

# SEATED CATERING

## How It Works

Our shared dining menus celebrate premium ingredients, handmade pastas, and seasonal produce. Choose from our curated packages, and we'll tailor a menu to your event, guests, and the season.

### SILVER - \$105 / PP

Suited for lunches, small celebrations, and corporate dining.

- 2 Chef's Opening Plates
- 1 Shared Main or Handmade Pasta
- 1 Market Side

### GOLD - \$135 / PP

Our most popular option. Balanced, abundant, and polished

- 2 Chef's Opening Plates
- 1 Handmade Pasta
- 1 Seasonal Centrepiece Main
- 1 Market Side

### PLATINUM - \$160 / PP

Our premium offering for weddings and milestone events

- 3 Chef's Opening Plates
- 2 Handmade Pastas
- 1 Seasonal Centrepiece Main
- 2 Market Sides

Please note: Some premium dishes such as select meats and handmade pastas may incur a small supplement depending on your package. Our events team will confirm any upgrades when finalising your menu. Menu items may vary seasonally.

### OPTIONAL ADD-ONS

Make your event even more memorable.

- **Additional main/pasta course:** +\$15pp
  - **Additional snack:** +\$12pp
  - **Dessert Station:** POA
  - **Security & Cleaning:** \$1,000 (required for private hire)
  - **Table Styling Package:** \$20pp
- We can coordinate décor and table settings, or connect you with a recommended florist for custom arrangements and setups.

### Event Finalisation & Payment Terms:

To ensure a smooth event experience:

- **Minimum Spend:** \$5,000 for weekday (Mon–Thurs) evenings, and \$8,000 for weekend (Fri–Sun) evenings, including both food and beverage.
- **Deposit:** \$1,000 deposit is required to secure all bookings.
- **Final Confirmation:** Final guest numbers and menu selections must be confirmed 14 days prior to your event.
- **Payment:** Full payment required 7 days before your event.

For full Terms & Conditions: [www.renosbistro.com](http://www.renosbistro.com)



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### Menu Options

#### Opening Plates

- **Spuma di Mortadella Cannoli** — whipped mortadella, pistachio & parmesan
- **Zucchini Caponata (v)** — pickled zucchini wrapped around smoky caponata
  - **Arancini (gfo)** — slow-cooked ragu or mushroom (ve)
- **Croquettes** — scamorza & leek (ve) or scamorza, prosciutto & leek
  - **Meatballs** — slow-braised beef & pork in tomato sugo
- **Salt & Pepper Squid or Tofu (v)** — flash-fried with lemon & herbs
  - **Chips with Old Bay Salt (v / gf)** — crisp fries with aioli

#### Pasta & Dumplings

- **Penne Napoli** — slow-cooked tomato sugo & fresh basil
- **Pappardelle Pork & Beef Ragu** — rich, slow-braised meat sauce +\$2
- **Gnudi in Vegetable Ragu** — ricotta dumplings in seasonal vegetable ragu +\$2
  - **Fettuccine Funghi** — wild mushrooms in parmesan cream
- **Lasagna Rotolo** — rolled & roasted lasagna sheets with rich fillings +\$2
  - **Spaghetti Aglio e Olio** — garlic, chilli & parsley
  - **Fettuccine Pesto** — basil, almonds & parmesan cream
  - **Gluten-free options:** fettuccine, penne, gnocchi +\$2

#### Centrepiece Mains

- **Melanzane Parmigiana** — layered eggplant, tomato & mozzarella
- **Shawarma-Spiced Roast Cabbage Wedge** — with celeriac crust, leaf & pickle salad
- **Preserved Lemon & Thyme Chicken** — cime di rapa & citrus jus
- **Reno's Porchetta** — slow-roasted pork belly, herb-stuffed with crisped skin +\$3
  - **Cherry-Glazed Beef Ribs** — with turnip remoulade +\$3
- **Marjoram & Cumin Roasted Lamb Ribs** — with lemon & parsley salad +\$3
  - **Slow-Roast Beef** — with BBQ glaze, onion & celeriac slaw +\$3

#### Market Sides

- **Fried Potatoes** — golden & crispy
- **Verdura Verde** — seasonal sautéed greens
- **Truffle Potatoes** — roasted & finished with truffle oil +\$2
- **Sprouts with Prosciutto Crudo & Almonds** — roasted & dressed +\$2
  - **Leaf Salad** — fresh herbs, shaved veg, house dressing

### Antipasto & Grazing Options

(Available as an add-on to any package)

#### Antipasto / Grazing Boards — \$25 per person

Premium cured meats, artisan cheeses, marinated vegetables, pickles, dips, and house focaccia. Recommended as a pre-dinner starter or to accompany arrival drinks.

#### Grazing Table Upgrade — POA (minimum 30 guests)

Large-format centrepiece grazing table with elevated styling and fresh seasonal produce.

### DRINKS PACKAGES

Beer, wine, spirits and soft drink packages available. View full options at [renosbistro.com](http://renosbistro.com) or request our beverage list when booking.

(ve) - Vegetarian • (gfo) - Gluten-Free Option • (v) Vegan • (dfo) Dairy-Free Option • (n) Contains Nuts • (vo) Vegan Option