ganache, dusted with cocoa

WHITE & DARK CHOCOLATE MOUSSE

Layers of dark and white chocolate mousse on a chocolate sponge, topped with dark chocolate ganache and finished with marbled chocolate shavings

CITRUS TART

A light and tangy lemon and lime flan baked in a deep, crisp short pastry shell, finished with a light dusting of icing sugar

BAKED CHEESECAKE

A deep smooth textured creamy vanilla cheesecake on a gluten-free biscuit crumb base

Tea and Coffee - Freshly Brewed
Served with After Dinner Mints

Espresso Coffee optional * extra