

Parties don't have to be a nightmare....let's plan

- 1. Menu...** Pick your own selection or feel free to meet us for a coffee and a chat
- 2. Do you need equipment?** We will arrange it for you and deal with all other suppliers
- 3. Drinks** ranging from wines, minerals, beer and full bar, ice and sliced lemon
- 4. Flowers** and other special requirements
- 5. Staffing** – We can provide chefs and serving and cleaning staff to make sure your time is spent enjoying your special event



In your Home

Our catering division offers you the option of using a full scale catering facility or simply picking up your selection of dishes. We tailor each event based on your needs and requirements. It's all about making this easy and enjoyable.

Email enquiries to info@tuscanycatering.com or log on to www.tuscanycatering.com and fill out an enquiry form.

Castletroy

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Ballina

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Granary

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In your Home



Light snacks

MINI QUICHES

- Sundried tomatoes & feta
- Pancetta & broccoli
- Roasted red peppers & goats cheese

WRAPS

- Rocket, Parma ham, feta and sun blush tomatoes
- Lettuce with grilled chicken, parmesan shavings & Caesar sauce
- Tuna mayonnaise with baby leaves, cherry tomatoes & red onions
- Roasted aubergines, goats cheese, baby leaves & basil pesto
- Avocado, tomato slices, red onions & baby leaves with Amodeo dressing

4 PIECES PER PERSON - €7.50

Canapés

BRUSCHETTA ASSORTMENT

- **Rossa** – Finely diced beef tomatoes, garlic, fresh basil & red onions with Amodeo dressing
- **Verde** – Assorted grilled vegetables including roasted red peppers, aubergine and courgette with Amodeo Dressing
- **Bianca** – Buffalo mozzarella, sliced cherry tomatoes & fresh basil pesto
- **Wild mushroom** and roast pepper tartlet
- **Cherry tomato** stuffed with goats cheese & basil pesto
- **Mini quiche tartlet**
 - ✓ Pancetta
 - ✓ Cashel blue cheese
 - ✓ Sun blush tomatoes & goats cheese
 - ✓ Grilled aubergine & courgettes
- **Crostini's**
 - ✓ Goats cheese & caramelized onions
 - ✓ Parma ham & avocado
 - ✓ Lime cream cheese & smoked salmon

4 PIECES PER PERSON - €8.00

- **Smoked salmon** and crème fraiche blinis garnished with fresh dill
- **Spicy prawns** with cucumber cups, lime cream cheese & fresh dill
- **Roasted aubergine** with goats cheese & basil pesto
- **Roasted beef crostini** with horseradish, peppery rocket & mustard
- **White crab meat** with lime, dill & chilli on crostini
- **Parma ham** & sundried tomato parcel
- **Chicken roulade** with basil pesto & goats cheese
- **Bresaola** with avocado parcel

4 PIECES PER PERSON - €9.50



Main Courses

- **Lasagna Emiliana** – Layers of fresh pasta with a beef ragout topped with a delicious béchamel sauce and glazed with mozzarella
- **Spezzatino Milanese** – A gorgeous Northern Italian beef stew cooked in a rich red wine & tomato sauce with baby potatoes & carrots
- **Chicken Cacciatora** – Tender breast of chicken cooked in a Napoletana sauce with onions, garlic, mushrooms, brandy, white wine and fresh basil pesto served with baby potatoes. Penne (optional)
- **Pizza selection** – Margherita, pepperoni, honolulu, arrabiata & roasted vegetables
- **Antipasto misto** – A delicious selections of Italian meats including Parma ham, coppa, bresaola & salami with olives, sun blush tomatoes, buffalo mozzarella, parmesan, aubergines & courgettes
- **Tagliatelle Al Pollo** – Tender breast of chicken diced, cooked in a cream sauce with onions, white wine, garlic butter & fresh herbs. (Delicious with broccoli or mushrooms)

Side Dishes

- **Tuscany tossed seasonal salad** - Served with Amodeo dressing
- **Mozzarella Napoli** - Layers of beef tomatoes and buffalo mozzarella dressed with our homemade basil pesto
- **Classic Caesar salad** – With iceberg lettuce, bacon, croutons & freshly shaved parmesan
- **Patate gratinate** - Thin slices of potatoes & finely chopped onions, baked in cream and topped with mozzarella cheese
- **Baby potatoes** - Dressed with garlic butter or basil pesto
- **Focaccia bread** – A delicious light Italian flat bread with olive oil, finely diced olives, sun blush tomatoes, garlic & rosemary. Served with 3 delicious dips including Amodeo balsamic reduction, basil pesto & sun blushed tomato tapenade

Desserts

- **Traditional tiramisu**
- **Selection of mini cheesecakes**
 - ✓ Irish cream
 - ✓ Mango & passion fruit
 - ✓ Raspberry
 - ✓ White chocolate
- **Chocolate Marquise**
- **Pavlova**
- **Lemon tartlets**
- **Chocolate brownie**

APPROXIMATE PRICING PER PERSON:

€18.00 - FOR A MAIN, SIDE DISHES AND DESSERT.
€15.00 - FOR A MAIN AND SIDES.

Prices quoted are for collection. Please let us know your location if you would like this delivered so we can quote a delivery fee

Please let us know if you require any items to be gluten free or any other allergies we should be made aware of.