

Pasta Fresca Da Salvatore

SET MENU

The True Hearty Italian Restaurant



EST. SINCE 1988

SET MENU TIER 1

@ \$49 per person
(min. 25 pax, max. 35 pax)

FOR IN-HOUSE CATERING ONLY

All guests will be served individually. Organiser to pre-select for each course.

COURSE 1 - ANTIPASTO STARTER PLATTER

Organiser to pre-select items to make-up antipasto platter: 2 x Starters, 1 x Sauce, 1 x Bread
Each guest will be served with a platter of organiser's pre-selected items

STARTER (Select 2):

BASTONCINI DI PESCE & POTATO WEDGES - Homemade fresh dory fish fillet and breadcrumbs.

BASTONCINI DI POLLO & POTATO WEDGES - Homemade succulent chicken & breadcrumbs.

CALAMARI FRITTI - Deep Fried Squid rings served with spicy Italian tomato sauce

MIXED SALAD - Seasonal mixed fresh salad with Italian dressing

INSALATA GIULIO CESARE - Romaine lettuce tossed with an emulsion of mayonnaise, anchovies & chopped garlic, topped with parmesan cheese shavings, bacon bits & croutons

VEGETABLE PASTELLA - Italian version of tempura, assorted vegetables deepfried in crispy batter

GRIGLIATA MISTA VERDURE - Mixed grilled vegetables seasoned with olive oil, black pepper, oregano & parsley

SAUCE (Select 1):

POMODORO & MAYONNAISE - Traditional Italian tomato sauce flavoured with basil with mayonnaise

ARRABIATTA - Spicy Italian tomato sauce with chilli and garlic

BREAD (Select 1):

GARLIC BREAD - Bread toasted with garlic, butter & parsley

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

COURSE 2 - PASTA / PIZZA

Organiser to pre-select 4 dishes: 2 x (pasta type + pasta sauce), 2 x pizza

Each guest to select only 1 dish from the pre-selected on event day

PASTA TYPE:



Fettucine
(No egg)



Pappardelle



Spaghetti



Penne



Conchiglie
(No egg)



Rigatoni

PASTA SAUCE:

Olive Oil Base

AGLIO OLIO E PEPERONCINO - A delightful and simple chilli and garlic in olive oil

SAN GIOVANNESE - A classic sauce with cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese

ALLA PASTORA - Shepherd's inspired sauce of bacon & mushrooms sautéed in olive oil, garlic & chilli

Tomato Base

AL POMODORO E BASILICO - Traditional Italian tomato sauce flavoured with basil

ALLA VEGETERIANA - Seasonal mixed vegetables sautéed in tomato sauce

ALL'AMATRICIANA - Tomato based sauce of bacons & onions

ALLA BOLOGNESE - An all-time favourite Italian tomato sauce with minced beef

ALLA PUTTANESCA - A slightly spicy tomato sauce with black olives, capers and anchovies

ALL'ARRABBIATA - Spicy Italian tomato sauce with chilli & garlic

Cream Base

ALFREDO - Diced chicken, ham & garden peas in light cream sauce

ALLA CARBONARA - Bacon, egg yolk & parmesan cheese in light cream sauce

AI FUNGHI E ASPARAGI - A combination of mushrooms and asparagus in light cream sauce

AL QUATTRO FORMAGGI - A rich creamy sauce with combination of four types of cheese: Danish Blue, Emmenthal, Mozzarella & Parmesan

AL PROSCIUTTO DI PARMA - Italian parma ham, mushrooms, diced tomatoes and onions in pink sauce

AI FUNGHI E SALSICCIA - A combination of homemade Italian sausage & mushrooms

PIZZA (Select 2)

MARGHERITA - A classic pizza with tomato sauce and mozzarella cheese

HAWAIIAN - A tropical flavoured pizza with ham and pineapple

PROSCIUTTO E FUNGHI - Pizza with ham and mushrooms

VEGETARIANA - Pizza with mixed grilled vegetables

DIAVOLA - Pizza with slices of pork or beef salami

POLLO E FUNGHI - Pizza with marinated chicken cubes and mushroom

COURSE 3 - MAIN COURSE

Organiser to pre-select 1 x Main Course, 1 x Side Dish

All guest will each be served with organiser's pre-selection

MAIN COURSE – (Select 1)

ITALIAN PORK SAUSAGE – Grilled pork sausage

TRANCIO SPADA – Grilled sliced swordfish

CHICKEN ALLA PICCATA – Chicken breast dipped in egg, parmesan cheese & pan-fried

STUFFED ZUCCHINI – Baked with breadcrumbs, parmesan cheese & potatoes

SIDE DISH (Select 1)

MIXED SALAD - Seasonal mixed fresh salad with Italian dressing

POTATO WEDGES

SET MENU TIER 2

@ \$59 per person
(min. 25 pax, max. 35 pax)

FOR IN-HOUSE CATERING

All guests will be served individually. Organiser to pre-select for each course.

COURSE 1 - ANTIPASTO STARTER PLATTER

Organiser to pre-select items to make-up the platter: 3 x Starters, 1 x Sauce, 1 x Bread
Each guest will be served with a platter of organiser's pre-selected items

STARTER (Select 3):

MOZZARELLA CAPRESE – Slices of fresh mozzarella cheese and juicy tomatoes drizzled with olive oil & basil
PROSCIUTTO CRUDO E MOZZARELLA – Italian parma ham and fresh mozzarella cheese dressed with oregano, olive oil & olives
INSALATA DI MARE – A cold seafood combination of poached squid, prawn and mussel infused in Italian dressing
INSALATA DI POLLO – Fresh romaine and iceberg lettuce tossed with grilled chicken, broccoli, carrots, potatoes, cannellini beans, boiled egg wedges in balsamic vinegar dressing
INSALATA DI RUCOLA – Fresh rocket salad tossed in balsamic vinegar dressing and topped with shaved parmesan cheese & walnuts
ZUCCHINI PARMIGIANA - Baked tiers of zucchini in mozzarella cheese and tomato sauce
MELANZANE PARMIGIANA - Baked tiers of eggplant in mozzarella cheese and tomato sauce
GAMBERI E CALAMARI FRITTI – Deepfried prawn & squid rings served with spicy Italian tomato sauce
CROCCHETTE – Deepfried mixture of mashed potato egg, mint & parmesan cheese
ARANCINI DI RISO – Italian rice balls stuffed with mozzarella & parmesan cheese deepfried with breadcrumbs
TAGLIERE DI FORMAGGI – Assorted Italian cheese
TAGLIERE DI SALUMI - Assorted cold cuts

SAUCE (Select 1):

POMODORO & MAYONNAISE – Traditional Italian tomato sauce flavoured with basil with mayonnaise
ARRABIATTA – Spicy Italian tomato sauce with chilli and garlic
FONDUTA – Cheese fondue
TARTARE – Tartar sauce

BREAD (Select 1):

GARLIC BREAD - Bread toasted with garlic, butter & parsley
GRISSINI - Freshly made plain breadsticks

COURSE 2 - PASTA / PIZZA / RISOTTO

Organiser to pre-select 8 dishes: 3 x (pasta type + pasta sauce), 4 x pizza, 1 x risotto

Each guest to select only 1 dish from the pre-selected on event day

PASTA TYPE:



CAPELLINI



TAGLIATELLE
(Spinach & Plain)



PAPPARDELLE



SPAGHETTI



SQUID INK



LINGUINE
(Spinach, Tomato, Plain)



FETTUCCINE
(NO EGG)



FUSILLI
(Spinach, Tomato, Plain)



RIGATONI



CONCHIGLIE
(NO EGG)



PENNE



PANZEROTTI
(Mushroom)



SPINACH RAVIOLI
(Spinach & Ricotta Cheese)



BEEF RAVIOLI



BEEF TORTELLINI

PASTA SAUCE:

Olive Oil Base

AGLIO OLIO E PEPERONCINO - A delightful and simple chilli and garlic in olive oil

SAN GIOVANNESE - A classic sauce with cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese

ALLA PASTORA - Shepherd's inspired sauce of bacon & mushrooms sautéed in olive oil, garlic & chilli

Tomato Base

AL POMODORO E BASILICO - Traditional Italian tomato sauce flavoured with basil

ALLA VEGETERIANA - Seasonal mixed vegetables sautéed in tomato sauce

ALL'AMATRICIANA - Tomato based sauce of bacons & onions

ALLA BOLOGNESE - An all-time favourite Italian tomato sauce with minced beef

ALLA PUTTANESCA - A slightly spicy tomato sauce with black olives, capers and anchovies

ALL'ARRABBIATA - Spicy Italian tomato sauce with chilli & garlic

Cream Base

ALFREDO - Diced chicken, ham & garden peas in light cream sauce

ALLA CARBONARA - Bacon, egg yolk & parmesan cheese in light cream sauce

AI FUNGHI E ASPARAGI - A combination of mushrooms and asparagus in light cream sauce

AL QUATTRO FORMAGGI - A rich creamy sauce with combination of four types of cheese: Danish Blue, Emmenthal, Mozzarella & Parmesan

AL PROSCIUTTO DI PARMA - Italian parma ham, mushrooms, diced tomatoes and onions in pink sauce

AI FUNGHI E SALSICCIA - A combination of homemade Italian sausage & mushrooms

PIZZA (Select 4)

MARGHERITA - A classic pizza with tomato sauce and mozzarella cheese

QUATTRO STAGIONI - Four seasons pizza with ham, mushrooms, artichokes and black olives

HAWAIIAN - A tropical flavoured pizza with ham and pineapple

PROSCIUTTO E FUNGHI - Pizza with ham and mushrooms

VEGETARIANA - Pizza with mixed grilled vegetables

DIAVOLA - Pizza with slices of pork or beef salami

MARINARA - A Mediterranean mixed seafood pizza

QUATTRO FORMAGGI - Pizza with 4 cheese: Emmenthal, Danish blue, Parmesan and Mozzarella

POLLO E FUNGHI - Pizza with marinated chicken cubes and mushroom

CAPRICCIOSA - A rich pizza topped with pork salami, ham, artichokes, mushrooms, anchovies and black olives

PARMA HAM - Gourmet pizza with the king of Italian ham

NAPOLETANA - A specialty of Napoli made with anchovies and capers

RUCOLA, MOZZARELLA FRESCA - A signature pizza with cherry tomatoes, fresh mozzarella cheese and fresh rucola

White Pizza (tomato base substituted with a mix of freshly selected ingredients):

ITALIA - Pizza with mozzarella cheese, parma ham and mushrooms

ZINGARA - Pizza with mozzarella cheese, mushrooms, salami and capsicum

MASCARPONE - Mascarpone cheese and parma ham with fresh rucola and tomatoes

RISOTTO (Select 1)

PRIMAVERA – Mixed vegetables cream base risotto

ALLA CATALANA – Combination of mixed seafood, chicken, artichokes, black olives and garden peas in saffron sauce

AI FUNGHI PORCINI – Porcini mushroom with chopped onions, white wine, parmesan cheese and truffle oil

ASPARAGI E SALMONE – Cream base salmon and asparagus, chopped onions in white wine

FRUTTI DI MARE – Mixed seafood with garden peas, white wine in tomato sauce

COURSE 3 - MAIN COURSE

Organiser to pre-select 2 x Main Course, 1 x Side Dish

Each guest to select only 1 dish from the pre-selected on event day

MAIN COURSE – (Select 1)

MIXED GRILLED SEAFOOD (SALMON, PRAWNS, SQUID)

MIXED GRILLED MEAT (PORK SAUSAGE, CHICKEN BREAST, LAMB)

TAGLIATA DI MANZO – Grilled sliced beef tenderloin

STUFFED ZUCCHINI – Baked with breadcrumbs, parmesan cheese & potatoes

STUFFED TOMATO – Baked with rice, tomato sauce & mozzarella cheese

SIDE DISH (Select 1)

GRILLED VEGETABLES

POTATO WEDGES

OPTIONAL ITEMS

BEVERAGE – FREE FLOW

(Take-up of free flow shall apply for all guests at the event.)

Add \$5.90 per person for 3 hours of free flow of soft drinks

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

Add \$43 per person for 3 hours of free flow of alcohol drinks

House Red Wine, House White Wine, House Beer

AV EQUIPMENT

(inclusive for in-house catering with take up of any buffet menu or set menu)

Projector (value at \$60)

Projector & Screen (value at \$40)

Sound System + 2 Handheld Microphone (value at \$140)

TERMS AND CONDITIONS:

1. To confirm your event, a minimum non-refundable deposit of 50%, which can be deposited via Paynow or Bank Transfer 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. In-house venue space is subjected to availability and on first come first serve basis.
5. Additional venue charges may apply on peak period and/or extension beyond 10.30pm
6. Corkage fee for alcohol not purchased at Pasta Fresca will be \$30.00 per wine bottle & \$50.00 per liquor bottle.
7. Only 35 pax maximum can be accommodated for set menus.

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 (office hours only).

SERVICE CHARGE & TAXES

Prices will be subjected to 10% service charge and prevailing govt taxes for in-house catering.