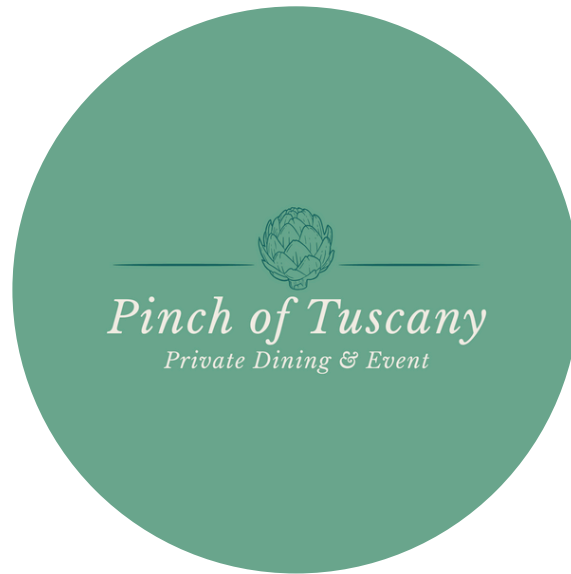




PRIVATE DINING AND EVENTS
SOLIHULL, WEST MIDLANDS



PRIVATE PARTIES

CONTENTS

3. About Pinch of Tuscan
4. Substantial Canapés
5. Street Food Menu
6. BBQ Summer Menu
7. Buffet Menu
8. Miniature Desserts
9. Contact Us
10. Testimonials



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.



SUBSTANTIAL CANAPÉS

£4.80 per item

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)

** Minimum order for 20 people, minimum order of 4 items per person.*

(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

STREET FOOD MENU

£32.00 p/p

Please choose two hot dishes and two side dishes from the following options

BBQ Pork Rib, Pickled Shallots, Apple Salsa

Pulled Pork Shoulder Roll, Coleslaw, Lime

Buttermilk Fried Chicken Bites, Spring Onion, Smoked
Paprika Mayonnaise

Japanese Style Fried Chicken, Soy Mayonnaise, Sticky
Rice

Slow Cooked Shoulder of Lamb, Mint Yoghurt,
Homemade Flatbread, Pomegranate

Jerk Chicken, Pineapple Salsa, Rice, Coriander

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

** Minimum order for 20 people*

(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

BBQ SUMMER MENU

£32.00 p/p

SUMMER SALADS

Please choose two of the following options

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

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 (V)

Grilled Halloumi Burger, Tomato Chutney, Lettuce (V)

Crispy Tofu and Butternut Squash Skewer (V)

** Minimum order for 20 people*

(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

BUFFET MENU

£43.50 p/p

COLD FORK BUFFET

*Please choose two of the following options, you can add an extra salad at £ 5.50 extra per person, all salads are vegetarian
(A dietary alternative can be provided)*

Tomatoes, Mozzarella, Pickled Onion, Pesto Dressing

Classic Caesar, Cos Lettuce, Shaved Parmesan, Crispy Focaccia, Bacon, Caesar Dressing

Roasted Aubergine and Rocket Salad, Pomegranates, Pickled Radish, Lemon Yoghurt Dressing

Giant Couscous and Roasted Broccoli Salad, Dry Apricots, Toasted Walnuts, Lemon and Parsley Dressing

Watermelon, Feta Cheese, Toasted Pinenuts and Mint

Tabbouleh Salad, Tomatoes, Spinach, Sumac Yoghurt

Pasta Salad, Tomatoes, Olives, Red Pesto Dressing

HOT FORK BUFFET

Please choose two hot dishes from the following options and add in two hot side dishes of your choice

Crispy Sea Bass Fillet, Orange, Fennel and Dill

Baked Salmon, Bois Boudran Dressing

Free-range Chicken Milanese, Tomato and Olives Salsa

Bbq Chicken Drumstick, Spring Onion, Sesame Seeds

Sirloin Beef Tagliata, Rocket, Shaved Parmesan, Balsamic Dressing

Welsh Lamb Cutlet, Salsa Verde

Trofie Pasta, Red Pepper Pesto, Shaved Parmesan (Vegetarian)

Roasted Butternut Squash Risotto, Ricotta Cheese, Walnuts (Vegetarian)

** Minimum order for 20 people*

(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

MINIATURE DESSERTS

£3.60 per item

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



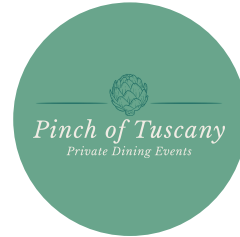
** Minimum order of two items, minimum order for 20 people*

(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



www.pinchoftuscany.co.uk



07948 601757



pinchoftuscany@outlook.com

PRIVATE DINING AND 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