

ABRUZZO LAB TOURING GRAZING TABLES - WE COME TO YOU

PASCOLO TABLE - SERVED COLD

Leave your guests to roam over an eye popping grazing table filled with all the Italian goodies set up by the Abruzzo Lab team.

INCLUDED 45+ GST PP

- Cold meats - Prosciutto, salami (hot and mild), mortadella, capocollo, ham
- Cheeses - Pecorino, provolone, bocconcini, stracciatella
- Rotolo di mozzarella (mozzarella pinwheel with sundried tomatoes and fresh spinach)
- Mixed tramezzini
- Pasta salad with basil pesto and fresh cherry tomato
- Spinach and cheese sfoglia
- Porchetta with crackle, focaccia, salsa verde, fresh spinach and provolone
- Mixed rustic in house pizza pcs
- Mini brioche bun with crumbed chicken cotoletta, salad and mayo
- 4 cheese rice balls with aioli and micro herbs
- Savory cannoli with hot smoked salmon mousse and salted pistacchio
- Prawn cocktail cups
- Artisan bread

ALL DIETARY CAN BE ACCOMMODATED FEES APPLY

NOTE: STAFF ARE AVAILABLE UPON REQUEST, MINIMUM 4 HOURS (PLEASE CONTACT US DIRECTLY FOR RATES AND AVAILABILITY). DISPOSABLE CUTLERY, PLATES AND NAPKINS CHARGED SEPARATELY IF REQUIRED

TAVOLA BY THE METRE

MIX OF LOCAL AND IMPORTED COLD MEATS AND CHEESES, MIXED OLIVES, LUPINI, GRILLED VEGETABLES WITH FRESH BREAD

1M (20 PAX) 650 +GST
1.5M (50 PAX) 1300 +GST
2M (100 PAX) 1900+GST
4M (150 PAX) 2400+GST

TERMS AND CONDITIONS

1. Booking confirmation:

All catering orders must be confirmed with a confirmation email/invoice and deposit to secure the booking.

2. Deposit and payment:

- A 10% deposit is required upon booking confirmation
- Final payment is due according to issued invoice
- Payment can be made by accepting the invoice or bank account.

3. Cancellations

- Cancellations made 2 weeks prior the event will receive a full refund or credit.
- Cancellation within less than one week of the event will forfeit the deposit or full refund.

4. Menu and changes:

- Menu selections must be finalised 2 weeks prior the event.
- Last minute changes may not be accommodated and may incur additional fees.

5. Travel fees:

Travel fees may apply based on the event's location and will be communicated at the time of the booking.

6. Set up costs:

A setup fee may apply depending on the size and complexity of the catering.

7. Delivery timeframes:

Abruzzo Lab strives to provide timely deliveries; however, we do not guarantee exact delivery times. Circumstances beyond our control, such as traffic, weather conditions, or unforeseen events, may affect delivery schedules. Customers are advised to allow a window of 15 minutes before or after their requested delivery time.

8. Customer Responsibility: Customers are responsible for providing accurate delivery details, including a reachable contact number, to facilitate smooth communication between our team and the recipient.

9. Force Majeure: Abruzzo Lab reserves the right to cancel or modify services due to unforeseen circumstances beyond our control

10. Acceptance of Terms: By placing an order with our catering services, you acknowledge and accept these terms and conditions. If you have any questions or concerns regarding these terms, please contact our team.