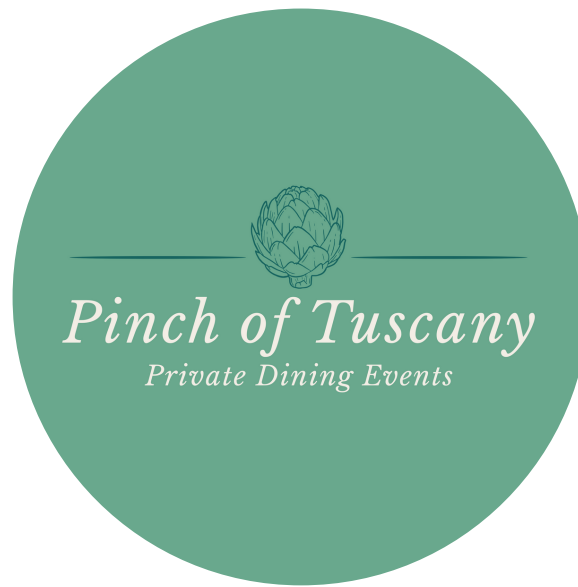




PRIVATE DINING EVENTS
SOLIHULL, WEST MIDLANDS



HOSPITALITY SERVICES FOR BUSINESSES

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ABOUT PINCH OF TUSCANY

Luca was born in Tuscany, where his love of food started and his career as a chef began.

He moved to the UK almost fifteen years ago to develop his culinary career, spanning 5-star hotels, private members clubs and event companies. His experience includes catering for more than one hundred weddings, cooking for many celebrities and VIPs and has worked with chefs with Michelin star backgrounds.

In 2020, Luca decided to bring all his knowledge and passion for cooking fresh produce right to your dining table, at this point Pinch of Tuscany began. He uses traditional British ingredients with a "Pinch" of Tuscan traditional recipes, offering catering for weddings, private dinner parties, buffets, corporate events and special occasions, ranging from birthdays to anniversaries.

Luca can also create bespoke menus tailored to your personal preferences, budgets and any dietary requirements.



BREAKFAST

(Minimum order for 10 people)

CONTINENTAL BREAKFAST

£ 13.70 p/p

(Served on platters)

Home Baked Mini Croissant

Ham and Cheese

Assortment of Freshly Cut
Seasonal Fruits

Butter & Preserves



SUPERIOR CONTINENTAL BREAKFAST

£ 18.70 p/p

(Served on platters)

Cheese & Parma Ham filled Croissant

Cured Smoked Salmon, Cream
Cheese, Lemon & Cracked Pepper
Bagel

Home Baked Mini Croissant

Assortment of Freshly Cut
Seasonal Fruit

Butter & Preserves



TASTE OF THE WEST BREAKFAST

£ 22.50 p/p

(Served on platters)

Crushed Avocado & Grapefruit on
Sourdough

Sweetcorn Frites, Paprika Creme
Fraiche

Greek Yoghurt, Granola & Berries

Home Baked Mini Croissant

Butter & Preserves



(Allergy free alternatives can be provided and are included in the prices)

An additional 8% for logistics, loading of food, travel to and from the venue and cleaning of the kitchen will be added to the bill. All prices include VAT

SANDWICH LUNCHES

£18.50 p/p

(Minimum order for 10 people)

Selection of Freshly Made Sandwiches
on Speciality Bread and Wrap with one
Meat, one Fish and one Vegetarian
Filling
plus two Chef's Finger Food of the day
and Sliced Fresh Fruit Platter

Selection of Soft Drinks and Water

LUNCH ADDITIONS

(Minimum order for 10 people)

SOUP OF THE DAY

£ 7.00 P/P

(Sample of soups, all vegetarian,
Served with bread and soft butter)

Broccoli and Stilton

Roast Tomatoes and Basil

Carrot and Ginger

Butternut Squash and Sage

COMPOUND SALAD

£ 15.00 PER BOWL

(Sample of salads, all vegetarian)

Tomato, Mozzarella, Rocket, Basil Pesto

Coleslaw, Paprika Mayonnaise

Green Beans, Mint, feta, Walnuts

Tabbouleh Salad, Tomato, Spinach,
Sumac Yoghurt

CHEESE BOARD

£ 7.50 p/p

Selection of British and Italian Cheeses

Served with Grapes, Celery,

Cheese Crackers and Homemade

Tomato Chutney

(Allergy free alternatives can be provided and are included in the prices)

An additional 8% for logistics, loading of food, travel to and from the venue and cleaning of the kitchen will be added to the bill. All prices include VAT

COLD FORK BUFFET

£30.00 p/p

(Minimum order for 10 people)

MENU A

Honey Glazed Gammon, Charred
Gem Lettuce, Corn on the Cob,
Ranch Dressing

Roast Baby Potatoes, Spring Onion
Mustard Dressing

Red Cabbage Slaw

Broccoli and Almond Salad

Lemon Posset, Crushed Merengue,
Fresh Berries

MENU B

Sumac Roasted Free Range Chicken,
Rocket, Red Harissa Dressing

Giant Couscous, Pomegranate and
Coriander Salad

Roast Aubergine, Chick Pea, Chilli,
Tahini Yoghurt

Grilled Halloumi, Rocket, Roast Pepper

Chocolate, Orange and Cinnamon
Babka

MENU C

Poached Salmon Fillet, Fennel and Dill,
Orange

Curried Cauliflower, Crispy Pitta,
Coriander salad

Bulgur Wheat, Tomato, Cucumber and
Lemon Parsley Dressing

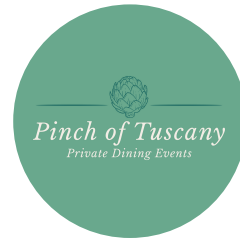
Classic Cobb Salad

The Ultimate Pavlova, Lush of Cream,
Strawberry and Mint

(Allergy free alternatives can be provided and are included in the prices)

An additional 8% for logistics, loading of food, travel to and from the venue and cleaning of the kitchen will be added to the bill. All prices include VAT

CONTACT US



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PRIVATE DINING EVENTS
SOLIHULL, WEST MIDLANDS



TESTIMONIALS

"Luca provided an excellent service. From first contact, he was helpful and flexible and the meal was just what we were looking for: friendly, delicious, suitable for 3 generations and effectively celebratory. Everyone there enjoyed meeting Luca, hearing about the food - and his chutney was terrific - would have valued a jar or take home! We salvaged what we could. Thank you, Luca, for making this birthday so memorable."

~ Debby

"Luca is a fantastic chef, I booked Luca to cook a dinner party for myself and close friends. The food was excellent, the best private dining we have all had. Everything we tried was fantastic, so tasty and fresh. Also big thank you for accommodating for my friend who is celiac. Highly recommend, will be using Luca again for future events."

~ Emma

"Luca prepare a superb 3 course meal for 8 of us last evening. He does not disappoint! The quality of food and its delivery was faultless. He works fastidiously and left the kitchen immaculate. Enjoyed the whole experience so much 16 of us very much look forward to Luca cooking again for us on NY Eve."

~ Bev

"Simply amazing. Luca took all the stress out of our early Christmas family lunch. At every stage Luca was very relaxed and easy to work with. The ordering process was very straight forward and on the day, he was a delight to have in the kitchen. The food was gorgeous and there was plenty of it. And finally, our kitchen was left spotless. We will definitely be using Luca again."

~ Victoria