

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.

Welcome cocktail, buffet of starters (choice between 5 starters), bis of main courses, second course, dessert peninsula and standard beverage package.

Welcoming service and cloakroom included + free entrance to one of our club (Lido di Bellagio or Made Club Como) to continue the party.

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

Welcome Cocktail

Shape of Grana cheese
Mise en bouche with little red tomatoes
and Mediterranean flavour
Parma raw ham
Eggplant and tuna light mousse

Buffet of starters

(choice of 5 starters)

RUSTIC PENINSULA

Kamut bread canapé with scottish
salmon on orange perfume
Beef tartare on a buffalo mozzarella cream
Codfish morsels in crispy breading
Skewers of caprese salad with buffalo mozzarella
and Pachino tomatoes
Watermelon with fresh fruit salad

FINGER FOOD PENINSULA

Goat cheese mousse with chives and raspberry vinegar
Veal carpaccio with tuna sauce and Pantelleria Capers
Shrimps brandade with cocktail sauce and sweet paprika
Light eggplant mousse with lavarello lake fish cream
Raw fresh vegetables

CHEESE PENINSULA

Primo sale with little wild rocket
Zincarin from Bellagio dairy shop with black pepper
Medium fat cheese from local mountain pasture
Delebio low fat cheese
Biological farming ewe's cheese

DELICATESSEN PENINSULA

Air cured capocollo
Rosa di Norcia raw ham with pink and green pepper
Dongo raw meat
Val di Fassa smoked ham spiced with juniper essence
San Casciano boar salami

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Main courses

(choice of 2 main courses)

Press short pasta with zucchini and fresh water shrimps
Home made tagliatelle with smoked salmon and little tomatoes
Hand made lasagne with vegetables,
or with meat as for the tradition
Asparagus Postiglione roll with mushrooms fantasy
Caranaroli rice with vegetable flavor and
creamed with Traminer brûlé
Potato dumpling with crispy zucchini
and buffalo stracciatella cheese
Home made pasta with eggplant and sweet goat cheese
Garganelli pasta with truffle and gorgonzola

Second courses

(choice of 1 second courses)

Scottish salmon slice steamed with lime sauce
Mediterranean bass filet with Como white potatoes and Pantel-
leria capers
Mullet fish filet backed with olives
Orata fish filet with tyme flavour and aromatic herbs
Piemontese Steer filet with wild thyme, marjoram, sage and
rosemary
Stuffed guinea fowl thigh with Sicily citrus fruits and raisin
Tournedou Angus beef with icing
Loin pork with renette apples and Digione sweet mustard sauce
White meat skewer with rosemary half glaze
All our second courses are served with seasoned vegetables

Dessert peninsula

Dark chocolate mousse with Bronte pistachos
Panna cotta (Chocolate, mixed berries, caramel)
Fresh fruit salad with exotic flavours
Home made Millefoglie cake

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Standard beverage package

Beverage during the welcome cocktail and the buffet of starters:

Prosecco DOC from our selection

No alcoholic fruit cocktail

Orange juice

Beverage during the meal (1 bottle every 3 people):

Selection of white wines:

Terre Lariane IGT – Sorsasso

Terrazze retiche di Sondrio IGT – Ghibellino Rainoldi

Pinot Bianco – Produttori del Termeno

Selection of red wines:

Terre Lariane IGT – Sorsasso

Cuore di Vino “La Botte 18” – Cabanon

Pinot Nero – Produttori del Termeno

Still and sparkling water

Coffee

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

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Terms and conditions wedding

Menù

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.

Mobile kitchen cart

Included in the price for Lecco and Como area

Standard set up

Lounge set up with rectangular table for buffet

Round table for dinner (8/10 pax)

Chairs with ivory covers 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 6 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 15 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)
Prepaid 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 6 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
Cloakroom service
Welcoming service
VAT

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