

PRIVATE CATERING

We aim to be flexible and depending on what you are looking for, we can either deliver the catering already prepared or be on site and cook everything à la minute in the comfort of your home. We can also organise the rental of crockery, tables, chairs and can arrange for waiters/ barmen.

Please find below some examples of menus we offer for different occasions.
Please contact us for full menus and pricing:



Cocktail Party, Packages start from £40 person

Aubergine, Smoked Mozzarella and Basil Arancini
A Mousse of Asparagus, Parmesan and Truffle
A Cream of Mozzarella di Bufala from Naples topped with Datterini Cherry Tomatoes and Basil
Purée of Ricotta and Lemon Zest with Roasted Cauliflower, Almonds and Dill
Lemon Sautéed Prawns with a Cream of Fresh Peas
Wild Sea Bass marinated in Mint and Orange served raw on a Crostini



Gourmet Food Delivery of prepared Dishes, Prices start from £50 per person

Poached Salmon with Crème Fraiche, Dill and Lemon
Italian Baby Potato Salad with Parsley, Capers, Mustard and Lemon
Mediterranean Quinoa Salad with Zucchini, Taggiasca Olives, Roasted Cherry Tomatoes and Dill
Panzanella Salad with Sourdough Croutons, Micro Basil and San Marzano Tomatoes.



Four Course Sit Down Dinner with chef on site, Prices start from £70 per person

Carpaccio of Wild Sea Bass with Oregano and Marina Colonna Olive Oil
Spring Risotto with Zucchini Flowers, Fresh Peas and Pecorino
Chargrilled Beef Sirloin with Borlotti Beans and an Olive Gremolata
Almond and Orange Cake with a Mascarpone Icing



Buffet of Antipasti Dishes with chef on site, Prices start from £70 per person

Vitello Tonnato
Parmigiana di Melanzane
Black Venere Rice with Scampi, Roasted Cherry Tomatoes and Dill
Grilled Vegetables with a Lemon and Olive Gremolata
Roasted Marinated Red Pepper, Basil, Italian Baby Leaf and Sunflower Seed Salad