

PIZZA DA NOI CATERING

It's all about QUALITY MOMENTS, MEMORIES AND FOOD.

With over 30+ years' experience in professional catering services and hospitality, we are dedicated to serving you dishes mostly inspired by (but not limited to) our Italian heritage. Dishes designed to be shared with family and friends.

We are also dedicated to creating memorable experiences that exceed your expectations. Leaving you to sit back, relax, indulge in our food and the company of your guests.

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1. OUR SERVICES

A promise of quality and excellence.

Leave the cooking to us. Spoil yourself with one of our custom catering packages for your next function with family, friends or colleagues.

We cater for all occasions – birthdays, engagements, weddings, wakes, farewells, bridal shower, baby shower, themed or corporate events.

DROP OFF

Our drop off catering service includes delivery to your home, office or function venue. All you need to do is serve.

A minimum order is required for delivery. A pick-up option is also available from our restaurant Pizza Da Noi, located in Glebe.

EQUIPMENT

Our equipment service includes providing your function or event with necessary dining equipment such as cutlery, crockery, plates, glassware, linen and flatware.

We will provide a quote on this service at your request based on the specifications of your event and tailored to your needs.

STAFFING

Our staffing service provides you and your event with the staff needed to set up, present, and service the food.

Notice for this service is required at the time of booking your event.

2. CONTACT US

We operate within Sydney's inner west and can also service Sydney's CBD and outer Sydney.

For initial enquiries or to place an order:

Call: (02) 9552 3995

Email: pizzadanoi.glebe@gmail.com

Visit: Shop 4, 198-206 St Johns Road, Glebe 2037.

3. SAMPLE PACKAGE IDEAS

Customisable packages to enjoy and share.

We can provide you a quote on your menu selection. Below is a sample of how you can package the menu selections for your next event.

SOCIAL

COCKTAIL

- 8 / 10 / 12 mixed cold/hot selections from the cocktail menu

STANDARD

- 2 salads
- 2 meat dishes
- 2 pasta dishes
- 3 sides and accompaniments

PLATINUM

- 3 cocktail selections
- 2 antipasto, platter or seafood entrée selections
- 2 salads
- 2 meat dishes
- 2 pasta dishes
- 3 sides and accompaniments
- 3 desserts

BASIC

- 2 salads
- 1 Pasta dish
- 1 meat dish
- 2 sides and accompaniments

PREMIUM

- 1 Antipasto platter or seafood entrée
- 3 salads
- 3 meat dishes
- 2 pasta dishes
- 3 sides and accompaniments

CORPORATE

MORNING / AFTERNOON TEA

- 4 selections from the corporate menu
- Tea
- Coffee
- Juices
- Bottled water

PREMIUM DAY PACKAGE

- 4 selections for morning and afternoon tea
- 6 selections for lunch (Buffet Menu)
- Juices
- Bottled water
- Tea and coffee (Morning tea only)

STANDARD DAY PACKAGE

- 4 selections for morning and afternoon tea
- 6 selections for lunch (Corporate Menu)
- Juices
- Bottled water
- Tea and coffee (Morning tea only)

4. MENUS

4.1 Platters

Display, Share and Enjoy.

Antipasto

- Traditional
Selection of cured meats, cheeses & pickled vegetables
- Meat
Selection of cured meats & cheeses
- Vegetarian (VG)
Selection of roasted & pickled vegetables & cheeses

Sushi

- Mixed Sushi Platter with Soy Sauce & Wasabi (VG options)

Arancini Platter

- Beef Bolognese, Pea & Mozzarella
- Chicken & Mushroom
- Spinach & Ricotta (VG)

Finger sandwiches

- Salmon, dill & cream cheese
- Egg & watercress
- Cream cheese & cucumber (VG)

Focaccia/Panini

- Chicken schnitzel, lettuce, bacon & mayonnaise
- Veal schnitzel & lettuce
- Roast capsicum, olives, roast eggplant, rocket & balsamic glaze (VG)
- Prosciutto, olives, sundried tomato, cheese & basil

Sandwiches/Wraps

- Chicken schnitzel, lettuce, bacon & mayonnaise
- Veal schnitzel & lettuce
- Roast capsicum, olives, roast eggplant, rocket & balsamic glaze (VG)
- Prosciutto, olives, sundried tomato, cheese & basil
- Mixed Salad (VG)
- Curried egg & lettuce
- Turkey & cranberry sauce
- Salmon & cream cheese
- Ham, tomato & cheese
- Roast beef & mustard

Cheese Platter

- Traditional [VG]
5 cheeses, selection of crackers, walnuts & dates
- Premium [VG]
6 cheeses, selection of crackers, walnuts, apricots, dates & fruit.

Fresh Fruit Platter

- Selection of seasonal fruits

Cake slice platter

Pick 3 selections per platter

- Tiramisu
- Cheesecake
- Apple crumble
- Caramel Slice
- Hummingbird cake
- Orange & Poppyseed
- Chocolate
- Sticky Date Pudding
- Red Velvet

Doughnut strips

- Sugar & cinnamon dusted doughnut strips with Nutella & fresh strawberries

4.2 Cocktail

Light bites and satisfying appetisers.

Cold Canapés

- Bocconcini & cherry tomato skewers (GF) (VG)
- Bocconcini, sundried tomato & basil tartlet (VG)
- Tomato & basil tartlet (VG)
- Smoked salmon, cream cheese & chive tartlet
- Mini bruschetta – diced tomato, onion, basil & olive oil (VG) (GF option)
- Mini bruschetta – grilled eggplant & shaved parmesan (VG) (GF option)
- Mini bruschetta – marinated mushrooms, rocket & parmesan (VG) (GF option)
- Mixed Sushi Platter with Soy Sauce & Wasabi (VG option)

Hot Savoury

- Pizza slabs – Cocktail size squares
See our [Pizza Menu](#) to select your toppings.
- Cocktail Schnitzel - Chicken
- Cocktail Schnitzel - Veal
- Lamb Kofta sticks with Mint Yogurt Sauce
- Spicy Buffalo Chicken Wings
- Marinated Chicken Wings
- Cocktail Skewers – Teriyaki Chicken
- Cocktail Skewers - Satay Chicken
- Cocktail Skewers – Lamb
- Cocktail Skewers – Beef
- Mini Arancini – Beef Bolognese, Pea & Mozzarella
- Mini Arancini – Chicken & Mushroom
- Mini Arancini – Spinach & Ricotta (VG)
- Risotto Balls– Truffle Mushroom & Parmesan (VG)
- Risotto Balls - Cheese
- Risotto Balls – Spanish Chorizo
- Italian Meatballs (beef) in Napoletana sauce
- Potato Croquettes
- Macaroni, Truffle & Cheese Croquettes
- Spinach & Ricotta Pastizzi (VG)
- Quiche – Spinach & Ricotta (VG)
- Quiche – Caramelised Onion & Goats Cheese (VG)
- Quiche – Roasted Vegetable (VG)

- Empanadas – Chicken
- Empanadas – Pumpkin [VG]
- Empanadas – Beef, Olive & Potato [VG]
- Fish Cocktails with Tartare Sauce
- Barramundi Fish Cocktails with Tartare sauce
- Salt and Pepper Calamari
- Prawn Twisters with sweet chilli sauce
- Pasta boxes – see our Buffet/Pasta menu for your options
- Frittata – Roasted Vegetable and Ricotta (VG)
- Frittata - Ham, Mushroom and Asparagus
- Vegetable Samosa (VG)
- Vegetable Spring Rolls with Sweet Chilli Sauce (VG)
- Lobster Spring Rolls
- Cheeseburger Spring Rolls with Tomato Sauce
- Gourmet Pies (cocktail size) – Lamb, Potato & Rosemary
- Gourmet Pies (cocktail size) – Beef with Tomato Sauce
- Gourmet Pies (cocktail size) – Chicken & Mushroom
- Gourmet Pies (cocktail size) – Vegetable (VG)
- Gourmet Sausage Rolls (cocktail size) – Beef with Tomato Sauce
- Gourmet Sausage Rolls (cocktail size) – Tuscan Chicken
- Gourmet Sausage Rolls (cocktail size) – Moroccan Vegetable (VG)
- Rice Box – Curried Chicken
- Rice Box – Vegetable (VG)
- Noodle box – Vegetable (VG)
- Noodle box – Chicken
- Noodle box – Beef
- Mini Sliders – Beef Burger
- Mini Sliders – Chicken Burger
- Mini Sliders – Pulled Pork
- Peking Duck Pancakes
- Rice Paper Rolls – Prawn
- Rice Paper Rolls – Vegetarian (VG)
- Falafel – Spinach (VG)
- Falafel - Meat

4.3 Corporate

Light snacks and lunch for the team.

Drinks

- Selection of fruit juices and bottled water
- Still & sparkling

Coffee & Decaf Coffee

Tea

- A selection of black and herbal teas

Morning / Afternoon Tea

- Egg & Bacon rolls
- Assorted muffins - mini or café size (GF & V options available)
- Assorted mini friands (GF Options)
- Assorted mini quiches
- Plain croissants
- Assorted café cookies & biscuits
- Banana bread
- Banana, Chia & Coconut pudding (V)
- Assorted Doughnuts (V option)
- Fruit platter
- Assorted mini danishes
- Assorted cocktail scrolls
- Assorted cocktail macaroons
- Cheese platter
- Assorted cocktail tarts

Antipasto

- Traditional
Selection of cured meats, cheeses & pickled vegetables
- Meat
Selection of cured meats & cheeses
- Vegetarian (VG)
Selection of roasted & pickled vegetables & cheeses

Sushi

- Mixed Sushi Platter with Soy Sauce & Wasabi (VG options)

Arancini Platter

- Beef Bolognese, Pea & Mozzarella
- Chicken & Mushroom VG
- Spinach & Ricotta (VG)

Finger sandwiches Ask us about other options available.

- Salmon, dill & cream cheese
- Egg & watercress (VG)
- Cream cheese & cucumber (VG)

Focaccia/Panini

Ask us about other options available.

- Chicken schnitzel lettuce, bacon & mayonnaise
- Veal schnitzel & Lettuce
- Roast capsicum, olives, roast eggplant, rocket & balsamic glaze (VG)
- Prosciutto, olives, sundried tomato, cheese & basil

Sandwiches/Wraps

Ask us about other options available.

- Chicken schnitzel, lettuce, bacon & mayonnaise
- Veal schnitzel, lettuce & mayonnaise
- Roast capsicum, olives, roast eggplant, rocket & balsamic glaze (VG)
- Prosciutto, olives, sundried tomato, cheese & basil
- Mixed Salad (VG)
- Curried egg & lettuce (VG)
- Turkey with cranberry sauce
- Salmon & cream cheese
- Ham, tomato & cheese
- Roast beef & mustard

Please see our Cocktail and Buffet Menus for additional lunch options.

4.4 Buffet

Inviting and hearty – homemade meals.

Salads

- Italian Salad
lettuce, tomato, capsicum, onion, carrot with herb, olive oil & vinegar dressing
- Coleslaw Salad
mixed cabbage & mayonnaise dressing
- Creamy Potato Salad
chat potato, bacon, egg, dill & mayonnaise dressing
- Potato Salad
chat potato, chives, lemon & olive oil dressing
- Caesar Salad
lettuce, crispy bacon, croutons, parmesan cheese, boiled egg & caesar dressing
- Spinach Salad
baby spinach, roast pumpkin, Feta & walnut with honey mustard dressing
- Greek Salad
cos lettuce, tomato, capsicum, cucumber, feta, olives, onion with oregano and olive oil dressing
- Quinoa Salad
quinoa, roast pumpkin, feta, mushrooms, rocket with honey mustard dressing
- Rocket Salad
rocket, parmesan cheese, balsamic vinegar & walnuts
- Seafood Salad
prawns, crab, calamari, octopus, lettuce, celery & carrot with white wine vinegar & olive oil
- Caprese salad
Bocconcini, roma tomatoes & basil with olive oil & balsamic glaze

Vegetables and Side Accompaniments

- Fresh Bread & Butter portions
- Fried Rice - Traditional with ham, egg, vegetables & tamari
- Fried Rice – Vegetarian (VG)
- Creamy Potato Bake – layered potato gratin with bacon, cream & parmesan
- Eggplant Parmigiana- layered eggplant with mozzarella, parmesan & napoletana sauce

- Mixed Vegetables (seasoned corn, broccoli, long beans & carrots) in olive oil (VG)
- Pepperonata – grilled capsicum, grilled eggplant & roasted potato in napoletana Sauce (VG)
- Oven Roasted Pumpkin (VG)
- Oven Roasted Potatoes with paprika, parley & shallots (VG)
- Corn Cobettes with Basil Butter (VG)
- Peas & Carrots with olive oil & onion (VG)
- Peas with bacon, butter & garlic
- Long Beans with sesame (VG)
- Long beans & broccoli with onion and olive oil (VG)
- Long beans, carrots and peas with onion & olive oil (VG)

Seafood

- Cooked prawn platter with lemon wedges
- Sydney Rock oyster platter with lemon wedges
- Tasmanian smoked salmon platter with capers, onion & olive oil
- Grilled barramundi fillet with herb lemon butter sauce
- Salt & Pepper Calamari (3 per serve)
- Fish cocktails with tartare sauce
- Barramundi fish cocktails with tartare sauce
- Prawn cutlets with sweet chilli sauce
- Grilled salmon fillets

Lasagna

- Lasagna – Traditional Beef
- Lasagna – Vegetarian (VG)
- Lasagna – Grilled eggplant (VG)
- Lasagna – Spinach & Ricotta (VG)
- Lasagna – Chicken & Mushroom

Cannelloni

- Cannelloni – Beef
- Cannelloni – Spinach & Ricotta (VG)

Pasta

Choose your pasta then choose your sauce

- Rigatoni
- Penne
- Tortellini - Beef
- Tortellini - Spinach & Ricotta [VG]
- Panzarotti – Spinach & Ricotta [VG]

- **Al forno**
baked pasta with ham, mozzarella, beef, basil in napoletana sauce (suitable for rigatoni or penne only)
- **Melanzane**
Eggplant, beef, ham, basil in napoletana sauce
- **Bolognese**
braised beef in napoletana sauce
- **Amatriciana**
Bacon & chilli in napoletana sauce
- **Napoletana (VG)**
basil, parmesan & tomato sauce
- **Ragu**
slow cooked beef in napoletana sauce
- **Calabrese**
olives, bacon & mushrooms served in napoletana sauce (chilli optional)
- **Siciliana (VG)**
eggplant, basil & parmesan in napoletana sauce
- **Pesto (VG)**
pinenuts, basil, parsley, garlic & oil blended with cream & parmesan
- **Boscaiola**
mushroom, bacon, shallots & cream sauce
- **Puttanesca**
olives, capers, chilli & anchovies in a napoletana sauce

Meats

Chicken

- **Chicken Schnitzel** – breast chicken in seasoned breadcrumbs pan-fried
- **Roast ¼ chicken Maryland** with homemade gravy
- **Oven roasted chicken pieces** with light gravy glaze
- **Roasted chicken drumsticks** with light gravy glaze
- **Chicken Cacciatore**
chicken breast with mushroom, olives in napoletana sauce
- **Chicken Parmigana**
chicken breast topped with mozzarella, grilled eggplant and napoletana sauce
- **Chicken Involtini**
Rolled chicken Maryland fillet with meat & ham stuffing in Napoletana sauce
- **Cocktail Chicken Skewers** – Lemon and Garlic
- **Cocktail Chicken Skewers** – Satay
- **Cocktail Chicken Skewers** – Teriyaki
- **Grilled Quail**
- **Grilled Spatchcock**

Veal/Beef

- **Roast Beef** with homemade gravy
- **Roast Veal** with mushroom sauce
- **Veal Scallopine**
- **veal sautéed** with herbs, white wine & lemon juice
- **Veal Funghi**
veal in white wine & mushroom sauce
- **Veal Cacciatore**
veal with mushroom & olives in napoletana sauce
- **Veal Parmigana**
veal topped with mozzarella, eggplant and napoletana sauce
- **Veal Schnitzel**
veal in seasoned breadcrumbs pan-fried
- **Cocktail Beef Skewers** – Herb and Garlic

Lamb

- **Roast Lamb** with rosemary & mint jelly
- **Roast Lamb** with lemon, fresh garlic & herbs
- **Cocktail Lamb Skewers** – Lemon and Garlic

Pork/Ham

- **Porchetta** with crackling
- **Premium Leg Ham**, cold cut, carved off the bone with gardenier
- **Gourmet Italian Sausages** with onions, capsicum & napoletana sauce

Turkey

- **Roast Turkey** with Gravy
- **Whole Roast Turkey** with stuffing

4.5 Dessert

After dinner delights.

Cheese Platter

- Traditional
5 cheeses, selection of crackers, walnuts & dates
- Premium
6 cheeses, selection of crackers, walnuts, apricots, dates & fruit.

Fresh Fruit Platter

- Selection of seasonal fruits

Cake slice platter

Pick 3 selections per platter

- Tiramisu
- Cheesecake
- Apple crumble
- Caramel Slice
- Hummingbird cake
- Orange & Poppyseed
- Chocolate
- Sticky Date Pudding
- Red Velvet

Doughnut Strips

- Sugar & cinnamon dusted doughnut strips with Nutella & fresh strawberries

Mini Dessert Cups (80ml cups)

Minimum order is 12 per flavour

- Pannacotta with strawberries and basil syrup
- Pannacotta with blueberry or mixed berry compote
- White chocolate cheesecake with passionfruit syrup
- Cherry ripe cheesecake
- Coconut cheesecake (alcohol optional)
- Chocolate mousse with choc mint crumble
- Tiramisu (contains alcohol)
- Banoffee Cheesecake
- Nutella Cheesecake
- Pavlova Crush
- Lemon Meringue Cheesecake
- Oreo Cookies and Cream Cheesecake
- Baileys and Salted Caramel Cheesecake
- Trifle (with or without alcohol)
- Jelly cups (various flavours – topped with cream (optional))
- Prosecco Jelly with Pomegranate

5. TERMS AND CONDITIONS

Important Information

1. **Orders** - All orders for catering must be received at least 72 hours prior to required delivery with the exception of corporate sandwich platters. Any orders placed that are required within 72 hours need to be confirmed with a Pizza Da Noi representative directly.
2. **Menu options** - We can provide menu options to cater to any taste and over and above our package menus. If you have a special request, please feel free to discuss it with us. Pricing will vary as a result.
3. **Tentative Bookings** – Tentative dates will be held for no more than seven (7) business days.
4. **Confirmation** – A 25% deposit may be requested to confirm your catering order on acceptance of our quote.
5. **Final numbers** – Final numbers must be provided five (5) business days prior to your event date. This number will also represent the **minimum** number of guests for which you will be charged where per head pricing is applied.
6. **Menu confirmation** – Your menu must be confirmed five (5) business days prior to your event date (including dietary requirements) otherwise we can not guarantee all your menu choices will be available on the day.
7. **Payment** – Accepted forms of payment are Cash, MasterCard and Visa. Deposits can be made via direct credit to our bank account. All catering orders require FULL payment prior to delivery so please allow enough lead time for bank transfers. Please note: Cash only is accepted if paying at the time of delivery
8. **Cancellations** – Cancellation of your event must be made to us in writing 72 hours prior to your function or we reserve the right not to refund your deposit. Deposits are non-refundable if orders are cancelled within this 48-hour period. Customers are required to make full payment for orders cancelled on the day of delivery.
9. **Breakages** – Pizza Da Noi reserves the right to on charge to the contact the booking/function the cost of any equipment supplied by us that is damaged or destroyed by you or your guests during a function.
10. **Special Dietary Requirements** – Pizza Da Noi will take care to provide special meals for all dietary requirements but is unable to guarantee 100% free from all traces of product that cause allergic reaction including but not limited to nuts, sesame, wheat, fish, milk, egg, crustacea, soy and lupin. All dietary requirements must be provided to us in writing no less than five (5) business days from the function date.
11. **Equipment** - All catering equipment (including warming oven, cutlery, crockery, serving platters/plates and serving ware/utensils) remains the property of Pizza Da Noi. Any damaged equipment or non-returned items will be charged at full replacement cost.
12. **Cleaning fee** - An \$80 fee will be incurred for any catering equipment e.g. oven trays and utensils that are returned unwashed and is payable at the time of order confirmation or as cash on equipment pick up.
13. **Tablecloths** – White tablecloths can be provided by us for a fee. Please ask about this service when confirming your booking.
14. **Delivery charges:**
 - Delivery charges are confirmed on order quote/confirmation.
 - All orders under \$300 regardless of distance will incur a \$20 delivery surcharge.
15. **Taxes/GST** – All prices are inclusive of GST and in Australian dollars.
16. **Pricing** - Pizza Da Noi reserves the right to amend our prices without notice.

By accepting our quote and booking your event with Pizza Da Noi you are confirming your acceptance of these terms and conditions.

Revised September 2025. Pricing is subject to change.