



2022 - 2023

EVENT QUOTES & SAMPLE MENUS

Harvesting the best flavours from all regions of Italy,
Terra is a delicious tribute to the best food culture in the world.

Our menus are designed for sharing, showcasing the simplicity of fresh
produce and food reflecting the seasons. We like to work with you to
create the menu you are looking for to make your event truly memorable.

Menus are samples only and they are there to be discussed.

Menus are priced per head. Staff cost are quoted separately.
Additional hire costs are excluded.



ASSAGGINI / ONE BITE / FINGER FOOD

ideal for standing canapés

OSTRICHE
Oysters natural or finger lime

CAPRINO
Goat cheese mousse, figs, walnuts, balsamic

POLENTA FRITTA
Polenta chips, parmesan, parsley, white truffle oil

CROSTINO DI TONNO
Crostiti tuna sashimi, chilli, marjoram, taggiasca olives

CROSTINO AL SALMONE
Crostiti smoked salmon, crème fraîche, horseradish

SCALLOPS & NDUJA
Canadian scallops, cauliflower puree, nduja

BRUSCHETTA DI PARMA
Bruschetta prosciutto, stracciatella cheese

BRUSCHETTA CANTABRICA
Roasted bell peppers, Cantabrian anchovies Gran Riserva

BRUSCHETTA VERDURE
Grilled zucchini, mint, stracciatella cheese

ORTIZ ANCHOVIES
Crostiti, Pepe saya butter, Spanish anchovies

ARANCINI ALLA MILANESE
Saffron risotto balls with 4 cheeses

PIADINA ROMAGNOLA
Prosciutto cotto and crescenza cheese

ARROSTICINI
Lamb skewers, salsa verde, oregano and lemon

OLIVE ALL'ASCOLANA
Fried olives filled with sausage, parmesan, nutmeg

SALMON CAVIAR
ON RICE CRACKER
Black squid ink rice cracker, burrata, smoked salmon caviar

CROCCHETTE
DI PROSCIUTTO
Jamon Serrano croquettes

PROSCIUTTO E MELONE
Prosciutto san Daniele wrapped around Rockmelon

GAMBERONI FRITTI
Fried king prawns in tempura, rocket & mayo

ANTIPASTI

ACCIUGHE MARINATE
Marinated white anchovies, pistacchio, pink peppercorns

RICCIOLA
Kingfish crudo on fennel salad, olives, pine nuts, orange segment

TONNO AGLI AGRUMI
Tuna crudo, fried capers, ricotta, mandarin oil, orange

BURRATA PUGLIESE
Burrata cheese, roasted baby bell peppers

BURRATA E BOTTARGA
Burrata cheese, grilled zucchini, bottarga, lemon zest

BURRATA DI TERRA
Burrata cheese, grilled eggplant, cherry tomatoes coulis, pine nuts

INSALATA DI POLPO ALLA LIGURE
Cold octopus salad, taggiasca olives, cheery tomatoes, potatoes

POLPO GRIGLIATO
Grilled octopus, hummus, confit cherry tomatoes, parsley

GAMBERONI ALLA SICILIANA
Grilled king prawns, lemon chilli tomatoes concasse'

SCALLOPS
Scallops, smoked eggplant puree, confit cherry tomatoes

VITELLO TONNATO
Veal sliced, tuna mayo, fried capers, shaved parmesan

INVOLTINI DI MELANZANE
Eggplant involtini, sugo, parmesan, basil

AFFETTATO MISTO
Prosciutto, salame finocchiona, salsiccia sarda, mortadella, pickle veggies

MORTADELLA AL MACADAMIA
Mortadella grated macadamia, parmesan

TAGLIERE DI FORMAGGI
Selection of cheeses, Taleggio, gorgonzola, asiago

INSALATA DI MARE
Mixed seafood cold salad (mussels, calamari, octopus, prawns)

TOMINO ALLA PIEMONTESE
Grilled tomino cheese, wrapped in pancetta, smoked honey, almonds

COCKTAIL DI GAMBERI PRAWNS
cocktail, salsa rosa

TARTARE DI TONNO
Tuna tartare, capers, olives, tomatoes, stracciatella, carasao bread

WAGYU BRESAOLA
Air dried beef, Bresaola, broad, leaf rocket, olive oil, lemon

LOBSTER CUPS
Lobster, lettuce cup, lime mayo

POLPETTE DI PESCE
Sicilian fish balls, puttanesca sauce

POLPETTE DI CARNE
Black Angus meat balls

FICHI E GORGONZOLA
Figs filled with gorgonzola

ALL MENU OFFERINGS

Terra Catering

PANE E FOCACCIA

Focaccia	Iggy wheels
Focaccia with onion	Olives, rosemary, potatoes
Sourdough	Rosette
Pane nero	Ciabatta
Gluten free bread	Ciappe liguri
Corn bread	Grissini

RISOTTO

RISOTTO AI FUNGHI Mix mushroom, porcini, parmesan, parsley	RISOTTO ALLA BARBABIETOLA Beetroot and gorgonzola	RISOTTO VERDE Pea puree, asparagus, Taleggio cheese
RISOTTO DI ZUCCA Pumpkin, taleggio, oasted pine nuts	RISOTTO ALLA MILANESE Saffron, chicken stock, veal jus, gremolada	RISOTTO AL NERO DI SEPPIA Squid ink, calamari, peas, lemon zest
BASQUE RISOTTO Chorizo, scallops, prawns, peppers	RISOTTO AL TARTUFO Black truffle risotto	RISOTTO AI FRUTTI DI MARE Bay lobster and vongole

PASTA

ALLA NORMA Pasta alla norma, tomatoes, eggplant, basil, salted ricotta	BOLOGNESE 14-hour slow cooked Brisket Ragù	GNOCCHI AL RAGU Gnocchi seafood ragu, salsa verde, zucchini, dill	CAVOLFIORE Pasta with cauliflower, pine nuts, raisins, anchovies breadcrumbs
GRANCHIO Spanner crab, chilli, garlic, confit cherry tomatoes, salsa verde	CALAMARATA DI MARE Calamarata pasta, seafood ragu, squid, olives, capers	PASTA AL PESTO Trofie with genovese basil pesto	OCTOPUS RAGU Napolitan pasta with slow cooked octopus ragu
VONGOLE Linguine alle vongole (clams)	BROCCOLI E SALSICCIA Orecchiette pasta, broccoli puree, fresh sausage	SUGO DI NOCI Trofie al sugo di noci, walnut sauce	PUMPKIN AGNOLOTTI Agnolotti filled with pumpkin amaretto, parmesan
PARMIGIANA DI MELANZANE Nonna's parmigiana	LASAGNE AI FUNGHI Mushroom lasagna, Taleggio	FREGOLA SARDA Sardinian pasta with seafood	PASTA E FAGIOLI Cannellini and borlotti beans, onion, garlic
AMATRICIANA Mezzi rigatoni all'Amatriciana (crispy pork cheek and pecorino)	LASAGNE ALLA BOLOGNESE Classic lasagna, beef and pork	PANSOTTI ALLA LIGURE Crescenza, ricotta, marjoram, herbs ravioli with walnut sauce	
CACIO E PEPE Rigatoni cacio e pepe			

ALL MENU OFFERINGS

Terra Catering

SECONDI

SPADA ALLA SICILIANA
Grilled Swordfish served with caponata

DENTICE ALLA VERNACCIA
Snapper, butter noisette, white wine, lemon, capers, cannellini beans puree

PESCE IN UMIDO
Snapper, cannellini, lemon, clams, parsley

PESCE ALL'ACQUA PAZZA
Snapper, crazy water (chilli, garlic, cherry tomatoes, olives, capers, parsley, white wine)

PESCE INTERO
Whole market fish 1kg

ARAGOSTA
Whole Lobster

BALMAIN BUGS
Char grilled Balmain Bugs

PRAWNS
Butterfly prawns

CALAMARI
Grilled squid

SALMONE
Baked salmon

POLIPO ALLA DIAVOLA
Spicy grilled octopus, hummus, olives

CACCIUCCO ALLA LIVORNESE
Fish stew, fish, clams, prawns, mussels, octopus

AGNELLO
Braised lamb shoulder, oregano, tzatziki

GUANCIA
12h-braised beef cheek

WAGYU
Wagyu steak rump cap MBS 5 or 8 sliced

SIRLOIN
Sirloin off the bone black Angus 150 days grain fed

POLPETTE AL SUGO Meatballs, Napoli sauce, Parmesan and basil

BISTECCA FIORENTINA
T-bone 1kg Angus / Fiorentina steak

PORCHETTA ALLA ROMANA
Rolled pork belly roman style, rosemary and garlic, crispy skin

COTOLETTA ALLA MILANESE
Veal milanese on the bone

SALTIMBOCCA
Veal wrapped in prosciutto and sage

SALSICCIA DI MAIALE
Grilled pork sausage, fennel

POLLASTRO
Butterflied spatchcock, romesco sauce

SCALOPPINE AL LIMONE
Veal scaloppine, dusted in flour, lemon

CONTORNI

POMODORI
Tomatoes salad marjoram

RUCOLA
Rocket salad, shaved parmesan, chardonnay vinegar

CAPONATA
Sicilian caponata (baked veggies)

PANZANELLA
Croutons, cucumber, tomatoes, onion, basil

ENDIVIA
Summer salad, witlof, peach, walnut

RADICCHIO
Radicchio, grapes, balsamic dressing

PATATE
Roasted potatoes, rosemary and garlic

FINOCCHIO
Fennel salad, orange segment, dill

LATTUGA
Lettuce, cheery tomatoes, pickled red onion

CAESAR
Grilled Cos lettuce, anchovies dressing, shaved parmesan

RADICCHIO GRIGLIATO
Grilled radicchio, gorgonzola dressing

BROCCOLINI
Grilled Broccolini, smoked almonds

FAGIOLINI
Green beans almonds and lemon

BRUXELLES
Brussel sprouts and crispy prosciutto

CANNELLINI
Tuscan style cannellini beans, rosemary, olive oil

POLENTA
Soft polenta

LENTICCHIE
Black lentils and chorizo

CORN
Grilled corn, pecorino, olive oil, mint, pepper

MELANZANE
Fried eggplant, salsa verde, lemon

ZUCCHINI
Grilled zucchini, salsa verde

CAROTE
Roasted baby heirloom carrots

CIME DI RAPA
Wild broccoli, garlic, chilli, anchovies

FRIGGITELLI
Roasted chillies

ZUCCA
Roasted pumpkin, balsamic

PEPERONATA
Onion, yellow and red capsicum, bayleaf

ALL MENU OFFERINGS

DOLCI

TIRAMISU

Nonna Linda Tiramisu

PANNA COTTA

AI FRUTTI ROSSI

Panna cotta with mixed berries

PANNA COTTA ESOTICA

Panna cotta, amaretti
and pineapple compote

PANNA COTTA AL CAFFE

Coffee panna cotta
roasted hazelnut

TORTA CAPRESE

Chocolate flourless cake with
hazelnut ice cream, pistacchio

SORBETTO AL LIMONE

Lemon Sorbet with
seasonal berries

SGROPPINO

Lemon sorbet, prosecco, vodka

BIGNE

Vanilla or chocolate profiteroles

GRILLED PANETTONE

Warm panettone
served with gelato

BAQUE CHEESE CAKE

Burnt fennel cheesecake

ALASKA BOMB

Mango ice cream, Italian
merengue, passion fruit

AFFOGATO

Vanilla ice cream, coffee, liquor

VEGAN AFFOGATO

Hazelnut sorbet, coffee, liquor



SERVICING THE NORTHERN RIVERS

We love big events and intimate dinners in your backyard.

We offer personalised menus and the very highest
level of customer service.

All menus are created with local seasonal produce using Italian techniques and traditional recipes. Bruno always finds inspiration from every region of the Italian peninsula, his passion is Sicilian cuisine for the weather similarities and the abundance of seafood.

Whether you're after canapés and cocktails, a seated degustation dinner, a lavish wedding or a grand gala, Bruno and his team will craft an innovative menu that will impress you and your guests.

We are happy to offer tasting to all our potential couples and clients, our policy around such is a small fee of which is deducted from confirmed bookings as a free service.

Terra Catering

Chef Bruno Conti | Byron Bay and Northern Rivers

ph. 0424 530 390 | bruno@terracatering.com.au | terracatering.com.au



STANDING CANAPÉS PACKAGES

Minimum spend applies.

CANAPÉ PACKAGE BRONZO

\$75pp

Oysters and fresh lemon

Goat cheese tart, walnut,
aged Balsamic

Crostini with Pepe Saya
cultured butter, Cantabric
anchovies Gran Riserva

Arancini ai 4 formaggi

Polenta frita, parmigiano
reggiano, black garlic
mustard

CANAPÉ PACKAGE ARGENTO

\$90pp

Appellation oysters with White
balsamic mignonette

Crostini Pepe Saya cultured butter,
Cantabric anchovies Gran Riserva

Smoked salmon tart, creme
fraîché, horserdise

Tempura prawns

Snapper crab bruschetta, chilli,
black garlic mustard

Arrosticini abruzzesi, lamb
skewers, salsa verde, lemon

Casarecce pasta with wagyu
bolognese ragu

CANAPÉ PACKAGE ORO

\$110pp

Appellation oysters with
White balsamic mignonette

Crostini Pepe Saya cultured
butter, Cantabric anchovies
Gran Riserva

Sardine fritte, lime mayo

Tempura prawns

Wagyu bresaola with rocket
and pecorino involtini

Charcoal WA octopus 'alla
diavola' with romesco

Bay Lobster lettuce rolls

Pumpkin agnolotti butter
and sage



BANQUET PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available.
Minimum spend applies. Staff cost is quoted separately according to the amount of guests.

BANQUET

\$105pp

Focaccia alla Genovese
Marinated white anchovies

Burrata cheese
Coopers Shoot Heirloom
Tomatoes

Wagyu bresaola, rocket,
parmesan

Calamarata Beef ragu

Fish of the day
Broccolini, romesco, smoked
almonds

Insalata mista

BANQUET PREMIUM

\$115pp

Focaccia alla Genovese
Whipped ricotta, mint oil

Tonno agli agrumi, orange
segment, fried capers, mandarin
oil

Caprese alla Siciliana
Large king Ballina prawns

Fish of the day
Broccolini, romesco, smoked
almonds

Insalata mista
Roasted potatoes

BANQUET DIAMOND

\$175pp

Olive verdi marinate al Limone
Focaccia alla Genovese
Whipped ricotta, smoked salmon
caviar

Crudita' di mare agli agrumi
(Tuna, Kingfish, Scampi)
Scallops, cauliflower, nduja oil

Fried sardines, Lime mayo
Octopus, taggiasca olives,
tomatoes, pesto

Fish of the Day
Wagyu or Fiorentina steak

Roasted potatoes

Broccolini, romesco,
smoked almonds



BANQUET PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available.
Minimum spend applies. Staff cost is quoted separately according to the amount of guests.

FULL GREEK

\$125_{pp}

Pita and Bread
Marinated jumbo olives
Taramasalata
Saganaki
Octopus, parsley, hummus,
paprika
Grilled butterflied Spatchcock
6h Braised lamb shoulder, tzaziki
Roasted Potatoes with garlic
Greek salad

SPANISH NIGHT

\$125_{pp}

Bread, pepe saya cultured butter
Jamon Serrano y Pata Negra
Padron Peppers and Goat cheese
Verduritas (mixed grilled veggies)
Black squid ink risotto, peas,
lemon
Albondigas (wagyu meatballs)
Pescado del Dia
Lentils and chorizo
Patatas Bravas

THE SICILIAN

\$125_{pp}

Oyster bar

2 Standing Canapés

Bread and Focaccia
3 Antipasti
1 Risotto or Pasta
2 Mains
2 Sides

BOOKING FORM

Print this page, fill it in and send a picture of it back to us.

Terra Catering

Booking Name:

Company (if applicable):

Occasion:

Contact Number:

Contact Email:

Date of the Event:

Time of the Event:

Venue:

Ideal spend per head:

Number of Guests

Adults:

Kids under 10:

MENU SELECTION

- ☐ Canapé Package Bronzo \$75pp
- ☐ Canapé Package Argento \$90pp
- ☐ Canapé Package Oro \$110pp
- ☐ Banquet \$105pp
- ☐ Premium Banquet \$115pp
- ☐ Diamond Banquet \$175pp
- ☐ Full Greek \$125pp
- ☐ Spanish Night \$125pp
- ☐ The Sicilian \$125pp

PERSONALISE YOUR MENU

- ☐ 3x freshly shucked Sydney Rock Oysters \$10pp
- ☐ Selection of cheese with condiments \$20pp
- ☐ Grazing table with salumi \$20
- ☐ Mixed Grazing table salumi and cheeses \$35

Terms and Conditions

Our Events Coordinator will be in touch to confirm your details selected and discuss anything further you might require. Please note that minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis. No split bills. Non-refundable deposit of \$1000 to secure the date. If the events gets postponed can be used as a voucher. Full payment is required 15 days before the event.

DESSERT SELECTION

- ☐ Pina' Colada panna cotta \$9pp
- ☐ Tiramisu, made especially for you \$10pp
- ☐ Basque Cheesecake, mixed berries \$8pp
- ☐ Crema catalana \$10
- ☐ Profiteroles vanilla or chocolate \$7pp
- ☐ Fresh watermelon \$6pp
- ☐ Classic Affogato \$10
- ☐ Vegan hazelnut affogato \$12
- ☐ BYO cake (served+plated on the day) \$5pp

See something you'd like to try?

Let's talk!

Chef Bruno Conti

ph. 0424 530 390

bruno@terracatering.com.au

terracatering.com.au