



## 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 60 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

**Vesuvio**

Chorizo, Roquito Chillies, 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 (can be served in 240ml Compostable Hot Cups)

Prosecco or Local Apple Juice (can be 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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