



WEDDING CATALOGUE

2023

ABOUT US:

Husband and wife team Chris and Christine met each other at design school in Melbourne. Christine, a second generation Italian and Chris, with his family background from Hong Kong. What they share is a tradition of family and food in both their cultures, the desire to share meals with those they love and the inspiration to combine design with food.

Unfulfilled with his desk job, Chris took the leap into food, his original passion, and learnt under the tutelage some of the most well regarded chefs and pizzaioli at 400 Gradi. As well learning to create relationships with local growers, producers and foragers to source the best seasonal ingredients available.

With the vision of Christine, and the addition of Steph who has over 10 years of customer service experience, they want to extend their hospitality and passion to cater your wedding and events. Serving wood fired pizzas, seasonal canapes and smooth service for your special day!



CUSTOMISE YOUR OWN MENU:



PIZZA

4 Base flavour options
(Margherita, Aglio, Capricciosa
and Salami)
\$30* p/head

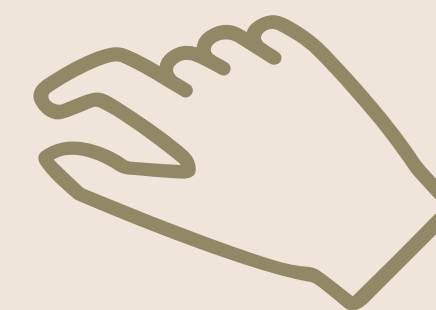
*Gourmet pizza options:
+\$5 p/head



GRAZING

A delicious selection of cold
meats (from Puopolo), three
cheeses (hard, soft and blue),
dips, olives, pickles, crackers and
fruit for you to enjoy.

\$18 p/head



CANAPÈS

A selection from our seasonal
canape menu. Examples of
these are: arancini, polenta fritte,
crostini (seasonal options),
melon and speck.

\$5-7 p/head, per option



SALADS

Select a salad from our menu,
options include:
- Mixed tomato, burrata
- Rocket, pear, grana padano
- Mediterranean grain salad

\$7 p/head, per option

OUR PIZZA MENU:

* = Gourmet options | (V) = Vegetarian options



MARGHERITA

Tomato base, fior di latte, basil, olive oil.

(V)



AGLIO

White base, fior di latte, garlic oil, herbs.

(V)



SALAMI

Tomato base, fior di latte, hot salami, fresh rocket.



CAPRICCIOSA

Tomato base, fior di latte, prosciutto cotto (ham), mushroom, artichokes, olives.



ZUCCA*

Roast pumpkin cream, blue cheese, smoked mozzarella, fresh rocket.

(V)



BIANCA*

Truffle cream, prosciutto cotto (ham), mushrooms, fior di latte, shaved grana padano.



GAMBERI*

Tomato base, fior di latte, cherry tomatoes, prawns, chilli, herbs.



BASILICO*

Pesto base, fior di latte, cherry tomatoes.

(V)



BROCCOLI*

Broccoli purée base, fior di latte, red onion and Italian sausage.



CAPOCOLLO*

Tomato base, fior di latte, capocollo, fresh buffalo mozzarella, basil.



MORTADELLA*

Pistachio pesto base, fior di latte, mortadella, ricotta.



MAIALE*

Tomato base, fior di latte, basil, hot salami, ricotta, prosciutto cotto (ham)



PISELLI*

Pea purée base, fior di latte, prosciutto cotto (ham), mushroom, ricotta.



PERA*

Blue cheese cream base, fior di latte, ricotta, fresh rocket, pear, honey.

(V)



VERDURA*

Tomato base, fior di latte, roast eggplant, roast capsicum, garlic oil.

(V)

GF, vegan and dietary options available +\$4 p/head

OUR CANAPE MENU:

(V) = Vegetarian options



CROSTINI

Crispy pane di casa bread topped with seasonal flavours.

(V options)



ARANCINI - NAPOLI

Tomato and mozzarella arancini with a napoli cream sauce.

(V)



ARANCINI - FUNGHI

Funghi mushroom arancini with a truffle cream sauce.

(V)



POLENTA FRITTE

Fried polenta chips with shaved grana padano.

(V)



CHIPS W ROSEMARY SALT

Hot chips seasoned with a rosemary salt.

(V)



OLIVE ASCOLANE

Golden fried green olives stuffed with meat.



MELONE E SPECK

Rock melon wrapped in Puopolo speck.



ANTIPASTI SKEWERS

Skewers with cheese, cold meats, veg and pickles.

(V options)

GF, vegan and dietary options available +\$4 p/head



DESSERT OPTIONS:

(GF) = Gluten free option



CANNOLI SICILIANI

Fried pastry shells filled with a sweet, creamy ricotta. Dipped in crushed pistachios.



CANNOLI AL CIOCCOLATO

Fried pastry shells filled with a sweet, creamy ricotta. Dipped in crushed chocolate.



FLOURLESS CHOCOLATE CAKE

A light and chewy almond meal based chocolate cake served with a berry coulis.

(GF)



TIRAMISU

Ladyfingers dipped in coffee, layered with creamy, sweet mascarpone. Topped with cocoa powder.





SET-UP OPTIONS:

APPROACH TRAILER



A nice and casual option if you'd like your guests to get the full food-trailer experience. Guests approach the trailer and can pick which flavour they'd like and we serve it to them on BioPak plates.

ROVING WAITERS



A fuss-free set-up where we float all of your canapès, pizzas and other options around to your guests while they enjoy the festivities and celebrate with you.

*Waiters to be added on to quote.

DIY SIT-DOWN MEAL



A lot of brides/grooms love to organise their own styled table set-ups and have a sit-down meal. We can organise to bring out all of your pizzas/salads (and we can set-up/pack-down your hired plates and cutlery, too).

*Waiters and set-up/pack-down fee to be added on to quote.

TESTIMONIALS:



Google Review

Cannot thank Chris & Christine enough for their amazing service, not only are they so easy to liaise with, their food was incredible! Not one person left our function hungry and every one was talking about how delicious the pizzas and appetisers were!

Highly recommend Porcupine Eatery for your next function.

- Emily



Google Review

Porcupine Eatery were amazing! Chris and Christine were wonderful to deal with. They and their team made our event a breeze, making sure there was something for everyone. Would definitely recommend them and will be using them again.

- Zoe



Google Review

Amazing service and the most delicious pizzas and antipasto. Porcupine Eatery went above and beyond in the lead up and on the day of the event and took all the stress out and let us enjoy the day while ensuring we were all full.

Do yourself a favour and order the arancini and Pera pizza! Devine!

- Emilia



Google Review

We had Porcupine Eatery cater our wedding with their food truck, and it was the best decision we made. Chris and Christine are such lovely and kind people, and their food is next level. We had pizzas and a grazing platter and have only heard amazing feedback from our guests, they catered to everyones dietary requirements and none of our guests went home hungry. Highly recommend! Thank you so much for all of your suggestions and hard work, the night was perfect.

- Jacquelyn



A close-up photograph of a wedding invitation card. The card is white with black text. The names 'CHRISTINE and CHRIS' are visible at the top. Below them, the text reads 'together with their families invite you to their wedding celebration'. A gold ring with a large pearl and two diamonds is placed on the card. White flowers are visible in the background.

LET US HELP WITH YOUR DESIGNS:

WE ARE DESIGNERS WHO HAVE MOVED INTO FOOD!

While Chris focuses on the cooking, sourcing ingredients and preparations, Christine focuses on the creative side of the business (as an ex-Industrial and Graphic Designer).

If you need any assistance with invite, menu, placecard or signage design, please let us know and we can quote up any design work or stationery printing that you require for the big day! If you decide to have a DIY sit-down style wedding, we can help with setting up the table placements with individual menu/placecard options.

If you would like us to include this in your quote too, please let us know and we can discuss creative options further.

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www.porcupineeatery.com.au

  / @porcupine.eatery