

Weddings & Functions Menu

MENU A: \$13 per head



We can cater for up to one hundred people for your own private function at the venue of your choice. Below is a sample of the menu options we have on offer. If you have any special dietary requirements or ideas for your special day, please let us know.

YOUR CHOICE OF THE FOLLOWING PASTAS SERVED WITH ONE SLICE OF GARLIC BREAD

Spaghetti Bolognese

A special secret recipe makes this one a favourite.

We only use premium beef mince from our local butcher and we reduce the sauce for hours to intensify the flavours.

Served with parmesan O5 spaghetti.

Penne Carbonara

Popular at anyone's dinner table.

We use local Barossa bacon, cracked black pepper, garlic, onion and double cream, all tossed in No 73 penne.

Penne Puttanesca

A real strong taste of Italy.

Plump black olives, fire roasted red peppers, onion, anchovies and capers all bound together in a rich tomato sauce and tossed in penne.

Please be advised we require a 50% deposit to secure all bookings. Minimum 30 people. Eftpos available.
Please contact us to discuss any special requirements.

Weddings & Functions Menu

MENU B: \$19 per head



We can cater for up to one hundred people for your own private function at the venue of your choice. Below is a sample of the menu options we have on offer. If you have any special dietary requirements or ideas for your special day, please let us know.

STARTERS

Garlic Bread

3 slices freshly toasted.

OR

Cocktail Antipasto Skewers

Cherry tomatoes, bocconcini cheese, basil, salami, olives and tortellini.

YOUR CHOICE OF THE FOLLOWING PASTAS SERVED WITH ONE SLICE OF GARLIC BREAD

Spaghetti Bolognese

A special secret recipe makes this one a favourite.

We only use premium beef mince from our local butcher and we reduce the sauce for hours to intensify the flavours. Served with parmesan O5 spaghetti.

Penne Carbonara

Popular at anyone's dinner table.

We use local Barossa bacon, cracked black pepper, garlic, onion and double cream, all tossed in No 73 penne.

Penne Puttanesca

A real strong taste of Italy.

Plump black olives, fire roasted red peppers, onion, anchovies and capers all bound together in a rich tomato sauce and tossed in penne.

Please be advised we require a 50% deposit to secure all bookings. Minimum 30 people. Eftpos available.
Please contact us to discuss any special requirements.

0414 203 402 ♦ thepastaguy.com.au

Weddings & Functions Menu

MENU C: \$28 per head



We can cater for up to one hundred people for your own private function at the venue of your choice. Below is a sample of the menu options we have on offer. If you have any special dietary requirements or ideas for your special day, please let us know.

CANOPES & FINGER FOOD

Mini bruschetta with tomato and basil

Insalata caprese with bocconcini

Honey chilli prawns

Mini vegetable toasts

YOUR CHOICE OF THE FOLLOWING PASTA

Spaghetti Carbonara

Popular at anyones dinner table. We use local Barossa bacon, cracked black pepper, garlic, onion and double cream all tossed in no 73 penne.

Tre Colori Fusilli Calabrese

Large pasta twirls tossed with spicy Italian sausage, black olives, onion, basil and finished with a rich tomato sauce with a hint of chilli.

Penne Puttanesca

A real strong taste of Italy.

Plump black olives, fire roasted red peppers, onion, anchovies and capers all bound together in a rich tomato sauce and tossed in penne.

La Dolce Vita Meatballs

Not your average meatball.

We use premium beef mince and pork to gain a melt in your mouth texture, poached in a spicy rich tomato sauce and served on Tagliatelle.

SWEET TREATS

Fresh strawberries marinated in balsamic vinegar,

Tiramisu and Cannolis

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Please contact us to discuss any special requirements.