



BIGOLI

ITALIAN STREET FOOD



weddings, corporates &
private functions

MOBILE CATERING







why us?

We are a small family business, with over 10yrs experience crafting Italian food.

We cook authentic and traditional Italian cuisine. Our food is strictly homemade.

We select the finest ingredients, either imported from Italy or Australian made.

Quality and flavour really matters to us.

We can create a banquet to suit your budget.

We love what we do.





menu one

Mixed pizzas (4)
OR
Gnocchi/fresh pasta (2)
\$30pp

menu two

Canape
Mixed pizzas (4)
OR
Gnocchi/fresh pasta (2)
\$37pp

menu three

Canape
Mixed pizzas (4)
AND
Gnocchi/fresh pasta (2)
\$47pp

menu four

Canape (2)
Mixed pizzas (4)
AND
Gnocchi/fresh pasta (2)
\$53pp

menu five

Canape (3)
Mixed pizzas (4)
AND
Gnocchi/fresh pasta (2)
\$59pp

menu six

Canape (4)
Mixed pizzas (4)
AND
Gnocchi/fresh pasta (2)
\$65PP



canapés

arancini

mushroom & truffle risotto balls topped w mayo & parmesan. (v,gf)

arancini

beef ragu risotto balls topped w mayo & parmesan (gf)

bruschetta

tomatoes, basil, garlic confit, italian herbs, parmesan (v)

caprese

fior di latte mozzarella, cherry tomatoes, basil (v,gf)

crostino

smoked salmon, cream cheese, dill.

crostino

san daniele prosciutto, mozzarella, basil.

croquette

potato, bechamel, spanish jamon

croquette

potato, bechamel, leek & parmesan (v)

polpette

nonna's secret recipe meatballs served in napoli sauce (contains pork)

prawn skewers

marinated garlic prawn skewers





pizze

margherita

napoli, fior di latte
mozzarella, basil (v)

pepperoni

napoli, mozzarella,
pepperoni

hawaiana

napoli, mozzarella, ham,
pineapple

funghi

mozzarella, mushrooms,
garlic confit, parmesan (v)

maialina

napoli, mozzarella, italian
sausage, salami, ham.

tartufo

mozzarella, mushrooms,
truffle oil, parmesan (v)

ortolana

napoli, mozzarella, sundried
tomatoes, rocket, parmesan
(v)

prosciutto

napoli, mozzarella, san
daniele prosciutto,
parmesan

sfiziosa

napoli, mozzarella, san
daniele prosciutto, truffle oil,
parmesan

cotto & funghi

napoli, mozzarella, ham,
mushrooms

capricciosa

napoli, mozzarella, ham,
mushrooms, artichokes,
olives

pasta & gnocchi

napoli

braised san marzano tomatoes, italian herbs, garlic confit

wagyu ragu

5 hr slow cooked beef bolognese

mushroom truffle

portobello mushrooms, cream, truffle oil

amatriciana

braised san marzano tomatoes, smoked bacon, chilli

garlic prawns

marinated garlic prawns in our napoli sauce

boscaiola

portobello mushrooms, cream, smoked bacon

risotto

mushroom

arborio rice, mushroom, onion, white wine, parsley

funghi & salsiccia

arborio rice, mushroom, italian sausage, onion, red wine, parsley



grazing tables

what better way to feed a hungry crowd than a selection of cheeses, cured meats, breads, dips, olives and more...

40 - 60 pax

\$700

61 - 80 pax

\$900

81 - 100 pax

\$1100

100+

POA





wanting more?

if that's not enough, see what else is on offer...

salad add salad of your choice for \$3pp

something sweet?

cannoli chocolate, ricotta, or
pistachio

30-50 **\$4.50 each**

50+ **\$4 each**





conditions & FAQ's

setup fee:	\$150
travel:	mileage fee varies according to location
waitstaff:	\$275 per waiter. We will advise how many waitstaff you'll need
lock-in date:	\$500 non-refundable deposit required to lock in your date
minimum spend:	\$2000
pricing:	all prices are inclusive of GST
payment:	full payment due 14 days prior to event
crockery & cutlery:	available to hire at \$6pp
vendor meals:	\$20pp
dietaries:	\$7 pp for gluten free guests vegan options available
public holidays:	15% surcharge





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extra staff:

up to two chefs are included in the price, if a third chef is required due to party size or menu choices it will be quoted as an extra \$350

time limit:

arrival time is 2hrs before service starts
2hr maximum between start of service & mains
7hr maximum from set up to departure

if you require us to set up more than 2hrs before grazing table or canape start time, we will charge \$100p/hr for each hour outside the 7hr maximum

change of date:

six weeks notice required, if the new date is available there is no extra charge. If the new date is unavailable your deposit will be forfeited





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