

CATERING & PRIVATE EVENTS

Our menù

S Catering is a modern and innovative solution , although born from a long last experience in food service

The goal is the presence of a mobile kitchen cart offering an expressed preparation of dishes, exalting the genuineness of the food and the handmade production of it.

Local flavors as well as the most appreciated dishes from international guests are offered with care and craftsmanship, using the finest natural products under an attractive aspect and refined taste.

Today S Catering is able to provide a 360° tailored service according to any type of request, thanks to skilled staff and professional chefs who will be always happy to satisfy every customer's desire; a simple experience around tables will turn into a proper real experience of the land.

For more info (+39)031 951 878 | www.s-catering.it | info@s-catering.it

BUFFET & BBQ

“Smart”

TRADITIONAL PENINSULA WITH SELECTION OF FRESH CHEESE

Air cured capocollo
Rosa di Norcia raw ham with pink and green pepper
Dongo raw meat
Primo sale with rocket perfume
Zincarin from Bellagio dairy shop with black pepper
Medium fat cheese from local mountain pasture
Delebio low fat cheese

RUSTIC PENINSULA

Raw fresh vegetables
Shape of parmesan cheese
Mise en bouche with little red tomatoes
and Mediterranean flavour
Stuffed olives
Stuffed chili with fresh fish
Selection of homemade bread

MAIN COURSE

(Choice between one main course)
Curcuma vegetable paella
Gratin salmon pasta

DESSERT

(Choice between one dessert)
Fresh fruit salad with icecream
Dark chocolate mousse with Bronte pistachos
Panna cotta (Chocolate, mixed berries, caramello)

BEVERAGE

1 bottle of wine every 3 people or
1 2 lt pitcher of cocktail every 6 people
Still and sparkling water

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“Premium”

TRADITIONAL PENINSULA WITH SELECTION OF FRESH CHEESE

Air cured capocollo
Rosa di Norcia raw ham with pink and green pepper
Dongo raw meat
Primo sale with rocket perfume
Zincarin from Bellagio dairy shop with black pepper
Medium fat cheese from local mountain pasture
Delebio low fat cheese

RUSTIC PENINSULA

Raw fresh vegetables
Shape of parmesan cheese
Mise en bouche with little red tomatoes
and Mediterranean flavour
Stuffed olives
Stuffed chili with fresh fish
Selection of homemade bread

MAIN COURSES

(bis of main course)
Curcuma vegetable paella
Gratin salmon pasta

SECOND COURSE

(Choice between one second course)
White meat skewer
Gratin of daily fish with aromatic herbs

DESSERT

(Choice between one dessert)
Fresh fruit salad with icecream
Dark chocolate mousse with Bronte pistachos
Panna cotta (Chocolate, mixed berries, caramello)

BEVERAGE

1 bottle of wine every 3 people or
1 2 lt pitcher of cocktail every 6 people
Still and sparkling water

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“XXL”

**TRADITIONAL CORNER WITH
SELECTION OF FRESH CHEESE**

Air cured capocollo
Rosa di Norcia raw ham with pink and green pepper
Dongo raw meat
Primo sale with rocket perfume
Zincarin from Bellagio dairy shop with black pepper
Medium fat cheese from local mountain pasture
Delebio low fat cheese

RUSTIC CORNER

Raw fresh vegetables
Shape of parmesan cheese
Mise en bouche with little red tomatoes
and Mediterranean flavour
Stuffed olives
Stuffed chili with fresh fish
Veal in tuna sauce and Pantelleria's capers
Traditional pizza tasting
Selection of homemade bread

MAIN COURSES

(Bis of main courses)
Curcuma vegetable paella
Gratin salmon pasta

SECOND COURSES

(Bis of second courses)
White meat skewer
Gratin of daily fish with aromatic herbs

DESSERT

(Tris of desserts)
Fresh fruit salad with icecream
Dark chocolate mousse with Bronte pistachos
Panna cotta (Chocolate, mixed berries, caramello)

BEVERAGE

1 bottle of wine every 3 people or
1 2 lt pitcher of cocktail every 6 people
Still and sparkling water

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“BBQ MIX GRILL”
(up to 70 people)

STARTERS

Selection of homemade bread
Stuffed olives
Mise en bouche with little red tomatoes
and Mediterranean flavour
Selection of traditional local salami
Shape of parmesan cheese

SECOND COURSE

Beef, veal, chicken, turkey, sausage, meat kebabs, ribs
Served with a selection of salads, french fries
or potatoes wedges and sauces (BBQ, mustard and ketchup)

DESSERT

Fresh fruit salad with icecream
Dark chocolate mousse with Bronte pistachos
Panna cotta (Chocolate, mixed berries, caramello)

BEVERAGE

1 bottle of wine every 3 people
1 2 lt pitcher of cocktail every 6 people
Still and sparkling water
1 caraffa da 2 litri di Cocktail ogni 6 persone
Acqua minerale e naturale

**EXTRA BUFFET WITH
LITTLE PASTRY**

Dark chocolate mousse
Catalan cream
Panna cotta (chocolate, mixed berries, caramel)
Coffee flavoured cream
Home made strudel with local Valtellina green apples
Little krapfen with icing sugar and cream
Millefoglie cake from our bakery
Fresh fruit salad
Fresh fruit salad with esotic flavors

*Every meal is prepared with fresh products.
Choices might change according to the availability
of fresh product*

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Terms and conditions buffet

MENU'

Menù and food allergies must be transmitted no later than 10 days before the event.

S. Catering won't be responsible for any consequences derived from the lack of communication of any intolerance.

STANDARD SET UP

Lounge set up with rectangular table for buffet

Crystal glasses

China porcelain white plates

Steel cutlery

Trays and elevations

White 5* tableclothes

LOCATION

A site inspection will be necessaried in order to check spaces and better arrange the logistic aspects. Free of charge in case of confirmation.

SERVICE TIMETABLE

Service is 3 hours long.

Any extra hour not previously arranged or any delay not caused by the Catering service will have an additional cost.

STAFF

1 waiter every 20 people

STAFF UNIFORM

White shirt

Black tie

Black apron and trousers

Black shoes

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Extra service

SETUP

Sofas with coverage
Low little tables
Standing tables
High stools
Heating mushrooms

STAFF

Waiter
Acrobatic bartender

PREPAID BEVERAGE PACKAGE

Bar with dedicated staff
Open Bar Light (wine, prosecco, beer)
Full Open Bar (wine, prosecco, beer, cocktails)
Prepayed cocktails
Champagne or hard drink bottle
Bottle of red or white wine
Bottle of Prosecco
Bottle of beer (italian or foreign)
2l pitchers of cocktail

FLOWER ARRANGEMENT

MUSICAL ENTERTAINMENT

Dj with your musical selection
Saxophonist /trumpeter / violinist
Live music band

BOAT TRANSFER

SHOOTING FORM THE HELICOLPTER

PHOTOGRAPHER

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Boat transfer

The management doesn't take any responsibility for third parties services and for services which can't be supplied for major forces. Only in case of extreme bad weather conditions which cannot guarantee the safety of passengers, the captain reserves the right of amending the timetable, change the type of boat or, if needed, definitely cancel the trip. Place of pick up and drop off will be arranged in advance but they might change according to lake conditions. According to the timetable, the captain will wait up to 15 minutes later the arranged departure time and if longer, extra fee might be requested.

All the prices include VAT and service.

A) The quotation is calculated based on the number of participants that you indicated us and the prices are valid until the minimum guaranteed. The customer must communicate the final number of guests 10 working days before the event. If the confirmed number of people will decrease compared to the minimum guaranteed, the society reserves the right to calculate the final sale basing on the minimum guaranteed. Further increase must be absolutely communicate within 5 working days before the date.

B) The quotation is meant for a maximum service available for 3 hours.

C) Above rates include
Transportation of the required equipment at the location
Itinerary kitchen cart on site. Only the availability of a professional kitchen can replace the use of our vehicle
Professional staff
VAT

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S- Catering

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