

r^dm
PIZZA AUSTRALIA

RDM PIZZA AUSTRALIA
CATERING
— & EVENTS —
C A T A L O G U E





“Atavola non si invecchia” ... at the table, we don’t age.



“A tavola non si invecchia” ...at the table, we don’t age.

We believe that it’s okay to be obsessed about something...especially pizza.

We promise to keep it simple and focus on what matters. We won’t just follow trends for the sake of it, and we’ll innovate and do anything it takes to achieve quality and consistency. We stand by our products and we believe that our values of quality and consistency will ultimately speak volumes about our company.

We believe that it’s a worthwhile cause to want to ensure that Italian traditions and quality don’t become lost. We want people to continue laughing and making memories and we’re admittedly a bit obsessed with bringing you the best.

RDM is a labour of love that is driven by passion. We don’t just like pizza, we love it. You could call us ‘pizza specialists’ and everything we do is driven by our obsession for helping create a community of ‘perfect pizzas’.

RDM represents Riccardo’s initials, and today, Riccardo and all the pizza specialists at RDM, are charged with the ultimate responsibility of ensuring that every RDM product and service, from flour to table, from our family to yours, delivers our guarantee of quality and consistency.

We’re driven by the obsession of the perfect pizza. The dedication to high-quality Italian pizza, and making it accessible, is what continues to drive what we do. We do it for you.

Welcome to our family, we look forward to sharing our obsession with you.

OUR THREE COURSE PACKAGE

Gluten Free Pizza \$10 per head extra "covers 2 courses"

Who doesn't love pizza? The perfect party food that everyone smiles about!

ENTRÉES

(G) **RDM Crust:** Garlic base, salami, mozzarella

(G) **Garlic & Cheese:** Garlic base topped with mozzarella & finished with fresh herbs.

(S) **Margarita:** Sauce base, topped with mozzarella, oregano & olive oil.

(S) = Authentic Italian Sauce

(G) = Argentinian Garlic Puree

(B) = BBQ Sauce

MAINS (All pizzas include mozzarella)

(S) **Salami:** mild salami.

(S) **Tropicana:** double smoked ham, pineapple cubes.

(S) **Hot Hot Hot:** roasted capsicums, kalamata olives, white onions, pepperoni & chilli.

(S) **Capricciosa:** double smoked ham, pitted kalamata olives, sliced button mushrooms.

(S) **Supreme:** sliced button mushrooms, roasted capsicum, onions, pitted kalamata olives, double smoked ham, mild salami. "pineapple optional".

(S) **Veggie Patch:** sliced button mushrooms, roasted capsicums, white onions, fresh rocket.

(S) **Italian Meat lovers:** double smoked ham, mild salami, Italian pork sausage.

(S) = Authentic Italian Sauce

(G) = Argentinian Garlic Puree

(B) = BBQ Sauce

(B) **BBQ Chicken:** sliced button mushrooms, white onions, pineapple cubes, herb-crusted chicken.

(B) **All time Favourite:** double smoked ham, salami, Italian pork sausages, herb crusted chicken

(S) **Peri Peri Chicken:** white onions, herb-crusted chicken, topped with fresh rocket, sour cream & tangy peri-peri sauce.

(S) **Calabrese:** Italian sausage, pitted kalamata olives, roasted capsicums, chilli.

DESSERTS

The Mega Nutella Pizza: Mega Nutella pizza served with double choc oreo biscuit, fresh strawberries



COMPLETE CATERING MENU \$40 PER HEAD.

Minimum charge 30 People

“Just like an Italian Sunday lunch at nonna’s house”

PIZZA SELECTION

SELECT FROM THE 5 FOLLOWING PIZZAS

(G) **Garlic & Cheese:** Garlic base topped with mozzarella & finished with fresh herbs.

(S) **Margarita:** Sauce base, topped with mozzarella, oregano.

(S) **Salami:** mild salami.

(S) **Tropicana:** double smoked ham, pineapple cubes.

(S) **Hot Hot Hot:** roasted capsicums, kalamata olives, white onions, pepperoni & chilli.

(S) **Capricciosa:** double smoked ham, pitted kalamata olives, sliced button mushrooms.

(S) **Supreme:** sliced button mushrooms, roasted capsicum, onions, pitted kalamata olives, double smoked ham, mild salami. “pineapple optional”.

(S) **Veggie Patch:** sliced button mushrooms, roasted capsicums, white onions, fresh rocket.

(S) **Italian Meat lovers:** double smoked ham, mild salami, Italian pork sausage.

(B) **BBQ Chicken:** sliced button mushrooms, white onions, pineapple cubes, herb-crusted chicken.

(B) **All time Favourite:** double smoked ham, salami, Italian pork sausages, herb crusted chicken

(S) **Peri-Peri Chicken:** white onions, herb- crusted chicken, topped with fresh rocket, sour cream & tangy peri-peri sauce.

(S) **Calabrese:** Italian sausage, pitted kalamata olives, roasted capsicums, chilli

(S) = Authentic Italian Sauce

(G) = Argentinian Garlic Puree

(B) = BBQ Sauce

SALAD SELECTION

SELECT 1 FROM THE FOLLOWING SALADS

Mixed Leaf – Selection of mixed lettuce, tossed with tomatoes, cucumber, onion, olives with balsamic dressing.

Caprese – Roma tomato, cherry tomato, Spanish onions, bocconcini, tossed in fresh basil extra virgin olive oil and rock salt.

Rocket & Parmesan – Aged Parmesan tossed through wild rocket, onions, dressed with organic honey and balsamic dressing.

Spinach & Pear – Spinach leaves, Bartlett pears, walnuts & bocconcini tossed through with organic honey and balsamic dressing.

TAPAS SELECTION

SELECT 1 FROM THE FOLLOWING TAPAS

Antipasto Platter: A selection of cold cuts, marinated vegetables & cheeses.

Honey Soy Drummets Platter: Caramelised with honey, soy sauce and sesame seeds.

Baked Stuffed Mushrooms

Meat Option: Large field mushrooms stuffed with fresh herbs and Italian pork sausage mince.

Vegetarian Option: Large field mushrooms stuffed fresh herbs and mixed vegetables.

Potato Croquettes: Potato dumplings filled with mozzarella, crumbed and deep fried

Chicken Schnitzel: Succulent chicken breast crumbed and deep fried.

Beef Meatballs: Nonna’s handmade meatballs served in a rich homemade tomato sauce.

PASTA SELECTION

SELECT 2 FROM THE FOLLOWING PASTAS

Pasta Selection

Penne, Spaghetti, Linguini, Tortellini **\$2 extra**

Sauce Selection

Boscaiola

Nutmeg infused bacon sautéed with mushroom, shallots and cream sauce.

Gorgonzola

Soft blue vein cheese, tossed in cream walnuts and rocket.

Napolitana

Garlic, fresh basil simmered in a Napolitana.

Arrabiata

Fresh chilli, fresh basil, garlic simmered in a Napolitana sauce

Pink Pesto

Garlic, pesto simmered in a napolitana with a dash of cream

Casalingo

Garlic, chilli, Italian salami, olives, capsicums infused in a napolitana sauce

THE COMPARI'S CATERING MENU \$60 PER HEAD. Minimum charge 30 People

Christmas is all year round with Nonna!

PIZZA SELECTION

SELECT FROM THE 5 FOLLOWING PIZZAS

(G) **Garlic & Cheese:** Garlic base topped with mozzarella & finished with fresh herbs.

(S) **Margarita:** Sauce base, topped with mozzarella, oregano.

(S) **Salami:** mild salami.

(S) **Tropicana:** double smoked ham, pineapple cubes.

(S) **Hot Hot Hot:** roasted capsicums, kalamata olives, white onions, pepperoni & chilli.

(S) **Capricciosa:** double smoked ham, pitted kalamata olives, sliced button mushrooms.

(S) **Supreme:** sliced button mushrooms, roasted capsicum, onions, pitted kalamata olives, double smoked ham, mild salami. "pineapple optional".

(S) **Veggie Patch:** sliced button mushrooms, roasted capsicums, white onions, fresh rocket.

(S) **Italian Meat lovers:** double smoked ham, mild salami, Italian pork sausage.

(B) **BBQ Chicken:** sliced button mushrooms, white onions, pineapple cubes, herb-crusted chicken.

(B) **All time Favourite:** double smoked ham, salami, Italian pork sausages, herb crusted chicken

(S) **Peri-Peri Chicken:** white onions, herb-crusted chicken, topped with fresh rocket, sour cream & tangy peri-peri sauce.

(S) **Calabrese:** Italian sausage, pitted kalamata olives, roasted capsicums, chilli, fresh Danish feta.

(S) = Authentic Italian Sauce

(G) = Argentinian Garlic Puree

(B) = BBQ Sauce

SALAD SELECTION

SELECT 1 FROM THE FOLLOWING SALADS

Mixed Leaf – Selection of mixed lettuce, tossed with tomatoes, cucumber, onion, olives with balsamic dressing.

Caprese – Roma tomato, cherry tomato, Spanish onions, bocconcini, tossed in fresh basil extra virgin olive oil and rock salt.

Rocket & Parmesan – Aged Parmesan tossed through wild rocket, onions, dressed with organic honey and balsamic dressing.

Spinach & Pear – Spinach leaves, Bartlett pears, walnuts & bocconcini tossed through with organic honey and balsamic dressing.

TAPAS SELECTION

SELECT 1 FROM THE FOLLOWING TAPAS

Antipasto Platter: A selection of cold cuts, marinated vegetables & cheeses.

Honey Soy Drummets Platter: Caramelised with honey, soy sauce and sesame seeds.

Baked Stuffed Mushrooms

Meat Option: Large field mushrooms stuffed with fresh herbs and Italian pork sausage mince.

Vegetarian Option: Large field mushrooms stuffed fresh herbs and mixed vegetables.

Potato Croquettes: Potato dumplings filled with mozzarella, crumbed and deep fried

Chicken Schnitzel: Succulent chicken breast crumbed and deep fried.

Beef Meatballs: Nonna's handmade meatballs served in a rich homemade tomato sauce.

Oven Roasted Chats: Roasted chat potatoes infused with herbs and garlic.

MEAT SELECTION

SELECT 1 FROM THE FOLLOWING MEATS

Porketta: 8 hour slow roast porketta infused with fresh herbs and served with gravy

Chicken Maryland: Roasted with fresh herbs and white wine jus

PASTA SELECTION

SELECT 2 FROM THE FOLLOWING PASTAS

Pasta Selection

Penne, Spaghetti, Linguini, Tortellini **\$2 extra**

Sauce Selection

Boscaiola

Nutmeg infused bacon sautéed with mushroom, shallots and cream sauce.

Gorgonzola

Soft blue vein cheese, tossed in cream walnuts and rocket.

Napolitana

Garlic, fresh basil simmered in a Napolitana.

Arrabiata

Fresh chilli, fresh basil, garlic simmered in a Napolitana sauce

Pink Pesto

Garlic, pesto simmered in a napolitana with a dash of cream

Casalingo

Garlic, chilli, Italian salami, olives, capsicums infused in a napolitana sauce.

MANGIASTI ??



ADDITIONAL OPTIONS

Like all Italian nonna's say, 'che mangia bene, vive bene!' ... 'He who eats well, lives well!'

For this reason we've included some specialties to our pizza menu to compliment your function, just like nonna would!

ENTRÉES & TAPAS

Antipasto Platter (Serves 12 People): \$50 per Platter

A selection of cold cuts, marinated vegetables & cheeses

Honey Soy Drummets Platter (Serves 50 People) \$120 per Platter

2 Pieces per person: Caramelised with honey, soy sauce and sesame seeds

Baked Stuffed Mushrooms (Serves 50 People) \$100 per Platter

1 Piece per person

Meat Option: Large field mushrooms stuffed with fresh herbs and Italian pork sausage mince.

Vegetarian Option: Large field mushrooms stuffed fresh herbs and mixed vegetables.

Potato Croquettes: (50 Pieces Per Platter): \$200 per Platter

Potato dumplings filled with mozzarella, crumbed and deep fried,

Chicken Schnitzel: (50 Pieces Per Platter): \$200 per Platter

Succulent chicken breast crumbed and deep fried.

Beef Meatballs: (50 Pieces Per Platter): \$150 per Platter

Nonna's handmade meatballs served in a rich homemade tomato sauce.

Fresh Salads (Serves 12-15 People)

Mixed Leaf: Selection of mixed lettuce, tossed with tomatoes, cucumber, onion, olives with balsamic dressing. \$45 per Platter

Caprese: Roma tomato, cherry tomato, Spanish onions, bocconcini tossed in fresh basil extra virgin olive oil and rock salt. \$55 per Platter

Rocket & Parmesan \$55 per Platter

Aged Parmesan tossed through wild rocket, onions, dressed with organic honey and balsamic dressing.

Spinach & Pear: \$55 per Platter

Spinach leaves, Bartlett pears, walnuts & bocconcini tossed through with organic honey and balsamic dressing.

DESSERT OFFERING

“We just need that little bit of sweetness in our life”

Please note: *Dessert pizzas below are an additional dessert option and are not included in any package.*

Dessert Pizzas
\$2.5 per Head

Apple Crumble

Sweet granny smith apples smothered in gooey caramel syrup and topped with biscuit crumble.

Banana Pizza

Ripened bananas smothered in a gooey caramel syrup topped with crushed walnuts.

Cookies & Cream

Nutella pizza topped with vanilla custard and double choc Oreo biscuit.

Violet Crumble

Nutella pizza topped with crushed violet crumble chocolate bar and gooey caramel syrup.

All dessert below are served as single servings
\$4 per Head

Nonna's Homemade Tiramisu

Fresh mascarpone cream layered with coffee infused savoiardi biscuits.

Vanilla Bean Pannacotta

Served with berry compote.

Vanilla Filled Cream Puffs

Smothered in nutella and topped with fresh strawberries and crushed oreos.

Fruit Skewers

Assorted selection of seasonal fruits.



FAQ's

DO YOU CHARGE A TRAVEL FEE?

Permitting your function is in the Sydney metro area, there is no travel fee involved. Please advise us for a quote if you are outside of Sydney Metro.

HOW LONG IS THE DURATION OF THE CATERING?

3 hour duration.

DO YOU INCLUDE WAITSTAFF?

Wait staff is an additional option. Each wait person is \$150 and there for the duration of the entire function.

ARE YOUR PIZZA'S WOOD-FIRED?

Due to local councils not allowing for wood fired ovens being exposed in so many areas and not being able to operate under total fire ban we have designed our own gas fired oven, which cooks identical to a wood fired pizza. The only difference is no smoke, no mess and our entire setup is on a trailer so we can fit in almost anywhere especially within garages and carports.

HOW EARLY DO YOU ARRIVE PRIOR TO THE FUNCTION COMMENCING?

We arrive 30-45 minutes prior to your function commencement time.

CAN YOU CATER FOR SPECIAL REQUIREMENTS

Yes, we can customise our menu to any needs, e.g. Vegans, vegetarians, gluten intolerant, lactose intolerant, religious beliefs.

HOW MUCH SPACE IS REQUIRED?

Our trailer is 8 foot x 5 foot. Weather permitting, we might require to setup a 3m x 4.5m marquee.



WE LOOK FORWARD TO MAKING YOUR NEXT FUNCTION UNFORGETTABLE!





WE LOVE TO TALK
SO GIVE US A CALL

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