



English



ZANARDELLI CATERING

enjoy emotions
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 shortbread



Lunch Starters

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
- Assorted chutneys: pineapple, peach, ginger pumpkin

Baker's Corner

- Pane Carasau baked with herbs
- Lacustre oil breadsticks
- Focacce and fresh bread

Vegetable Corner

- The gardeners assorted vegetables
- Fresh mixed salad
- Cerignola green olives
- Dried cherry tomatoes in Franto oil



Lunch

Buffet service 11.45 - 15.30



Hot first courses

Hot first courses on rotation for each day of the fair, one choice per day chaffing dish*:

- Lasagne alla Bolognese
- Light pizzoccheri alla Valtellinese (pasta bake)
- Gnocchi au gratin alla Florentine
- Vegetable Lasagnette
- Crespelle alla Valdostana (bkd pancakes with ham and cheese)
- Aubergines alla Parmigiana

Alternative option

Cold first courses

Cold first courses on rotation for each day of the fair, one choice per day:

- Barley salad with crunchy veg and tuna
- Classic rice salad with cheese and ham
- Black "Venere" rice salad with courgettes, aubergines, and carrots
- Roast-beef and flakes of Grana Padano cheese
- Veal in a tuna sauce
- Caprese with buffalo mozzarella, basil from San Remo and vine tomatoes

Fruit

- Fresh and seasonal

Wines our selection

- Franciacorta brut
- Lugana white wine
- Valpolicella red wine D.O.C

Beverage

- Coca Cola light

**Equipment in stainless steel to maintain the food in a bain-marie at 70°C*



Open Bar

Buffet service 15.30 - 18.00



Beverage

- Full cafeteria
- Aperol Spritzer
- Non-alcoholic drinks and juices

Biscuits

Aperitivo moment

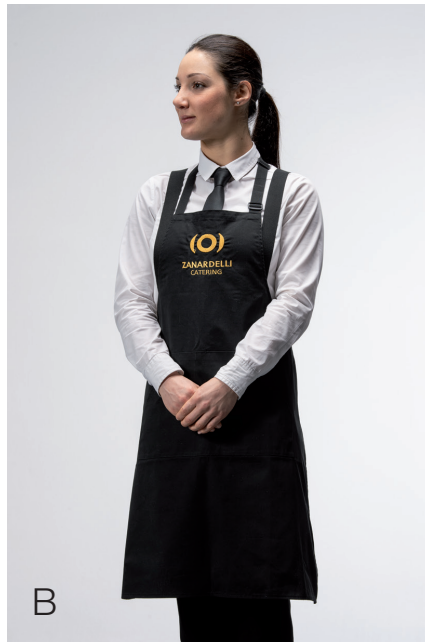
- Salami, grana cheese, olives, savoury snacks, mini pizzas, crisps etc.





Clothing

A choice for dining room service





Bio



From our initial supply

Plates, glasses, cutlery, containers and tablecloths are made 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 +
Px 20/30 for lunch with waiter service**

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 1 professional waiter, and 1 kitchen chef**, 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
- Dishwasher with water connection, needed for ceramic tableware. measures 60x82x 60 cm, power supply 230 V , 3.2 kw, features 2+ glass/plate baskets, detergent and rinse aid-
- 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 12 square metres
- Storage surfaces 80 cm high and at least 2 metres long -Shelving made of a washable material 1 metre long and with 4/5 shelves
- Ice machine with water connection, especially in the summer
- 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, situa-



ble 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 Ns equipment:

- Espresso coffee machine for pods
- Cappuccino maker
- 5 tray convection oven
- Freezer
- Meat slicers
- Various cooking equipment
- See attachment for details

From our initial supply*

- Wine and champagne half-crystal glasses
- Disposable glasses for water and juice drinks
- Disposable coffee cups *
- Stainless steel cutlery *
- Porcelain plates
- Melatonin trays of different sizes
- Glass cake stands with bell cover
- Vehicle
- Hotel accommodation

** Indispensable dishwasher rental at the fair and its related connection*

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 contain food allergens.