



CATERING & GRAZING TABLES

UGO knows how important it is to impress your staff, customers or guests.

This is why we tailored a menu simple to share, visually stunning and very versatile to make sure all your requests are met.

Picked-up or delivered we can assure you the best quality ingredients in a true Italian style.

You always have the option to get one of our chefs to come and cook directly to you, to give you a restaurant quality service right in the comfort of your office, factory or house.

UGO also offers a one-of-a-kind Grazing Table option served “by the meter”!

This following menu is just a sample of what UGO can offer. We are always happy to help you design the perfect custom-made menu.

UGO'S GRAZING TABLES

GRAZING TABLE "BY THE METER"

At UGO we don't enjoy doing like everyone else, so we sell our grazing table like the pizza slices are sold in Rome "Al Taglio"!

Selection of imported and local cheeses, cured meat and of course, UGO's famous Porchetta.

All grazing tables comes with condiments, lavosh, bread rolls, grissini, olives, fruits and nuts.

PRICES:

0.5M (*feeds up to 10 person*): \$350

1M (*feed up to 20 person*): \$700

1.50M (*feed up to 50 person*): \$1500

2M (*feed up to 100 person*): \$2000



You think it won't be enough and want to add extra dishes from our menu?
Let us know and we will upgrade your grazing table with additional items of your choice.

UGO'S CATERING

ANTIPASTI

Salumi & cheese Platter: Mortadella, salame, bocconcini, cacio chilly, stracciatella

Mini pizzas: Margherita | Ham & mushroom

Italian sausages roll: Brenta sausages, mortadella, horseradish mayo

Bruschetta: Seasonal ingredients

Fruit platter: Seasonal fruits cut up



MINI PANINI

Ciabattina: UGO's signature Porchetta, giardiniera, salsa verde in ciabatta.

Seeded: Chicken cotoletta, spicy coleslaw in seeded panino.

Nero: Smoked salmon, crème fraiche, dill served in black panino.

PRIMI *(SERVED INDIVIDUALLY)*

Burratina: Mini Burrata, tomato salsa, black olives

Couscous: Seasonal veggies, couscous, parsley

Parmigiana: Eggplant, mozzarella, basil

Chef salads: UGO's Chefs selection of seasonal ingredients



SECONDI *(SERVED BANQUET STYLE TO SHARE)*

Lasagna: Traditional beef and pork ragu lasagna, mozzarella, parmesan

Cannelloni: Filled with ricotta and spinach

UGO' signature Porchetta: Sliced & roasted to perfection, salsa verde

Polpette: Beef polpette, tomato sugo, basil



DOLCI

Cannoli powered by **Cannoleria**. Freshly filled with:

Ricotta, cinnamon and pistachio | ricotta and chocolate

Baba: Soaked in rum, whipped ricotta, fresh berries

Crostatina: Mini tarts Gluten free: orange curd, meringue

Bombette: Mini donuts filled with Nutella | jam | ricotta | custard



Do you feel like something different?

Do you need to cater for any special dietary requirement?

UGO is always happy to help you design the perfect custom-made menu.

Contact us: ciao@ugo.com.au | 03 9086 8925

Cannoleria Cannoli Cart available for hire

PRICES & PACKAGES

MINIMUM ORDER, 10 PEOPLE (contact us for alternative options) | DELIVERY FEE NOT INCLUDED | PRICE INC GST

“PRANZO LEGGERO”

LIGHT LUNCH

\$25/PERSON

Choose:

- 2 Antipasti
- 2 Mini Panini
- 1 Primi
- 1 Dolci

“PRANZO ITALIANO”

THE ITALIAN LUNCH

\$35/PERSON

Choose:

- 2 Antipasti
- 2 Mini Panini
- 2 Primi
- 1 Secondi
- 1 Dolci

“UGO FESTA”

UGO’S FEAST

\$50/PERSON

Choose:

- 2 Antipasti
- 2 Mini Panini
- 2 Primi
- 2 Secondi
- 2 Dolci

GO
POPOLARE