



Christmas Catering Menu

Cooked Selection

Traditional Glazed Ham Gluten Free

West Australian Free Range Semi Boneless leg ham. Partially boned for easy carving. Glazed with our special recipe, studded with cloves and finished with Pineapple rings & glace cherries.

5-6kg \$160.00 each (min 5kg)
7-9kg \$195.00 each (min 7kg)

Rolled Porchetta Gluten Free

West Australian Free Range pork roll. Seasoned and stuffed with garlic, Italian Herbs, almonds, salt & pepper.

\$125.00 each
(min 3kg RAW weight)

Boneless Easy Carve Lamb Shoulder Gluten Free

Slow cooked with thyme and garlic/Option of mint and lamb sauce.

\$75.00 each
(min 2kg RAW weight)

Rolled Turkey Breast

Traditional Boneless West Australian Free Range turkey breast, seasoned with our Special blend of Italian herbs & spices, stuffed with coarsely ground breadcrumbs.

\$100.00 each
(min 2kg RAW weight)

Fig, Apricot, Cranberry & Macadamia Gluten Free

Boneless West Australian Free Range turkey breast, stuffed with Fig, Apricot, Cranberry & Macadamia nuts, finished with a hint of citrus.

\$100.00 each
(min 2kg RAW weight)

When placing your COOKED order, please allow for shrinkage.
All cooked products will be cold upon pickup unless specified.

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Cold / Uncooked Selection

Traditional Leg Ham Semi Boneless Gluten Free West Australian full leg ham partially boned for easy carving.	From \$20.95/kg
Rolled Porchetta Gluten Free West Australian Free Range pork seasoned and stuffed with garlic, Italian Herbs, almonds, salt & pepper.	\$34.50 / KG (min 3kg RAW weight)
Rolled Turkey Breast Traditional Boneless West Australian Free Range turkey breast, seasoned with our Special blend of Italian herbs & spices, stuffed with coarsely ground breadcrumbs.	\$41.50 / KG (min 2kg RAW weight)
Fig, Apricot, Cranberry & Macadamia Gluten Free Boneless West Australian Free Range turkey breast, stuffed with Fig, Apricot, Cranberry & Macadamia nuts, finished with a hint of citrus.	\$39.60 / KG (min 2kg RAW weight)

Platters

Antipasto Platter Gluten Free Selection of 6 different meats, 2 cheeses, olives & antipasto.	Medium \$80.00 + crackers \$90.00 Large \$100.00 + crackers \$110.00
Cheese Platter Selection of 3 cheeses, fresh berries, dried fruit, nuts, fruit paste & crackers.	\$130.00
Fruit Platter Selection of fresh seasonal fruits, beautifully arranged for your guests to enjoy.	Med 6-8 people \$85.00 Lge 10-14 people \$105.00

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Salads

Sml 6-8 portions \$70.00
Lge 10-14 people \$110.00

Rice Salad Gluten and Dairy Free

Saffron Rice, pomegranite, currants, carrot, capsicum, spring onion, celery, corn & herbs. Vinegarette dressing.

Cous Cous Salad

Mixed seeds & nuts, cranberries, cucumber, fetta cheese & tumeric. EVOO dressing.

Roasted Vegetable Salad Gluten & Dairy Free

Mixed vegetables roasted with Rosemary & hazelnuts. EVOO & lemon dressing.

Potato Salad Gluten Free

Australian style with Royal Blue potatoes, crispy bacon, boiled eggs, parsley & spring onions. House made mayonnaise dressing.

Rocket Salad Gluten Free

Rocket, Sliced Packham pears & freshly shaved Parmesan. Balsamic vinegarette dressing.

Caprese Salad Gluten Free

Heirloom tomatoes with fresh basil & fiore di latte cheese, Balsamic and EVOO dressing.

Greek Salad Gluten Free

Mixed tomatoes, capsicums, Kalamata olives, fetta Cheese & oregano.

Chickpea Salad Gluten Free

Roasted chickpeas, roasted sweet potato, fetta cheese & basil pesto.

Prawn Salad Gluten Free

Freshly Steamed Exmouth Prawns on baby spinach leaves with Mango and avocado. Zesty Mango dressing.

Sweet Selection

Lorenzo's Traditional Fruit Christmas Cake

Traditional Brandy soaked fruit cake finished with Roasted Almonds, Glace Cherries and Apricot Glaze.
House made Custard Available as a side order.

Sml 3-4 portions \$34.95
Lge 8-12 Portions \$52.95

Lorenzo's Custard Horns (Nut Free.)

Flaky puff pastry filled with vanilla custard finished with biscuit crumbs.

From \$3.50 each

Trifle

Jam sponge, jelly, fruit, vanilla custard, cream.

8-12 portions \$75.00

Tiramisu

House made layers of Italian sponge fingers, soaked in Italian Liquor & coffee. Mascarpone cream & topped with Dutch cocoa.

Sml 2-4 people \$25.00
Med 6-8 people \$55.00
Lge 15-25 people \$110.00

Pavlova

House made meringue base, topped with freshly whipped cream & fresh summer fruits.

\$80.00 each

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