

2025 CATERING MENU

INVITE YOUR COUSIN OVER



Quality cuts, specialty ingredients and homemade everything - that's MMC. The same respect for the craft goes into our catering too, whether it's pizzas by the slice, stacked subs, or sides made to share. Perfect for parties, meetings, or any excuse to feed a crowd. Easy, tasty, no fuss.

events@mymotherscousin.com.au

MY MOTHER'S COUSIN



Slice SHOPPE



DETAILS

All packages and prices include complete set up and pack down,
We provide staff and necessary disposable crockery. Total of 3 hr
service from set up to pack down.

ADULTS	\$39 PP
KIDS (UNDER 12)	\$16 PP
MINIMUM SPEND	\$2,450

All packages include 5 options in total.
3 Round Pizza Options.
2 Square Pizza Options.

Plus condiments are provided complimentary.



PICK 3

ROUND PIZZAS

CHEESE

Fior di latte, pomodoro, fresh basil, parmigiano reggiano, olive oil

OG RONI

Fior di latte, pomodoro, pepperoni

WHITE CHEESE 2.0

Fior di latte, provolone, gorgonzola, pecorino romano, fresh ricotta, caramelised onion, chives

ROASTED VEGETABLE

Fior di latte, pomodoro, roasted zucchini, buttered mushrooms, roasted peppers, caramelised onions, semi dried cherry tomatoes, fresh parsley

PROPER PRAWN

Fior di latte, pomodoro, black garlic, nduja, fresh chives

POBLANO MUSHROOMS

Fior di latte, pomodoro, black garlic, nduja, fresh chives

THE SPECIAL ONE

Fior di latte, meatball ragu, pepperoni, whipped ricotta, fresh basil

MEAT ROYALE

Fior di latte, smoky pomodoro, meatballs, smoked shaved wagyu, pepperoni, parmigiano reggiano

SPICY ROSA

Fior di latte, spicy rosa sauce, Italian fennel sausage, crushed chilli, fresh basil

ADD EXTRAS

DESSERT

\$8 PP

Choice of chocolate tiramisu or / pistachio tiramisu

SEASONAL SALAD

\$6 PP

Rotating salad according to season

GRAZING BOARD

\$15 PP

Mix of Italian cold cut meats, cheeses and antipasti

DELI SUB

\$10 PP

Salami, mortadella, smoked wagyu, lettuce, provolone

SOFT DRINKS / WATER

\$7 PP

COMPLIMENTARY CONDIMENTS

HOT HONEY

CALABRIAN CHILLI

EXTRA VIRGIN OLIVE OIL

PICK 2

SQUARE PIZZAS

GRANDMA

Sesame crust, fior di latte, provolone, tomato sauce, garlic oil, fresh ricotta, EVOO, fresh basil, pecorino romano

SPICY ROSA

Sesame crust, fior di latte, provolone, garlic oil, fresh ricotta, fresh shallots, chilli flakes, pecorino romano

HOT HONEY PEPPERONI

Pepperoni, tomato base, fior di latte, EVOO, fresh basil, pecorino romano

SAUSAGE AND PEPPERS

Tomato base, fior di latte, brown onion, pecorino romano, salsa verde

BUFFALO CHICKEN

Tomato base, fior di latte, marinated chicken thigh, Phil's hot sauce, ranch dressing, fresh spring onion





THINGS TO KNOW

HOW MUCH SPACE DO YOU NEED?

Our gazebo is 3m x 6m however, if space is limited we can accommodate for a 3m x 3m space. Please ensure there is ample room for our transportation, set up and pack down.

WHAT HAPPENS ON THE DAY?

We bring our pizza oven straight to your event and craft delicious, hand-made pizzas on-site for you and your guests. Our team arrives ahead of time to set up, ensuring everything is ready to go before service begins. Throughout your event, we'll continue to cook & serve a variety of pizzas, so there's always something fresh to enjoy. From cooking to cleanup, we handle it all, so you can sit back, relax and enjoy your celebration.

WHAT'S INCLUDED IN THE PRICE?

Our price includes unlimited pizzas for the agreed service time, ensuring every guest enjoys as much as they like. Pricing may vary for events requiring extended hours, additional travel, or special dietary requests.

DO YOU TRAVEL?

Yes. We do travel outside of Sydney for events, but additional charges apply for locations depending on how far away you are. Travel fees are based on distance and time, so we'll provide an accurate quote when confirming your booking.

CAN I CHANGE SOMETHING?

We want to help make your event perfect. If there's something you'd like to add or change, please let us know. We are happy to mix things up to suit you!

