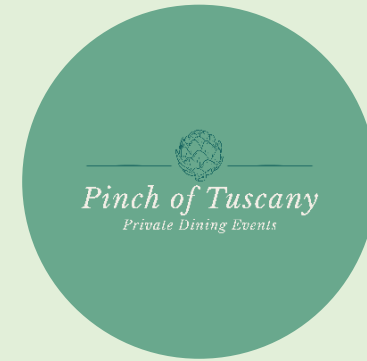


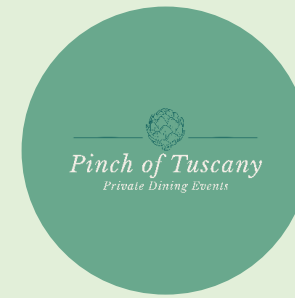
Pinch Of Tuscany
Private dining and events
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Solihull – West Midlands



Private party 2024 brochure

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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 ten years ago to develop his culinary career, spanning 5-star hotels and private members clubs. His experience includes cooking for many celebrities and VIPs and he 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 private dinner parties, buffets, corporate events and special occasions, ranging from birthdays to anniversaries.

Luca can also create be-spoke menus tailored to your personal preferences, budgets and requirements.



Breakfast & Brunch

£ 17.50 per person

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

Sharing platter

(Please choose two of the following items to share)



Granola and yoghurt pots with berries

Ham and cheese croissant (Vegetarian option available)

Smoked salmon and cream cheese bagel (Vegetarian option available)

Fruit salad pots with berries

Overnight Bircher muesli

Hot and tasty

(Please choose one hot dish for the entire party)

Smoked salmon rosettes and free-range scrambled eggs (vegetarian option available)

Full English: Burford Brown fried egg, smoked streaky bacon, Cumberland sausage
grilled tomato, mushroom, beans

Crushed avocado, chilli and Burford Brown poached egg on toasted sourdough bread

Egg Benedict, soft English muffin, hollandaise sauce, chives



Substantial canapés

£ 4.80 per item

* Minimum order of four items per person. Minimum order for 20 people
(Allergy free alternatives can be provided and are included in the prices)

Lamb kofta, cucumber and mint yoghurt
Ham and cheese toastie strip
Scotch quail egg, chive mayonnaise
Chipolata sausages, horseradish mash potato
Crispy chicken strip, lemon mayonnaise
American-style slider burger, cheese, crispy bacon
Traditional British fish and chips, tartare sauce
Soy and honey salmon kebab
Smoked mackerel paté on toast
Mexican bean burgers, chilli and tomato chutney (V)
Roasted tomato arancini (V)
Parmesan cheese straw (V)
Sweet potato and feta cheese frittata (V)

Street food menu

£ 30.00 per person

*Minimum order for 20 guests

Please choose two hot dishes from the following options and a side dish
(Allergy free alternatives can be provided and are included in the prices)

BBQ pork rib, pickled shallots, apple salsa
Pulled pork shoulder roll, coleslaw, lime
Buttermilk fried chicken bites, spring onion, smoked paprika mayonnaise
Jerk chicken, pineapple salsa, rice, coriander
Japanese style fried chicken, soy mayonnaise, sticky rice
Slow cooked shoulder of lamb, mint yoghurt, homemade flatbread, pomegranate
Jacket potato, beef chili, grated cheese
Chipotle beef and cheese quesadilla
Halloumi fries, red harissa mayonnaise (V)
Roasted vegetables and cheese quesadilla (V)
Mac 'n' cheese, sweetcorn (V)
Potato and onion bhaji, curry sauce, steamed rice (V)

Side dishes

Loaded fries
Corn on the cob
Sweet potato fries
BBQ baked beans

BBQ summer menu

£ 30.00 per person

*Minimum order for 20 guests

Summer salads

Please choose two of the following options

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

New potato, chives, radish and mustard dressing

Tomato, mozzarella, balsamic vinegar

Classic Caesar Salad

Coleslaw

Pasta salad, tomato, olives, pesto dressing

Mix green leaves, lemon dressing

Watermelon, feta cheese and mint

Red quinoa, carrots and watercress

Mediterranean chickpea salad

Tabbouleh salad, tomato, spinach, sumac yoghurt

Mains/ Burgers

Please choose two of the following options

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

Lemon and herb chicken skewer

Bbq chicken drumstick

Cumberland sausage, red onion chutney

Grilled pork loin, smashed apple sauce

Lamb lollipop, mint salsa verde

Traditional beef burger, tomato, lettuce, mustard mayonnaise

Soy and honey glazed salmon kebab, spring onion

Grilled aubergine, tomato salsa, feta cheese

Grilled halloumi burger, tomato chutney, lettuce (V)

Crispy tofu and butternut squash skewer (V)



Miniature dessert

£ 3.50 per item

* Minimum order of two items, minimum order for 20 people
(Allergy free alternatives can be provided and are included in the prices)

Carrot cake

Lemon posset

The ultimate Pavlova, lashings of cream, summer berries

Warm chocolate brownie

Coffee and walnut cake

Vanilla cheesecake

Flapjack

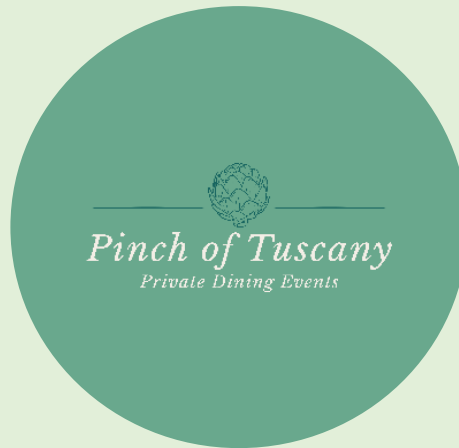
Strawberry Panna Cotta

Doughnut

Chocolate chip shortbread



Contact us



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