



EVENTS MENU

3 courses (antipasto, main course + side dish & dessert) - £35 per person

2 courses (antipasto or dessert, main course + side dish) - £25 per person

ITALIAN ANTIPASTO

Family-style, big selection of Salami, Salsiccia (dolce & piccante), Olives, Sundried tomatoes, Artichoke Hearts, Pickled Garlic, fresh Mozzarella and Balsamic baby Onions served with Homemade Rosemary Focaccia bread.

MAIN COURSES – minimum of 12 orders per dish

Lasagna

Layered Lasagna sheets with Bolognese sauce, fresh Mozzarella & Béchamel topped with Parmesan cheese

Tuscan-style Chicken alla Contadina

Boneless Chicken breast, thigh & leg cooked with Mushrooms, roasted red Peppers, Butter Beans, Bay leaf and Oregano in a red wine Ragù

Slow-cooked Lamb or Beef Spezzatino

Pieces of Lamb or Beef slow-cooked with red Wine, Rosemary, Vegetable mirepoix, Italian Tomatoes & Garden Peas

Rabbit alla Cacciatora

Boneless Rabbit cooked with Rosemary, Garlic, Vegetable mirepoix, Tomato paste in a red Wine & Tomato Ragù

Calamari Piccanti

Tenderly-cooked Calamari with Chorizo, Garlic, Potato & a hint of Chilli in a white Wine, fresh Parsley & Tomato sauce

Aubergine Parmigiana

Baked Aubergine stack layered with Mozzarella, fresh Basil, Tomato & Parmesan cheese

Neopolitan Rice Sartù

Risotto rice baked with a heart of Pea & Rosemary Ragù, fresh Mozzarella & Parmesan cheese

Aubergine & Parmesan Risotto Parcels

Courgette & Parmesan risotto wrapped with battered Aubergine and baked with a Tomato & Basil sauce

Potato & Bell Pepper Calabrese

Peppers, Potato & Onion sautéed with Basil, white Wine & EV Olive oil and deliciously baked

All the meat that we use in our cooking is local, high-quality and is also butchered by Stefano. The game is also local and sourced by Stefano himself as well. We endeavour to use as many locally sourced ingredients as possible in our cooking and never compromise on quality.

SIDE DISHES

Italian Baked Potato Gratin

Fresh Scialatielli Pasta

Fantasia Salad (Italian Dressing)

Mozzarella, Basil & Tomato Salad

Polenta

Basmati Rice

DESSERT

Tiramisù

Limoncello Lemon Profiteroles

Vanilla & White Chocolate Cheesecake

Dark Chocolate & Baileys Ganache Tart

Fresh Fruit Salad

West Country Cheeseboard & Biscuits

Please note that Pizza + Fantasia Salad (with Italian Dressing) can replace the main course + side dish.

PIZZA – £10 per person (minimum of 50 orders)

Margherita

Stefano's homemade tomato sauce, Extra Mozzarella, Basil & EV Olive Oil

Golosa

Prosciutto, Chorizo, Stefano's homemade tomato sauce, Mozzarella, Basil & EV Olive Oil

Mediterranea (vegetarian)

Aubergine, Courgettes, Peppers, Stefano's homemade tomato sauce, Mozzarella, Basil & EV Olive Oil

Calabrese

Chorizo, Roasted Peppers, Garlic, Stefano's homemade tomato sauce, Mozzarella, Basil & EV Olive Oil

Fresca (vegetarian)

Cherry Tomatoes, Rocket, Mozzarella, Basil & EV Olive Oil

Verdura (vegan)

Aubergine, Courgettes, Peppers, Stefano's homemade tomato sauce, Basil & EV Olive Oil

Extras – please contact us for pricing

Canapés

Canapé cocktail sticks (with Olives, Sundried tomatoes, Artichokes, Balsamic Onions, Garlic or Feta-stuffed peppers)

Salads

Potato Salad with spring Onion & mayonnaise

Mixed Bean Salad

Mozzarella, Tomato & Basil Salad

Pasta Salad with Mozzarella, Tomatoes, Peppers, Red onion, Pesto, Artichokes & Sundried tomatoes

Greek Salad with Feta cheese, Cucumber, Olives & Tomatoes

Panzanella with biscotto Bread, Tomatoes, Mozzarella, black Olives, red Onions, Basil & (Tuna).

Insalata di mare with mixed Seafood

Breads

Homemade Rosemary or Black Olive Focaccia Bread

Ciabatta Bread

Pastries

Cannoli or Sfogliatelle – Pistachio, Chocolate & Hazelnut or Lemon flavours

Drinks

Coffee & Tea served in 240ml Compostable Hot Cups

Prosecco served in Compostable Plant Starch Clear Cups

Handmade Limoncello with untreated Sorrento Lemons served in 30ml Bio-Plastic cups

Local Apple Juice with no preservatives served in Compostable Plant Starch Clear Cups

Compostable Tableware

Palm Leaf Packages

90p per person per course

Includes :

1 fork & 1 knife or 1 spoon

3 x 2ply White Recycled Serviettes or 1 x 3ply Recycled Serviette

1 x Palm Leaf Plate (24cm Circular Plate, 20cm Round Bowl, 24cm Square Plate or 16cm x 25 cm Rectangular Plate)

Bagasse Packages

50p per person

18cm side plate, 1 fork, 1 knife, 3 x 2ply White Recycled Serviettes or 1 x 3ply Recycled Serviette

45p per person

340ml bowl, 1 fork, 1 spoon, 3 x 2ply White Recycled Serviettes or 1 x 3ply Recycled Serviette

50p per person

23cm dinner plate, 1 fork, 1 knife, 3 x 2ply White Recycled Serviettes or 1 x 3ply Recycled Serviette

55p per person

25cm large plate, 1 fork, 1 knife, 3 x 2ply White Recycled Serviettes or 1 x 3ply Recycled Serviette

Platters (for Antipasti)

Brown Bagasse Compostable Platters 36cm x 24cm @ £2.00 each

Brown Bagasse Compostable Platters 46cm x 30cm @ £2.50 each

Serving

All of our food and drink is served Buffet-style.

We can provide further services, including: table service such as clearing/replacing plates & cutlery between courses, serving (additional) drinks and serving canapés – please contact us for more details.

We also have a 19m x 13m twin star canopy marquee available for hire (set-up included).

We are based in Wellington, Somerset.

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