

Set Menu



Pasta Fresca Da Salvatore

SET A

3 Course

\$49 per pax (Min. 25 pax)

COURSE 1 - ONE STARTER

COURSE 2 - ONE ANTIPASTO

COURSE 3 - ONE MAIN COURSE

**ALL GUESTS WILL BE SERVED INDIVIDUALLY.
ORGANISER TO PRE-SELECT FOR EACH COURSE.**

Starter

COURSE 1

Organiser to pre-select 2 x STARTER

Each guest to order 1 STARTER
on event day.

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

Pizza

MARGHERITA

A simple classic pizza with zesty tomato sauce & mozzarella cheese

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

POLLO E FUNGHI

Marinated chicken chunks & button mushroom

SELECT CRUST (PLAIN OR CHARCOAL)

Organiser to pre-select 2 x ANTIPASTO

Each guest to order 1 ANTIPASTO
on event day.

Antipasto

COURSE 2

MIXED SALAD

Seasonal mixed salad with Italian dressing

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 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

CALAMARI FRITTI

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

Main Course

COURSE 3

**Organiser to build MAIN COURSE selection by
pre-selecting any 2 from PIZZA / MAINS / PASTA**

Each guest to order 1 MAIN COURSE on event day.

Mains

SALSICCIA ALLA GRIGLIA

Grilled Italian pork sausage

FILETTO DI SALMONE

Pan seared salmon slices with thyme

PICCATA ALLA MILANESE

Chicken breast panfried with egg & parmesan cheese

STUFFED ZUCCHINI

Oven-baked with breadcrumbs, parmesan cheese & potato

Pasta

FOR SET A - COURSE 3

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

ALL' ARRABBIATA

Spicy & tangy Italian tomato sauce with chilli & garlic

Cream Base

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

Pasta Type

CHOOSE ONE

CAPELLINI



FETTUCCINE
(no egg)



RIGATONI



LINGUINE
(charcoal, no egg)



RAVIOLI
(beef)



PAPPARDELLE



ROTONDI
(parma ham)



TRIANGOLINI
(chicken)



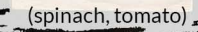
TAGLIATELLE
(spinach)



TAGLIATELLE / PENNE
(wholegrain, no egg)



LINGUINE
(spinach, tomato)



PENNE



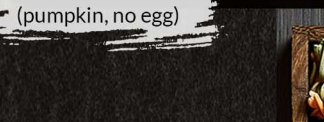
CONCHIGLIE
(no egg)



PANZEROTTI
(mushroom)



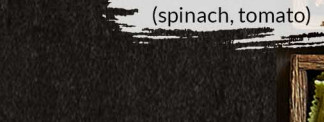
RAVIOLI
(pumpkin, no egg)



GNOCCHI
(potato)



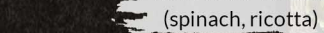
FUSILLI
(spinach, tomato)



TORTELLINI
(beef)



RAVIOLI VERDI
(spinach, ricotta)



SET B

4 Course

\$59 per pax (Min. 25 pax)

COURSE 1 - ONE STARTER

COURSE 2 - ONE ANTIPASTO

COURSE 3 - ONE RISOTTO / PASTA / PIZZA

COURSE 4 - ONE MAIN COURSE

**ALL GUESTS WILL BE SERVED INDIVIDUALLY.
ORGANISER TO PRE-SELECT FOR EACH COURSE.**

Starter

COURSE 1

Organiser to pre-select 2 x STARTER

Each guest to order 1 STARTER
on event day.

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

MIXED SALAD

Seasonal mixed salad with Italian dressing

GRIGLIATA MISTA VERDURE

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

Risotto / Pasta / Pizza

COURSE 3

**Organiser to build Course 3 by pre-selecting
any 2 from RISOTTO / PASTA / PIZZA**

Each guest to order 1 Course 3 on event day.

Organiser to pre-select 2 x ANTIPASTO

Each guest to order 1 ANTIPASTO
on event day.

Antipasto

COURSE 2

FISH / CHICKEN FINGERS & POTATO WEDGES

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

CROCCHETTE

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

INSALATA GIULIO CESARE

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

GAMBERI E CALAMARI FRITTI

Prawn & squid rings crispy fried in batter, served with spicy tomato sauce

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

MELANZANE PARMIGIANA

Juicy layers of baked eggplant with mozzarella cheese & tomato sauce

TAGLIERE MISTO

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

ARANCINI (3 pc) - 19.90

Arborio rice parmesan balls stuffed with mozzarella, served with arrabbiata sauce

INSALATA DI POLLO - 21.90

Romaine & iceberg lettuce tossed with tender-grilled chicken breast, cherry tomato, broccoli, carrot, potato, cannellini beans & boiled egg with balsamic vinegar

Risotto

FUNGHI PORCINI

Porcini mushroom risotto with chopped onion, white wine, parmesan cheese & truffle oil

FRUTTI DI MARE

A popular Italian mixed seafood risotto with white wine in tomato sauce

ASPARAGI E SALMONE

Salmon & asparagus risotto with chopped onion, tomato & white wine

PRIMAVERA

Mixed vegetables with cream and tomato base

Pasta

FOR SET B - COURSE 3

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

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Tomato Base

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Traditional tomato sauce with basil & parmesan cheese

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ALL' ARRABBIATA

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Cream Base

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

Pasta Type

CHOOSE ONE

CAPELLINI



FETTUCCINE

(no egg)



RIGATONI



LINGUINE

(charcoal, no egg)



RAVIOLI

(beef)



PAPPARDELLE



ROTONDI

(parma ham)



TRIANGOLINI

(chicken)



TAGLIATELLE / PENNE

(wholegrain, no egg)



TAGLIATELLE

(spinach)



LINGUINE

(spinach, tomato)



PENNE



CONCHIGLIE

(no egg)



PANZEROTTI

(mushroom)



RAVIOLI

(pumpkin, no egg)



GNOCCHI

(potato)



FUSILLI

(spinach, tomato)



TORTELLINI

(beef)



RAVIOLI VERDI

(spinach, ricotta)



Pizza

FOR SET B - COURSE 3

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

SELECT CRUST (PLAIN OR CHARCOAL)

Main Course

COURSE 4

Organiser to pre-select 2 x MAIN COURSE

Each guest to order 1 MAIN COURSE on event day.

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

SALSICCIA ALLA GRIGLIA

Grilled Italian pork sausage

PICCATA ALLA MILANESE

Chicken breast panfried with egg & parmesan cheese

GRIGLIATA MISTA

Grilled seafood of salmon, prawn, squid & swordfish

(Main course selection will be served with a side of grilled vegetables, except for Stuffed Zucchini & Stuffed Tomato)

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 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.

