

Vegetarian Catering

BUFFET / SET MENU



EST. SINCE 1988

PASTA FRESCA DA SALVATORE

www.pastafresca.com

VEGETARIAN CATERING (BUFFET / SET)

At Pasta Fresca, we make a point of catering to the needs of our treasured diners. Our menu includes a wide variety of vegetarian friendly dishes, all of which retain the same great South Italian taste.

The dishes we offer in this menu is without meat and seafood. To cater to a spectrum of vegetarians, we indicate ingredients used so that you can select according to your vegetarian-type diet.

If you need to cater to a mixed group of non-vegetarians and vegetarians, please refer to our standard buffet or set menu which can offer you these options.

If you can consume dairy products, eggs & root vegetables, the choices here are mainly for you.

If you can consume dairy products but do not consume eggs, you may wish to know that our fettucine is made without dairy or eggs. Pair your fettucine with any sauce listed here.

****Please note that with effect from 4 May 2016, due to change in supplier, all our cheese are produced with animal rennet.***

If you do not consume dairy products & eggs. You can pair your fettucine with dairy-free sauces.

If you do not consume root vegetables, please note that all our dishes do not contain chives and shallots. All vegetables used are listed accordingly.

We do not use animal fats and oils and all stocks are vegetable based.

Dishes marked with these letters contain the respective ingredients:

(G) Garlic

(D) Dairy

(C) *Cheese

(O) Onion

(E) Egg

Important to Note:

We have indicated ingredients used to the best of our knowledge. If in doubt, please clarify with our catering staff before confirming your choices. We will not be held responsible should there be dish/dishes found not suitable after confirmation and at/after event/ delivery. We are only able to accede to change of dish choices 3 working days prior to your confirmed event/delivery date. Change of dish may or may not be subjected to additional charge.

Vegetables are seasonal and certain vegetable may not be available at time of order. We will either replace or increase the quantity/quantities of another vegetable type accordingly.

VEGETARIAN BUFFET @ \$38 PER PERSON



STARTER BREAD - CHOOSE 1

GARLIC BREAD - Bread toasted with garlic, butter & parsley **(G) (D)**

FOCACCIA BREAD - Oven toasted handmade bread with olive oil and herbs

BRUSCHETTA POMODORO – Slices of toasted bread topped with fresh tomato cubes seasoned with olive oil, garlic & oregano **(G)**

BRUSCHETTA MOZZARELLA – Gratinated garlic bread with mozzarella cheese **(G) (D) (C)**

SOUP OR SALAD - CHOOSE 1

SOUP (Choose 1)

Minestrone (carrots, celery, onion, french beans, leek, zucchini, potato, cauliflower, cabbage) **(O) (G) /**

Tomato/ Broccoli/ Mushroom/ Potato/ Carrot **(O) (G) (D) (Can be requested without dairy)**

MIXED SALAD – Seasonal mixed fresh salad (lettuce, tomatoes, cucumber, carrot, capsicum, red chicory) with Italian dressing

STARTER – CHOOSE 1

GRIGLIATA MISTA VERDURE - Mixed grilled vegetables (zucchini, eggplant, capsicum, tomato, carrot, mushroom) seasoned with olive oil, black pepper, oregano & parsley **(O)**

CROCCHETTE – Fried mixture of mashed potato egg, mint & parmesan cheese served. 2 sauces: Tomato & Tartar **(G) (D) (E) (C)**

APPETIZERS - CHOOSE 2

MOZZARELLA CAPRESE – Slices of fresh mozzarella cheese and juicy tomatoes drizzled with olive oil & basil **(D) (C)**

TAGLIERE FORMAGGI – Assorted cheese platter **(D) (C)**

STUFFED MUSHROOM – Button mushrooms with stuffing of parmesan cheese & breadcrumbs **(D) (E) (C)**

GRATINATED TOMATO – Tomatoes baked with toppings of parmesan cheese & Italian herbs **(D) (C)**

POTATO TART – Baked with béchamel sauce and parmesan cheese **(D) (C)**

MELANZANE PARMIGIANA - Baked tiers of eggplant in mozzarella cheese and tomato sauce **(D) (C)**

VEGETABLE PASTELLA – Italian version of tempura, assorted vegetables (zucchini, eggplant, capsicum, tomato, carrot, mushroom) fried in crispy batter **(E)**

CHOOSE 2 PASTA DISH or CHOOSE 2 PIZZA or CHOOSE 1 PASTA DISH & 1 PIZZA

PIZZA

(Accept for Quattro Formaggi, you may ask your pizzas to be made without cheese)

Pizza Choice:

MARGHERITA - A classic pizza with tomato sauce and mozzarella cheese **(D) (C)**

VEGETARIANA - Pizza with mixed grilled vegetables **(O) (D) (C)**

QUATTRO FORMAGGI - Pizza with 4 cheese: Emmenthal, Danish blue, Parmesan and Mozzarella **(D) (C)**

RUCOLA, MOZZARELLA FRESCA - A signature pizza with cherry tomatoes, fresh mozzarella cheese and fresh rucola **(D) (C)**

PASTA

Sauce Choice:

Olive Oil Base

AGLIO OLIO E PEPERONCINO – A delightful and simple chilli and garlic in olive oil **(G)**

SAN GIOVANNESE – A classic sauce with cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese **(G) (C)**

Tomato Base

AL POMODORO E BASILICO – Traditional Italian tomato sauce flavoured with basil **(O)**

ALLA VEGETERIANA – Seasonal mixed vegetables sautéed in tomato sauce **(O)**

ALL'ARRABBIATA – Spicy Italian tomato sauce with chilli & garlic **(G)**

Cream Base

AI FUNGHI E ASPARAGI – A combination of mushrooms and asparagus in light cream sauce **(O) (D)**

AL QUATTRO FORMAGGI – A rich creamy sauce with combination of four types of cheese: Danish Blue, Emmenthal, Mozzarella & Parmesan **(D) (C)**

Pasta Choice:

All fresh pasta do not contain dairy.

Pasta Fresca's Vegetarian-Friendly Pasta Range

Our fresh pasta contains flour, olive oil & egg.
Only our fettucine does not contain egg.



FETTUCINE
(NO EGG)



CAPELLINI



TAGLIATELLE



PAPPADELLE



SPAGHETTI



SPINACH RAVIOLI



LINGUINE



FUSILLI



PENNE



RIGATONI



CONCHIGLIE



PANZEROTTI (MUSHROOM)

VEGETARIAN BUFFET @ \$45 PER PERSON



STARTER BREAD - CHOOSE 1

GARLIC BREAD - Bread toasted with garlic, butter & parsley **(G) (D)**

FOCACCIA BREAD - Oven toasted handmade bread with olive oil and herbs

BRUSCHETTA POMODORO – Slices of toasted bread topped with fresh tomato cubes seasoned with olive oil, garlic & oregano **(G)**

BRUSCHETTA MOZZARELLA – Gratinated garlic bread with mozzarella cheese **(G) (D) (C)**

GRISSINI CASALINGHI - Freshly made plain breadsticks served with spicy tomato sauce **(D)**

SOUP - CHOOSE 1

Minestrone (carrots, celery, onion, french beans, leek, zucchini, potato, cauliflower, cabbage) **(O) (G) /**

Tomato/ Broccoli/ Mushroom/ Potato/ Carrot **(O) (G) (D) (Can be requested without dairy)**

STARTER – CHOOSE 1

VEGETABLE KEBAB – Vegetables (zucchini, eggplant, capsicum, tomato, carrot, mushroom) skewered & marinated in Italian herbs served with creamy lemon herb sauce **(D)**

GRIGLIATA MISTA VERDURE - Mixed grilled vegetables (zucchini, eggplant, capsicum, tomato, carrot, mushroom) seasoned with olive oil, black pepper, oregano & parsley **(O)**

CROCCHETTE – Fried mixture of mashed potato egg, mint & parmesan cheese served. 2 sauces: Tomato & Tartar **(G) (D) (E) (C)**

APPETIZERS - CHOOSE 2

MOZZARELLA CAPRESE – Slices of fresh mozzarella cheese and juicy tomatoes drizzled with olive oil & basil **(D) (C)**

TAGLIERE FORMAGGI – Assorted cheese platter **(D) (C)**

STUFFED MUSHROOM – Button mushrooms with stuffing of parmesan cheese & breadcrumbs **(D) (E) (C)**

GRATINATED TOMATO – Tomatoes baked with toppings of parmesan cheese & Italian herbs **(D) (C)**

VEGETABLE PASTELLA – Italian version of tempura, assorted vegetables (zucchini, eggplant, capsicum, tomato, carrot, mushroom) fried in crispy batter **(E)**

POTATO TART – Baked with béchamel sauce and parmesan cheese **(D) (C)**

MELANZANE PARMIGIANA - Baked tiers of eggplant in mozzarella cheese and tomato sauce **(D) (C)**

ZUCCHINI PARMIGIANA - Baked tiers of zucchini in mozzarella cheese and tomato sauce **(D) (C)**

PIZZA

(Accept for Quattro Formaggi, you may ask your pizzas to be made without cheese)

Pizza Choice:

MARGHERITA - A classic pizza with tomato sauce and mozzarella cheese **(D) (C)**

VEGETARIANA - Pizza with mixed grilled vegetables **(O) (D) (C)**

QUATTRO FORMAGGI - Pizza with 4 cheese: Emmenthal, Danish blue, Parmesan and Mozzarella **(D) (C)**

RUCOLA, MOZZARELLA FRESCA - A signature pizza with cherry tomatoes, fresh mozzarella cheese and fresh rucola **(D) (C)**

PASTA DISH - CHOOSE 2

Sauce Choice:

Olive Oil Base

AGLIO OLIO E PEPERONCINO – A delightful and simple chilli and garlic in olive oil **(G)**

SAN GIOVANNESE – A classic sauce with cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese **(G) (C)**

Tomato Base

AL POMODORO E BASILICO – Traditional Italian tomato sauce flavoured with basil **(O)**

ALLA VEGETERIANA – Seasonal mixed vegetables sautéed in tomato sauce **(O)**

ALL'ARRABBIATA – Spicy Italian tomato sauce with chilli & garlic **(G)**

Cream Base

AI FUNGHI E ASPARAGI – A combination of mushrooms and asparagus in light cream sauce **(O) (D)**

AL QUATTRO FORMAGGI – A rich creamy sauce with combination of four types of cheese: Danish Blue, Emmenthal, Mozzarella & Parmesan **(D) (C)**

Pasta Choice:

All fresh pasta do not contain dairy.

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FETTUCINE
(NO EGG)



CAPELLINI



TAGLIATELLE



PAPPARDELLE



SPAGHETTI



SPINACH RAVIOLI



LINGUINE



FUSILLI



PENNE



RIGATONI



CONCHIGLIE



PANZEROTTI (MUSHROOM)

VEGETARIAN SET MENU @ \$43 PER PERSON



FOR IN HOUSE CATERING ONLY

To serve you better, it is highly recommended that diners who opt for similar choice of individual dishes to be seated together.

STARTER BREAD - CHOOSE 1 – (TO SHARE)

GARLIC BREAD - Bread toasted with garlic, butter & parsley **(G) (D)**

FOCACCIA BREAD - Oven toasted handmade bread with olive oil and herbs

SOUP OR SALAD - CHOOSE 1 – (INDIVIDUAL)

SOUP (To select 1 before event)

Minestrone (carrots, celery, onion, french beans, leek, zucchini, potato, cauliflower, cabbage) **(O) (G)**

Tomato/ Broccoli/ Mushroom/ Potato/ Carrot **(O) (G) (D)** (Can be requested without dairy)

MIXED SALAD – Seasonal mixed fresh salad (lettuce, tomatoes, cucumber, carrot, capsicum, red chicory) with Italian dressing

VEGETARIAN APPETIZERS - CHOOSE 1 – (TO SHARE)

MOZZARELLA CAPRESE – Slices of fresh mozzarella cheese and juicy tomatoes drizzled with olive oil & basil **(D) (C)**

TAGLIERE FORMAGGI – Assorted cheese platter **(D) (C)**

VEGETABLE PASTELLA – Italian version of tempura, assorted vegetables (zucchini, eggplant, capsicum, tomato, carrot, mushroom) fried in crispy batter **(E)**

MELANZANE PARMIGIANA - Baked tiers of eggplant in mozzarella cheese and tomato sauce **(D) (C)**

PIZZA

(Accept for Quattro Formaggi, you may ask your pizzas to be made without cheese)

Pizza Choice:

MARGHERITA - A classic pizza with tomato sauce and mozzarella cheese **(D) (C)**

VEGETARIANA - Pizza with mixed grilled vegetables **(O) (D) (C)**

QUATTRO FORMAGGI - Pizza with 4 cheese: Emmenthal, Danish blue, Parmesan and Mozzarella **(D) (C)**

RUCOLA, MOZZARELLA FRESCA - A signature pizza with cherry tomatoes, fresh mozzarella cheese and fresh rucola **(D) (C)**

PASTA DISH - (INDIVIDUAL)

Choose 3 pasta & sauce combination for your group's selection.

Sauce Choice:

Olive Oil Base

AGLIO OLIO E PEPERONCINO – A delightful and simple chilli and garlic in olive oil **(G)**

SAN GIOVANNENESE – A classic sauce with cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese **(G) (C)**

Tomato Base

AL POMODORO E BASILICO – Traditional Italian tomato sauce flavoured with basil **(O)**

ALLA VEGETERIANA – Seasonal mixed vegetables sautéed in tomato sauce **(O)**

ALL'ARRABBIATA – Spicy Italian tomato sauce with chilli & garlic **(G)**

Cream Base

AI FUNGHI E ASPARAGI – A combination of mushrooms and asparagus in light cream sauce **(O) (D)**

AL QUATTRO FORMAGGI – A rich creamy sauce with combination of four types of cheese: Danish Blue, Emmenthal, Mozzarella & Parmesan **(D) (C)**

Pasta Choice:

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(NO EGG)



CAPELLINI



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LINGUINE



FUSILLI



PENNE



RIGATONI



CONCHIGLIE



PANZEROTTI (MUSHROOM)

OPTIONAL ITEMS



DESSERT - CHOOSE 1

Add \$4 per person for a serving of Italian dessert

TIRAMISU PICCOLO

Traditional Italian mascarpone cheese and coffee cake **(D) (E) (C)**

MOUSSE AL CIOCCOLATO

Dark chocolate mousse **(D) (E)**

BEVERAGE – FREE FLOW

Add \$3 per person for 3 hours of free flow of soft drinks

Choose 2 (Pepsi / 7-Up / Homemade Iced Tea / Green Tea)

OPTIONAL SERVICES



FOR CUSTOMISED EVENTS

SERVICE STAFF - \$100 / 3 hr

CHEF - \$150 / 3 hr

ITALIAN CHEF - \$400 / 3 hr

AV EQUIPMENT / FACILITIES



(INCLUSIVE FOR IN-HOUSE CATERING WITH BUFFET & SET PACKAGES)

PROJECTOR - \$60

PROJECTOR SCREEN - \$40

SOUND SYSTEM + 1 HANDHELD MICROPHONE - \$140

TERMS AND CONDITIONS FOR IN-HOUSE RESTAURANT CATERING:

1. To confirm your event, a minimum deposit of 30%, which can be deposited at any Pasta Fresca Outlet via Cash, or Credit card, is required at least 5 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. Venue for private events or table reservations are subjected to availability and on first come first serve basis.
5. Venue charges for private events may apply on peak period and/or depending on the number of pax.
6. Corkage fee for alcohol not purchased at Pasta Fresca will be \$30.00 per wine bottle & \$50.00 per liquor bottle.

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.

SERVICE CHARGE & TAXES

Prices will be subjected to 10% service charge and 7% gst for in-house catering.