BASIC

ZANARDELLI CATERING

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SINCE 1987

Breakfast

Buffet service 9.00 - 11.45

Beverage
- Lavazza espresso coffee
- Cappuccino
- Hot tea in thermos
- Orange & pineapple freshly
  squeezed juice
- Mineral water, still and sparkling

Mini croissanteria
- Girelle with raisins
- Pain chocolate
- Custard Croissant
- Jam Croissant -Mini muffin with
  apricot jam

Assorted biscuits
- Jam pastries
- Lingue di gatto with sugar coating
- Biscuits filled with fig jam
- Mini cherry shortbreads

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Lunch

Buffet service 11.45 - 15.30

Cold meat Corner
- Matured Coppa Piacentina
- Nostrano Salami
- Parma ham
- Bresaola from Valtellina

Cheese Corner
-Grana padano
-Matured Asiago
-Mild cheeses of the valley

Baker's Corner
- Pane Carasau baked with herbs
- Lacustre oil breadsticks
- Fresh bread

Savoury pastry Corner
- Savoury Croissant with parma ham
  and lettuce
- Ham and fontina cheese puff pastry pie
- Classic Sandwich
- Panineto al latte (milk rolls) with
  roast beef and lettuce
- Trecce bread rolls with sesame seeds
  and ham
- Stuffed focaccia

Fruits
- Fresh and seasonal (Purchased on site)

Wines our selection
- Prosecco brut
- Terre di Franciacorta white wine
- Valpolicella red wine D.O.C
- Lugana D.O.C.

Beverage
- Coca Cola light

Open Bar

Buffet service 15.30 - 18.00

Beverage
- Full cafeteria
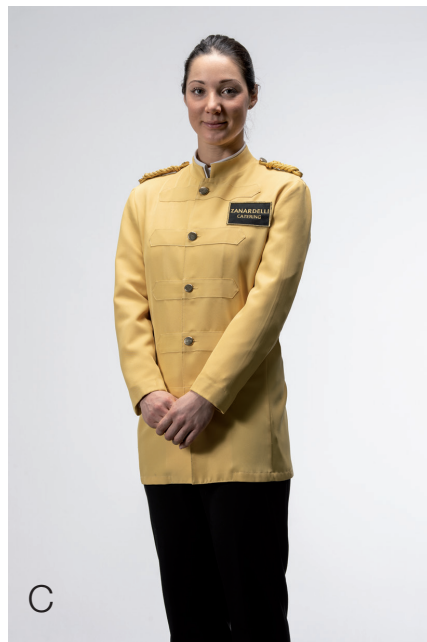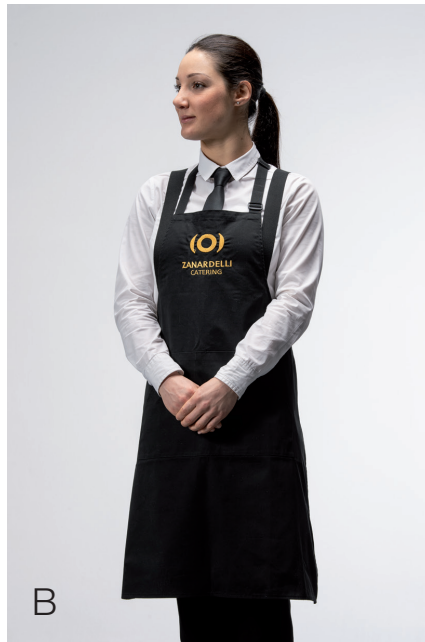- Non-alcoholic drinks and juices

Biscuits

Aperitif time
- Salami, grana cheese, olives, savoury snacks, mini pizzas, crisps

Clothing

A choice for dining room service

A

B

C

D

Bio

From our initial supply

Plates, glasses, cutlery, containers and tablecloths are mades of materials 100% organic and compostable.

- Polycarbonate glasses for wines and
  sparkling wines
- BIO water glasses
- BIO coffee cups
- Organic cutlery
- BIO napkin
- Plates of cellulose pulp
- White melamine tray of different sizes

General conditions

Depending on the total number of guests attending:

Px 70/100 running throughout the day breakfast, finger food aperitif

The following indications for the catering support services can be offered with you and for you.
We will serve your guests in the reception area, making the preparations in a service zone (kitchen) next to it, secluded and suitably equipped, and if possible with a private exit at the back of the area used as a kitchen.

This service will be carried out between **08.30 and 18.00 by 2 professional waiters**, who will begin work the day before opening up until closure, and will wear professional uniforms plus speak English in a catering context.

At the Clients' expense

- PASSES for staff entry
  (Exhibitor passes, to enter before the public and to prepare)
- PASSES for preparation and dismantling, and passes to park a vehicle adjacent to the exhibition tent
  (Serving as a warehouse and must be requested directly from the exhibitor)
- Refrigerator 500 L, measures 70x155x 7 cm, power supply 230 V, 0.7 kw
- Water point and Sink 2 basins measures 100x85x50 cm, power supply 230 V, 2 kw
- A dedicated space to be as a kitchen and for food storage, minimum 10 square metres
- Bar/buffet stand to carrying out the service and equipped with a socket for the coffee machine
- Electrical supply for the equipment
- The stand builder must provide the Ns for our consumption with 24 Hour electrical framework, suitable by means of multiple plug sockets, located in points to be defined, all specifications and integrations for each type of equipment will be sent directly to the stand builder.

Stand Kitchen with our equipment:
- Espresso coffee machine for pods
- 4 tray convection oven
- Freezer
- Meat slicers
- Various cooking equipment
- See attachment for details

From our initial supply
- Polycarbonate glasses
- Disposable glasses for water and juice drinks
- Disposable coffee cups
- Polycarbonate cutlery
- Plates in biodegradable fibre
- Melatonin trays of different sizes
- Vehicle
- Hotel accommodation

The machinery and equipment provided for within the service are standard, any other requests must be made in the estimate stage and will be agreed upon at a separate cost.

Our food may contains food allergens.