



LA DOLCE VITA

CATERING



PAELLA & TAPAS

PAELLA IS THE FESTIVE DISH FROM SPAIN THAT EVERYONE LOVES. THERE ARE MANY OPTIONS WE CAN OFFER FROM TRADITIONAL TO INNOVATIVE VARIATIONS THAT NOT ONLY TASTE GREAT BUT WITH OUR LARGE PAELLA PANS THEY ENABLE US TO COOK LIVE AT YOUR FUNCTION CREATING VISUAL ENTERTAINMENT FOR YOU AND YOUR GUESTS.

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OPTION 1: SEMI-CURED CHORIZO, GREENSLADE FREE RANGE CHICKEN, SA PAWNS, KINKAWOOKA BLACK MUSSELS, GOOLWA COCKLES* SQUID, PEAS

OPTION 2: SEMI-CURED CHORIZO, BERKSHIRE PORK BELLY, GREENSLADE FREE RANGE CHICKEN, PORK AND FENIL SAUSAGE, PEAS

VEGETARIAN OPTIONS ALONG WITH SPECIALISED PAELLA'S AVAILABLE UPON REQUEST

ALL PAELLA OPTIONS SERVED WITH A SELECTION OF HOT SAUCES , AIOLI & LEMON WEDGES

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PRICING INCLUDES GST
BASED ON MINIMUM OF 50 GUESTS

PAELLA OPTION 1: \$20.00 PER HEAD

PAELLA OPTION 2: \$18.00 PER HEAD

SPANISH SPREAD

PERFECT TO GRAZE ON WHILE YOUR PAELLA IS BEING COOKED

SPANISH CURED MEATS, MANCHEGO CHEESE, MARINATED OLIVES, QUINCE PASTE, CIABATTA BREAD

PRICING INC GST

SPANISH SPREAD: \$12.00 PER HEAD

- OUR PAELLA IS COOKED LIVE IN FRONT OF YOUR GUESTS ON OUR CUSTOMISED PAELLA STATION - ALL OF OUR PAELLA'S ARE GLUTEN FREE -
- THESE PRICES INCLUDE ALL FOOD, CHEFS ON SITE, ALL APPROPRIATE COOKING AND SERVING EQUIPMENT INCLUDING COMPOSTABLE ENVIRO BAMBOO BOWLS & CUTLERY
- ANY HIRE REQUIREMENTS AND SERVICE STAFF ARE A SEPARATE COST - TRANSPORT / SET UP FEE APPLIES, POA -
- TO INCORPORATE ADDITIONAL ITEMS FROM OUR OTHER MENUS EG PIZZA, TAPAS ETC. OR TO PERSONALISE A MENU TO SUIT, WE CAN DO THIS VIA APPOINTMENT -



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TAPAS

ACEITUNAS HERB CRUMBED, VEAL STUFFED
GREEN OLIVES

GARBANZOS SLOW COOKED CHICK PEAS,
LENTILS, RED ONION, SAFFRON

JAMONES SPANISH CURED HAM, GRISSINI

PULPO BAKED LOCAL OCTOPUS

GAMBAS GARLIC PRAWNS

CROQUETAS HAM, CHICKEN, POTATO

TARTAR TUNA TARTARE

ANCHOA FRIED LOCAL SARDINE FILLETS,
ROMESCO SALSA

EMPANADAS SMOKED BRISKET, POTATO, CHIMICHURRI

EMPANADAS CHICK PEA, SINACH, LENTIL, CHIMICHURRI

BRAVAS FRIED POTATOES, TOMATO SALSA

TORTILLA POTATO, PEPPERS OMELETTE

CALAMARES FRIED LOCAL SQUID,
LEMON GARLIC AIOLI

ALCACHOFA HERB CRUSTED ARTICHOKE
HEARTS

MEJILLONES STEAMED MUSSELS IN WHITE
WINE, CHILLI, SPEC

CHORIZO FRIED CHORIZO, SCALLOPS

MERGUEZ LAMB SAUSAGE, EGGPLANT,
POTATO, PEPPERS

ESCABECHE CITRUS CURED FISH SALAD

ALBONDIGAS TURKEY AND PORT
MEATBALLS, TOMATO SALSA

SALMOREJO FRIED EGGPLANT STUFFED
WITH MANCHEGO, HERBS

D'ANEC CONFIT DUCK SHANKS, CUMQUAT,
FENNEL

CORDERO SPICED BRAISED LAMB,
YOGHURT, MINT SAUCE

OSTRA LOCAL OYSTERS, CHARDONNAY
SHALLOT VINEGAR

FOIS RUSTIC CHICKEN LIVER PATE,
CATALAN BREADS

CHURROS CON CHOCOLATE \$9.00 INC GST PER HEAD

PRICING INC GST

BASED ON A MINIMUM OF 50 PEOPLE.

\$7.00 PER SERVE, PER HEAD

- SERVED IN TRADITIONAL EARTHWARE DISHES - TAPAS CAN BE SERVED AT EITHER A STAND UP OR SIT DOWN EVENT -

- PRICES INCLUDE ALL FOOD, CHEFS ON SITE, ALL APPROPRIATE COOKING EQUIPMENT**, AND SERVING EQUIPMENT - ALL HIRE REQUIREMENTS AND SERVICE STAFF ARE A SEPERATE COST -

- *COOKING EQUIPMENT CHARGES MAY APPLY, THIS IS DETERMINED ON A CASE BY CASE BASIS -

- TRANSPORT / SET UP FEE APPLIES, POA -

