



Pasta Fresca Da Salvatore

BUFFET MENU

The True Hearty Italian Restaurant



EST. SINCE 1988

BUFFET TIER 1

@ \$45 per person (min. 25 pax)
STARTERS, ANTIPASTO, PASTA, PIZZA

STARTER BREAD - CHOOSE 1

GARLIC BREAD - Bread toasted with garlic, butter & parsley

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

BRUSCHETTA MOZZARELLA - Gratinated garlic bread with mozzarella cheese

STARTER – CHOOSE 2

STUFFED MUSHROOM - Button mushrooms with stuffing of parmesan cheese & breadcrumbs

GRATINATED TOMATO - Tomatoes baked with toppings of parmesan cheese & Italian herbs

BASTONCINI DI PESCE & POTATO WEDGES - Homemade fresh dory fish fillet and breadcrumbs. 2 sauces: Arrabbiata & Tartar

BASTONCINI DI POLLO & POTATO WEDGES - Homemade succulent chicken & breadcrumbs. 2 sauces: Arrabbiata & Tartar

CROCCHETTE - Fried mixture of mashed potato egg, mint & parmesan cheese served. 2 sauces: Tomato & Tartar

SOUP - Minestrone/ Cream of Broccoli/ Mushroom/ Tomato/ Carrot/ Potato/ Chicken

MIXED SALAD - Seasonal mixed fresh salad with Italian dressing

ANTIPASTO – CHOOSE 1

INSALATA DI RUCOLA - Fresh rocket salad tossed in balsamic vinegar dressing and topped with shaved parmesan cheese & walnuts

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

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

MELANZANE PARMIGIANA - Baked tiers of eggplant in mozzarella cheese and tomato sauce

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

CHOOSE 2 PASTA DISH

or

CHOOSE 2 PIZZA

or

CHOOSE 1 PASTA DISH & 1 PIZZA

Pasta Selection



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



GNOCCHI



WHOLEMEAL
TAGLIATELLE



WHOLEMEAL
PENNE



Sauce Choice:

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 Choice:

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 & fresh rucola

White Pizza (no tomato sauce base):

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

BUFFET TIER 2

@ \$55 per person (min. 25 pax)

STARTERS, ANTIPASTO, PASTA, PIZZA, MAIN COURSE

STARTER BREAD - CHOOSE 1

GARLIC BREAD - Bread toasted with garlic, butter & parsley

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

MELANZANE PARMIGIANA - Baked tiers of eggplant in mozzarella cheese and tomato sauce

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

TAGLIERE DI FORMAGGI - Assorted Italian cheese platter

TAGLIERE MISTO - A platter of assorted cold cuts, cheese and vegetables

CHICKEN KEBAB - Chicken skewered & marinated in Italian herbs served with BBQ sauce

SHRIMPS KEBAB - Shrimps skewered & marinated in Italian herbs served with creamy lemon herb sauce

PASTA DISH - CHOOSE 1

Pasta Selection



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PAPPARDELLE



SPAGHETTI



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PIZZA - CHOOSE 2

Pizza Choice:

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White Pizza (no tomato sauce base):

- 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

MAIN COURSE - CHOOSE 2

- SALMON - Grilled sliced salmon
- TRANCIO SPADA - Grilled sliced swordfish
- TAGLIATA DI MANZO - Grilled sliced beef tenderloin
- CHICKEN ALLA PICCATA - Chicken breast dipped in egg, parmesan cheese & pan-fried
- STUFFED ZUCCHINI - Baked with breadcrumbs, parmesan cheese & potatoes
- STUFFED TOMATO - Baked with rice, tomato sauce & mozzarella cheese

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. Buffet food portions are prepared according to confirmed total number of pax. No refill will be made after all portions have been served out.

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.