Little Italy

CORPORATE SOLUTIONS

Authentic Italian catering for meetings, client lunches, team celebrations and office dining.

INDIVIDUAL PORTIONS

from $16 per portion

EXECUTIVE BENTOS

$35 per box

SHARING PLATTERS

from $40 per platter

catering@littleitaly.com.sg · 9119 8965

SECTION ONE

Individual Portions

$16 – $20 PER PORTION

Single-serve mains, sealed and labelled for easy distribution. Minimum 10 portions per order.

PASTA & RISOTTO

PENNE ALL'ARRABBIATA

Penne in a spicy tomato sauce with Parmesan cheese.

(V) **$16**

GNOCCHI AI QUATTRO FORMAGGI

Potato gnocchi tossed in a blend of Italian cheeses.

(V) **$18**

CASARECCE AL PESTO

Casarecce tossed in homemade Genovese basil pesto.

(V) **$18**

FETTUCCINE ALLA BOLOGNESE

Fresh pasta with beef and pork Bolognese ragù.

(P) (B) **$20**

SPAGHETTI ALLA CARBONARA

Pork cheek, egg yolk and Pecorino cheese.

(P) **$20**

PENNE ALL'AMATRICIANA

Pork cheek, tomato sauce and Pecorino cheese.

(P) **$20**

GNOCCHI ALLA SORRENTINA

Tomato sauce, mozzarella cheese and fresh basil.

(V) **$20**

RISOTTO AI FUNGHI

Italian risotto with mixed mushrooms and Parmesan.

(V) **$20**

SALAD

CAESAR SALAD CHICKEN

Romaine, Parmesan, bacon, croutons and chicken. With focaccia.

(C) (P) **$18**

CAESAR SALAD PRAWN

Romaine, Parmesan, bacon, croutons and prawns. With focaccia.

(S) (P) **$18**

GREEK SALAD

Tomato, cucumber, olives, onion, capsicum and feta. With focaccia.

(V) **$20**

GOOD TO KNOW

- *Supplied in individual heat-sealed containers with cutlery and napkin.*
- *Mixed selections welcome — choose any combination across the range.*

V VEGETARIAN P CONTAINS PORK B BEEF S SEAFOOD C CHICKEN

SECTION TWO

Executive Bentos

$35 PER BOX

A complete Italian meal in one box — choose a main, then pick two sides to go with it. Minimum 6 boxes per order.

CHOOSE YOUR MAIN

PACCHERI CON SALSICCIA E PORCINI

Paccheri with Italian sausage, porcini mushroom and truffle paste in a creamy sauce.

(P) **$35**

SPAGHETTI ALLO SCOGLIO

Spaghetti tossed with mixed seafood in tomato sauce.

(S) **$35**

RISOTTO CON GAMBERI E ZUCCHINE

Italian risotto with prawns and zucchini.

(S) **$35**

BRANZINO ALLA MEDITERRANEA

Seabass fillet with olives, capers and cherry tomato in a white wine sauce.

(S) **$35**

SCALOPPINA DI POLLO AL LIMONE

Chicken breast on a creamy lemon sauce.

(C) **$35**

THEN CHOOSE TWO SIDES

Included with every bento at no extra cost

FIRST SIDE · PICK ONE

- ☐ Mixed Italian cheese
- ☐ Caprese salad
- ☐ Mixed steamed vegetables
- ☐ Roasted potatoes
- ☐ Mashed potatoes

SECOND SIDE · PICK ONE

- ☐ Seasonal fresh fruits
- ☐ Cannoli Siciliani
- ☐ Apple tart

V VEGETARIAN P CONTAINS PORK B BEEF S SEAFOOD C CHICKEN

SECTION THREE

Sharing Platters

$40 – $80 PER PLATTER

Generous family-style trays for buffets, town halls and celebrations. Each platter serves approximately 4 – 6 people. Minimum order of 4 platters.

ANTIPASTI & SIDES

SUPPLI FRITTI

Fried Italian rice croquettes with Bolognese ragù.

(P) (B) **$40**

FUNGHI SALTATI ALL'AGLIO

Sautéed mushrooms with garlic.

(V) **$40**

TRUFFLE FRIES

Golden fries tossed with truffle.

(V) **$40**

CALAMARI FRITTI

Deep-fried tempura squid rings.

(S) **$50**

INSALATA CAPRESE

Sliced tomato, fresh mozzarella and basil in olive oil.

(V) **$60**

PARMA E BURRATA

Parma ham with two fresh burrata, rocket and cherry tomato.

(P) **$80**

MISTO DI AFFETTATI E FORMAGGI

A selection of Italian cold cuts and mixed cheeses.

(P) **$80**

V VEGETARIAN P CONTAINS PORK B BEEF S SEAFOOD C CHICKEN

SHARING PLATTERS · CONTINUED

$40 – $80 PER PLATTER

Generous family-style trays for buffets, town halls and celebrations. Each platter serves approximately 4 – 6 people. Minimum order of 4 platters.

PIZZA & FOCACCIA

FOCACCIA CON POMODORINI

Focaccia bread with sun-dried tomatoes and olives.

(V) **$50**

PIZZA MARGHERITA

Classic pizza with tomato sauce, mozzarella and basil.

(V) **$50**

SCHIACCIATA AL TARTUFO

Tuscan-style flatbread with truffle paste.

(V) **$60**

PIZZA HAWAIIAN

Tomato sauce, mozzarella, cooked ham and pineapple.

(P) **$70**

SALAD

GREEK SALAD

Tomato, cucumber, olives, onion, capsicum and feta. With focaccia.

(V) **$50**

CAESAR SALAD CHICKEN

Romaine, Parmesan, bacon, croutons and chicken. With focaccia.

(C) (P) **$60**

CAESAR SALAD PRAWN

Romaine, Parmesan, bacon, croutons and prawns. With focaccia.

(S) (P) **$70**

V VEGETARIAN P CONTAINS PORK B BEEF S SEAFOOD C CHICKEN

SHARING PLATTERS · CONTINUED

$40 – $80 PER PLATTER

Generous family-style trays for buffets, town halls and celebrations. Each platter serves approximately 4 – 6 people. Minimum order of 4 platters.

PASTA & RISOTTO

PENNE ALL'ARRABBIATA

Penne in a spicy tomato sauce with Parmesan cheese.

(V) **$50**

GNOCCHI CON STRACCIATELLA

Potato gnocchi in tomato sauce with stracciatella and basil.

(V) **$60**

RISOTTO CON SALSICCIA E FUNGHI

Italian risotto with sausage and porcini mushroom.

(P) **$60**

ORECCHIETTE SALSICCIA E ZAFFERANO

Orecchiette with pork sausage in a saffron sauce.

(P) **$60**

CASARECCE AL PESTO

Casarecce tossed in homemade Genovese basil pesto.

(V) **$70**

GNOCCHI AI QUATTRO FORMAGGI

Potato gnocchi tossed in a blend of Italian cheeses.

(V) **$70**

LASAGNA AL FORNO

Traditional oven-baked lasagna in Bolognese ragù.

(P) (B) **$70**

SPAGHETTI AGLIO OLIO CON GAMBERI

Spaghetti with garlic and chilli tossed with prawns.

(S) **$70**

FETTUCCINE ALLA BOLOGNESE

Fresh pasta with beef and pork Bolognese ragù.

(P) (B) **$80**

V VEGETARIAN P CONTAINS PORK B BEEF S SEAFOOD C CHICKEN

SHARING PLATTERS · CONTINUED

$40 – $80 PER PLATTER

Generous family-style trays for buffets, town halls and celebrations. Each platter serves approximately 4 – 6 people. Minimum order of 4 platters.

PASTA & RISOTTO · CONTINUED

PACCHERI CON SALSICCIA E PORCINI

Italian sausage, porcini mushroom and truffle paste in cream.

(P) **$80**

SPAGHETTI ALLO SCOGLIO

Spaghetti tossed with mixed seafood in tomato sauce.

(S) **$80**

DOLCI

TORTA DI MELE

Traditional Italian apple cake.

(V) **$50**

CANNOLI SICILIANI

Pastry shells filled with ricotta cream, chocolate and pistachio.

(V) **$60**

TIRAMISÙ

Mascarpone cheese, savoiardi biscuits and coffee.

(V) **$60**

BUILDING A BUFFET

- *As a guide, allow one platter per 4 – 6 guests, or 3 – 4 platters per 20 guests.*
- *A balanced spread: one antipasto, one pizza or focaccia, two pastas and one dolce.*
- *All platters arrive in oven-ready foil trays, labelled and covered.*
- *Chafing dishes, serving tongs and disposable plateware can be added on request.*

V VEGETARIAN P CONTAINS PORK B BEEF S SEAFOOD C CHICKEN

SECTION FOUR

Beyond the Menu

BY ARRANGEMENT

Not every event fits a set menu. Tell us what you have in mind and we will build it around you.

BESPOKE BUFFET MENUS

A menu designed around your event, guest profile and budget — from a regional Italian theme to a full multi-course spread. We can work to a per-head figure you set.

ON-SITE SERVICE CREW

Trained service staff to set up, replenish and clear throughout your event, so your team can stay with your guests rather than the buffet table.

CHEF ON DEMAND

A Little Italy chef on site for live stations — fresh pasta finished to order, risotto mantecato in the wheel, or a carving and antipasti counter.

EQUIPMENT & STYLING

Chafing dishes, serving ware, linen, plateware and signage. We can dress the table to match your event or brand.

DIETARY & CULTURAL MENUS

Fully vegetarian, no-pork, seafood-free or allergen-conscious menus across every format, prepared and labelled separately where required.

RECURRING OFFICE CATERING

Weekly team lunches, client meeting standards and rotating menus on a corporate account, with consolidated monthly invoicing.

TELL US WHAT YOU NEED

If what you are planning is not covered anywhere in this menu — a launch party, a seated dinner, a festive buffet, a multi-site delivery on the same morning — write to us and we will come back to you with a proposal and a quotation.

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WE REPLY WITHIN ONE WORKING DAY

HOW TO ORDER

Let's plan your next event

01 SEND US YOUR BRIEF

Date, delivery time, headcount, budget and any dietary requirements. Orders close at 4pm the day before delivery, Monday to Friday.

02 CONFIRM YOUR MENU

Mix and match freely across individual portions, executive bentos and sharing platters. We will confirm quantities and issue a quotation for approval.

03 WE DELIVER AND SET UP

Food arrives hot, labelled and ready to serve. Set-up, chafing equipment and on-site service staff can be arranged for larger events.

ORDERING TERMS

- *Orders close at 4pm on the day before delivery.*
- *Delivery Monday to Friday.*
- *Minimum 10 individual portions, 6 executive bentos or 4 sharing platters.*
- *Complimentary delivery within the CBD for orders above $300.*
- *All prices are subject to 9% GST.*

DIETARY & ALLERGENS

- *Vegetarian options are available across all three formats.*
- *No-pork and seafood-free menus can be arranged.*
- *Please flag any allergies at the time of booking.*
- *Our kitchen handles gluten, dairy, nuts and shellfish.*

FORMAT NOTES

INDIVIDUAL PORTIONS

- *Heat-sealed containers with cutlery and napkin.*
- *Salads are served with focaccia bread.*
- *Mix any combination across the range.*

EXECUTIVE BENTOS

- *Individually boxed, labelled and ready to serve.*
- *Choose one main plus two sides per box.*
- *Vegetarian and no-pork boxes at the same price.*

SHARING PLATTERS

- *One platter serves 4 – 6; allow 3 – 4 per 20 guests.*
- *Delivered in oven-ready foil trays, labelled.*
- *Chafing dishes and plateware on request.*

CATERING ENQUIRIES

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