





Wedding 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 10 years of experience in Weddings
- ✓ No service time limit
- ✓ All-you-can-eat menus 1,2 & 3
- ✓ 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



PIZZA MENUS

MENU 1

\$62/HEAD

Min 65ppl

Antipasto platters
Cheesy Garlic Bread
Brushetta Canape
Truffle n Mushroom Risotto Canape
Haloumi Slides



Upgrade platters to a Grazing Table from \$400 for 1.5m

Upgrade risotto to Arancini \$1/head

Pear and Parmesan Rocket Salad
Gourmet Pizzas (3)
Handmade Gnocchi, Pasta, Risotto,
Seafood Paella* (2)



Dessert table for \$9/head

Single dessert canape \$5/unit or 100units for \$400

MENU 2

\$75/HEAD

Min 40ppl

1.5m Grazing Table
Cheesy Garlic Bread
Brushetta Canape
Truffle and Mushroom Risotto Canape
Deluxe canapes (3)

Or 1 deluxe + 1 premium



Upgrade risotto to Arancini \$1/head

Pear and Parmesan Rocket Salad
Gourmet Pizzas (4)
Handmade Gnocchi, Pasta, Risotto,
Seafood Paella* (2)

Dessert canape (1)

Dessert canape can be swapped for a deluxe canape or cakeage



Upgrade dessert to Dessert table for \$5/head

MENU 3

\$81/HEAD

Min 30ppl

2m Grazing Table
Cheesy Garlic Bread
Brushetta Canape
Truffle and Mushroom Arancini
Deluxe canapes (3)
Premium canape (1)

Or 1 Deluxe +2 premium

Pear and Parmesan Rocket Salad
Gourmet Pizzas (5)
Handmade Gnocchi, Pasta, Risotto,
Seafood Paella* (3)

Dessert canape (2)

Dessert canape can be swapped for a deluxe canape or cakeage



Upgrade dessert to Dessert table for \$4/head

All pizza menus are for Cocktail & Sit down styles & include x1 chef

*Seafood Paella is an extra \$4/head

COCKTAIL HOUR

COCKTAIL HOUR

COCKTAIL HOUR

MAINS

MAINS

MAINS

DESSERT

DESSERT



FEASTING TABLE + MAINS

\$49/HEAD

Min 50ppl

Cocktail Style & Sit down
1.5-2h service
An elegant feasting table for guests to enjoy and serve themselves
Mains presented at a buffet station

Feasting table, made of:
Grazing Table
Deluxe Canapes (3)*
*served cold

Pear and Parmesan Rocket Salad
Handmade Gnocchi, Pasta, Risotto or
Seafood Paella* (2)

*Seafood Paella is an extra \$4/head
x1 chef included

CANAPE MENU

\$58/HEAD

Min 35ppl

Cocktail style only - No mains
Great variety of nibbles to impress your guests
Canapes will be served by roaming staff
2.5-3h service

1.5m Grazing Table
Deluxe canapes (5)
Premium/Substantial canapes (3)
Dessert canape (1)



Dessert canape can be swapped for a deluxe canape or cakeage
Upgrade dessert to Dessert table for \$5/head

x1 chef included

CANAPE + MAINS

\$71/HEAD

Min 30ppl

Cocktail or Sit down
Enjoy cocktail hour with served canapes, followed by mains - buffet or family-style dining

1.5m Grazing Table
Deluxe canapes (4)
Premium canape (2)

Pear and Parmesan Rocket Salad
Handmade Gnocchi, Pasta, Risotto or
Seafood Paella* (2)

Dessert canape (1)

Dessert canape can be swapped for a deluxe canape or cakeage
Upgrade dessert to Dessert table for \$5/head

*Seafood Paella is an extra \$4/head
x1 chef included

COCKTAIL HOUR

MAINS

COCKTAIL HOUR

MAINS

DESSERT



DELUXE CANAPES

COLD & REFRESHING CANAPES

OYSTERS (GF)

Natural, Salt, lemon

INSALATA CAPRESE SKEWERS (V) (GF)

Mini bocconcini, basil & cherry tomatoes

PROSCIUTTO, MELON & BOCCONCINI (GF)

Italian prosciutto, rockmelon, bocconcini fresh cheese

PROSCIUTTO, MANCHEGO, OLIVE SKEWER (GF)

COCKTAIL PRAWNS SPOON BITES (GF)

SALMON & DILL

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

SALMON MOUSSE CANAPE

Creamy smoked salmon mousse on a blini

CUCUMBER & SALMON (GF)

Cucumber slice, hot salmon, dill creamy cheese

MANCHEGO & QUINCE SKEWER (V, GF)

Premium quince paste & Manchego

GREEK SALAD SKEWER (V, GF)

Cherry tomato, cucumber, kalamata olive, feta

BRUSCHETTA CLASSICA (VG)

Basil, Balsamic, tomato

PREMIUM CANAPES

PORK BELLY (GF)

Slow-cooked pork belly spiced with fennel and anise

SCALLOPS, PEA PURE, CHILLI (GF)

Scallop, handmade green pea pure with fresh chilli

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

OYSTERS KILPATRICK (GF)

MARINATED CHICKEN FINGERS

with honey mustard sauce

CHICKEN FINGERS SLIDER

lettuce, tomato, honey mustard sauce

TRUFFLE AND MUSHROOM RISOTTO (GF)

Handmade mushroom risotto, grated parmesan, truffle oil

PRAWN COCKTAIL SLIDER

Prawns, lettuce, cocktail sauce

CHICKEN SATAY SKEWERS (GF)

with handmade tzatziki dip

DELUXE CANAPES

HOT CANAPES

CHICKEN CURRY (GF)

Served on a savoury tart shell

CHICKEN CREAMY LEEK

Served on a savoury tart shell

CHICKEN PESTO (GF)

Served on a savoury tart shell

HALLOUMI BITES (V) (GF)

GARLIC PRAWN SKEWERS (GF)

Marinated prawns

ITALIAN MEATBALLS (GF)

Premium mince from a local butcher

GARLIC MUSHROOMS (VG) (GF)

TRUFFLE AND MUSHROOM ARANCINI

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

CALAMARI (GF)

Salt & Pepper squid with lemon & aioli

POTATO BRAVAS WITH CHORIZO

original brava sauce (VOA)

MOZZARELLA STICKS

With inhouse aioli & sweet chilli sauce, Italian herbs



GRAZING TABLES

Grazing Tables are a great way to start the cocktail hour. They bring people together and they get a lot of attention, but don't worry, the bride & the groom are still the most popular at a wedding ;)

Even though there will be other canapes walking around, the grazing table is accessible to everyone during approx 1h, specially the ones that are very hungry and don't want to wait around for the next canape to come to them.

All our Grazing Boards are beautifully decorated & come with a delicious selection of cured meats, fine cheeses, breads, dips, served amongst nuts, seasonal fruits and berries.

Menu 2 & 3 include 1.5m grazing Table.
Any additional 0.5m is \$100 up to 3m.

Menu 1 includes antipasto platters and it is \$400 to upgrade from platters to a 1.5m Grazing Table.
It is recommended for weddings over 65 guests



CUTLERY & CROCKERY HIRE

We have a selection of 3 sets to suit your beautiful style

\$7/head beige or green + cutlery

\$8/head white plates + cutlery

*\$4/set will apply for hired sets from an external company if washing up is required

CUTLERY

Stainless steel



Silver



Gold

CROCKERY

LIGHT BEIGE

Stoneware 20cm
200u available



LIGHT SAGE GREEN

Stoneware 20cm
Handcrafted finish
200u available



CLASSIC WHITE

Porcelain 28cm
Classic & Rustic look
150u available



DESSERT TABLES

\$9/head - Menu 1 | \$5/head - Menu 2 | \$4/head - Menu 3

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



CAKEAGE

We can cut your cake! We know some cakes can be a hassle. That's why our staff have become experts in cake cutting.

Price: \$200. Includes cake cutting service, disposable items & serving of the cake. It usually takes 2 of our staff about half an hour to cut.

DESSERT CANAPES

Menu 1 - Add \$5/unit or 100 for \$400

Menu 2 - includes 1 option

Menu 3 - Includes 2 options

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

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 & ZUCCHINI 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 (Arroz caldoso)

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



EXAMPLE OF SERVICE

- 3.00 pm** **Ceremony + group photos**
- 4.00pm** **Cocktail hour - Canapes**
Grazing Table ready & canapes start rolling out for about 1 to 1.5h
- 6.00pm** **Mains**
Sit Down or Cocktail Style
- 7.30pm** **Cake cutting/Desserts**

The gap between the start of cocktail hour & the start of mains cannot be longer than 2h. If so, higher staff fees may apply.
We check timings 6 weeks prior to the date

SERVICE TYPES

Cocktail Hour



Cocktail hour is always cocktail style, with our staff walking the canapes around to reach every guest.

Mains - Sit down



Mains are placed in the middle of the tables and are served as a sharing style.
We do recommend getting our formal crockery & cutlery for this type of service.
Serving items included in price.

Mains - Cocktail style



We are also experts in stand-up service. We set up a Buffet station where guests serve themselves as well as going around with food, ensuring all guests get plenty of food.



BEFORE THE DATE

LOCK IN THE DATE

A \$1000 non refundable deposit is required

ASK QUESTIONS

Ask us any questions at any time of the process. We have done this many times, we can help with the planning

FINAL DETAILS

We will contact you 4-6 weeks before the date to talk about final guest count, flavours, etc.

FINAL PAYMENT

Outstanding amount is to be paid 4 weeks prior to date.

ON THE DATE



TIME OF ARRIVAL

We arrive around 2 hours before start of canapes

WHAT WE NEED

If not a venue: we need easy access, 3x3 flat surface and normal power point

WHAT YOU NEED

Not to worry about anything and have the best time of your life