

# Buffet Menu



EST. SINCE 1988

Pasta Fresca Da Salvatore





# BUFFET

## Tier One

**\$47 per pax (Min. 25 pax)**

**2 x STARTER**  
**2 x ANTIPASTO**  
**1 x PIZZA**  
**1 x PASTA**

### Starter **CHOOSE TWO**

#### **GARLIC BREAD**

Garlic butter bread, oven toasted with parsley

#### **FOCACCIA BREAD**

Oven toasted handmade bread with olive oil and herbs

#### **BRUSCHETTA POMODORO**

Fresh tomato cubes seasoned with olive oil, garlic & oregano

#### **BRUSCHETTA MOZZARELLA**

Mozzarella cheese oven toasted on slices of garlic butter bread

#### **SOUP**

Minestrone/ Cream of Broccoli/ Mushroom/ Tomato/ Carrot/ Potato/ Chicken

#### **MIXED SALAD**

Seasonal mixed salad with Italian dressing

### Antipasto **CHOOSE TWO**

#### **STUFFED MUSHROOM**

Button mushrooms with stuffing of parmesan cheese & breadcrumbs

#### **GRATINATED TOMATO**

Tomatoes baked with toppings of parmesan cheese & Italian herbs

#### **FISH / CHICKEN FINGERS & POTATO WEDGES**

Homemade dory fish/chicken fingers, served with hot potato wedges & your choice of tomato sauce & mayo or arrabiata sauce

#### **CROCCHETTE**

Smooth & creamy blend of potato, egg, mint & parmesan coated with crispy breadcrumbs

#### **INSALATA DI RUCOLA**

Fresh rocket salad tossed in balsamic vinegar with sundried tomato, red radish, parmesan & walnut

#### **MOZZARELLA CAPRESE**

Fresh mozzarella cheese & tomato slices, drizzled with olive oil & basil

#### **PROSCIUTTO CRUDO E MOZZARELLA**

Parma ham & fresh mozzarella cheese dressed with olive, oregano & olive oil

#### **INSALATA DI MARE**

A cold seafood combination of poached squid, prawn and mussel infused in Italian dressing

#### **INSALATA GIULIO CESARE**

Romaine lettuce tossed with emulsion of mayonnaise, caper, garlic & lemon juice, dressed with parmesan, bacon bits & croutons

#### **GRIGLIATA MISTA VERDURE**

Assorted vegetables grilled & seasoned with black pepper, oregano, parsley, drizzled with olive oil

#### **MELANZANE PARMIGIANA**

Juicy layers of baked eggplant with mozzarella cheese & tomato sauce

#### **CALAMARI FRITTI**

Squid rings crispy fried in batter, served with spicy tomato sauce

### Pizza **CHOOSE ONE** **SELECT CRUST (PLAIN OR CHARCOAL)**

#### **MARGHERITA**

A simple classic pizza with zesty tomato sauce & mozzarella cheese

#### **STAGIONI**

Four seasons pizza loaded with ham, mushroom, artichoke & olive

#### **HAWAIIAN**

A tropical inspired pizza of ham & juicy pineapple bits

#### **PROSCIUTTO E FUNGHI**

Ham & button mushrooms

#### **VEGETARIANA**

Assorted grilled vegetables

#### **DIAVOLA**

With your choice of pork or beef salami slices

#### **FRUTTI DI MARE**

Scrumptious Mediterranean assorted seafood pizza

#### **QUATTRO FORMAGGI**

A luscious meld of 4-cheese

#### **POLLO E FUNGHI**

Marinated chicken chunks & button mushroom

#### **CAPRICCIOSA**

Heavenly loaded with pork salami, ham, artichoke, mushroom, anchovy & olive

#### **PARMA HAM**

Gourmet pizza with the king of Italian ham

#### **NAPOLETANA**

A specialty of Napoli made with anchovy and caper

#### **RUCOLA, MOZZARELLA FRESCA**

A signature pizza of cherry tomato, fresh mozzarella cheese & fresh rucola

### White Pizza (NO TOMATO BASE)

#### **ITALIA**

Mozzarella cheese, parma ham and mushroom

#### **ZINGARA**

Mozzarella cheese, mushroom, salami & capsicum

#### **MASCARPONE**

Mascarpone cheese & parma ham with rucola & tomato slices



# PASTA Selection

FOR BUFFET TIER ONE

SELECT ONE SAUCE

SELECT ONE PASTA TYPE

## Olive Oil Base

### AGLIO OLIO E PEPERONCINO

Simple yet delightful sauce of olive oil sautéed with garlic, cherry tomato & chilli

### SAN GIOVANNESE

Classic sauce of cherry tomato, olive, caper, garlic, chilli & parmesan cheese

### ALLA PASTORA

Shepherd inspired sauce of bacon & mushroom sautéed in olive oil, garlic & chilli

## Tomato Base

### AL POMODORO E BASILICO

Traditional tomato sauce with basil & parmesan cheese

### ALLA VEGETARIANA

Assorted seasonal vegetables tossed in zesty tomato sauce

### ALL' AMATRICIANA

A popular sauce of bacon & onion sautéed & simmered in zesty tomato sauce

### ALLA BOLOGNESE

An all-time Italian favourite of minced beef slow cooked with tomato sauce

### ALL' ARRABBIATA

Spicy & tangy Italian tomato sauce with chilli & garlic

### RAGU D' AGNELLO

Chunks of tender lamb meat, sautéed with tomato sauce, cherry tomato & bell pepper

## Cream Base

### ALFREDO

Diced chicken, ham & garden pea tossed in cream sauce

### ALLA CARBONARA

Sautéed bacon in a velvety blend of cream, egg yolk & parmesan cheese (Option: ask for classic carbonara - without cream)

### AI FUNGHI E ASPARAGI

Mushroom & asparagus sautéed in cream sauce

### AL QUATTRO FORMAGGI

An exquisite meld of four-cheese sauce

### AL PROSCIUTTO DI PARMA

Succulent parma ham, mushroom, diced tomato & onion tossed in contemporary pink sauce

### AI FUNGHI E SALSICCIA

Homemade Italian pork sausage & mushroom sautéed in light cream





# BUFFET

## Tier Two

**\$57 per pax (Min. 25 pax)**

**1 x STARTER**  
**2 x ANTIPASTO**  
**1 x PIZZA**  
**1 x PASTA**  
**1 x MAIN COURSE**

### Starter **CHOOSE ONE**

#### STUFFED MUSHROOM

Button mushrooms with stuffing of parmesan cheese & breadcrumbs

#### GRATINATED TOMATO

Tomatoes baked with toppings of parmesan cheese & Italian herbs

#### CROCCHETTE

Smooth & creamy blend of potato, egg, mint & parmesan coated with crispy breadcrumbs

#### FISH / CHICKEN FINGERS & POTATO WEDGES

Homemade dory fish/chicken fingers, served with hot potato wedges & your choice of tomato sauce & mayo or arrabbiata sauce

#### GRIGLIATA MISTA VERDURE

Assorted vegetables grilled & seasoned with black pepper, oregano, parsley, drizzled with olive oil

#### SOUP

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#### MELANZANE PARMIGIANA

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#### CALAMARI FRITTI

Squid rings crispy fried in batter, served with spicy tomato sauce

#### TAGLIERE DI FORMAGGI

Platter of assorted Italy-imported gourmet cheese

#### TAGLIERE DI SALUMI

Platter of assorted Italy-imported gourmet cold cuts

#### TAGLIERE MISTO

Platter of imported Italian gourmet cold cuts, gourmet cheese with sundried tomato, artichoke & olive

#### CHICKEN KEBAB

Chicken skewers marinated in Italian herbs & served with BBQ dip

#### PRAWN KEBAB

Prawn skewers marinated in Italian herbs & served with creamy lemon herb dip

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#### ZINGARA

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#### MASCARPONE

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# MAIN

## Course

FOR BUFFET TIER TWO

### CHOOSE ONE

#### FILETTO DI SALMONE

Pan seared salmon slices with thyme

#### TRANCIO SPADA

Tender-grilled swordfish slices marinated in olive oil

#### TAGLIATA DI MANZO

Sliced beef tenderloin grilled with rosemary & thyme

#### PICCATA ALLA MILANESE

Chicken breast panfried with egg & parmesan cheese

#### STUFFED ZUCCHINI

Oven-baked with breadcrumbs, parmesan cheese & potato

#### STUFFED TOMATO

Oven-baked with rice, tomato sauce & mozzarella cheese

*(Main course selection will be served in buffet style )*



### OPTIONAL ADD-ONS WITH ANY BUFFET / SET MENU

#### BEVERAGE – FREE FLOW

Take-up of free flow shall apply to all head count at the event.

**\$5.90 per person** - 3hrs of free flow of soft drinks

Choose 2 (Pepsi / 7-Up / Homemade Iced-Tea)

**\$43 per person** - 3hrs of free flow of alcohol drinks

House Red Wine, House White Wine, House Beer

#### DESSERT

Take-up of dessert shall apply to all head count at the event.

**\$6.90 per person**

Choose 1 ( Tiramisu Piccolo / Ricotta Cake & Gelato / Apple Cake & Gelato)  
(Gelato choice: Hazelnut / Pistachio)

### INCLUSIVE WITH ANY BUFFET / SET MENU

#### AV EQUIPMENT:

**PROJECTOR** (rental value at \$60)

**PROJECTOR & SCREEN** (rental value at \$40)

**SOUND SYSTEM & 2 x HANDHELD MICROPHONE**  
(rental value at \$140)

*(2 days prior confirmation of usage is needed for set-up & preparation arrangement)*

### TERMS & CONDITIONS

1. To confirm your event, a minimum non-refundable deposit of 50%, which can be deposited via Paynow or Bank Transfer is required at least five working days before the date of event.
2. In the event of cancellation, 100% deposit will be forfeited.
3. Changes in number of pax, menu or time/date after confirmation must be made at least 3 days in advance.
4. In-house venue space is subjected to availability and on first come first serve basis.
5. Additional venue charges may apply on peak period and/or extension beyond 10.30pm
6. Corkage fee for alcohol not purchased at Pasta Fresca will be \$30.00 per wine bottle & \$50.00 per liquor bottle.
7. Buffet food portions are prepared according to confirmed total number of pax. No refill will be made after all portions have been served out.

### BOOKING & ENQUIRIES

To enquire or to book our catering packages, you can either log on to [www.pastafresca.com](http://www.pastafresca.com) to enquire online or call +65 6778 0401 (office hours only).

### SERVICE CHARGE & TAXES

Prices will be subjected to 10% service charge and prevailing govt taxes for in-house catering.