



English



ZANARDELLI CATERING

enjoy emotions
SINCE 1987



Breakfast

Buffet service 9.00 - 11.45



Beverages

- Illy espresso coffee
- Decaffeinated and malt coffee
- Cappuccino
- Hot filtered tea
- Orange & pineapple freshly squeezed juice
- Fruit and vegetable juices made with a coldpressed fruit extractor
- Mineral water, still and sparkling

Mini Danish pastries

- Raspberry puff pastry pie
- Custard puff pastry pie
- Apple and walnut Treccia
- Custard filled mini krapfen
- Chocolate and vanilla mini muffins
- Mini muffins with apricot jam

Assorted biscuits

- Jam pastries
- Lingue di gatto with sugar coating
- Biscuits filled with fig jam
- Mini cherry shortbreads
- Canestrelli biscuits
- Occhi di bue biscuits with apricot jam



Lunch Starters

Buffet service 11.45 - 15.30



Cold meat Corner

- Matured Coppa Piacentina
- Nostrano Salami
- Parma ham
- Bresaola from Valtellina
- Roast beef

Cheese Corner

- Grana padano
- Matured Asiago
- Latteria d'alpeggio
- 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 and pickle Corner

- Cerignola green olives
- Artichokes conserved in oil alla Romana
- The gardeners assorted vegetables
- Fresh mixed salad
- Sweet and sour courgettes



Lunch

Buffet service 11.45 - 15.30



Hot first course dishes

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

- Paccheri with a tomato sauce, taggiasche olives and romano pecorino cheese
- Scialatielli with tomatoes, fresh basil and chilli pepper
- Strigoli with a light pesto and toasted pine nuts
- Vegetable Lasagnette
- Creamy Risotto with saffron pistils
- Garganelli alla bolognese

Alternative option

Cold first courses

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

- Barley salad with rosemary-flavoured octopus
- Black "Venere" rice salad with courgettes, aubergines, and carrots
- Quinoa Cous cous with the scent of curry e crunchy vegetables
- Veal in a tuna sauce
- Orzotto with tuna, courgettes and mozzarella
- Caprese with buffalo mozzarella, basil from San Remo and vine tomatoes

Desserts and fruit

- A changing selection of cakes: apple, pear and chocolate, almond, ricotta, and lemon.
- A selection of fresh seasonal fruit (will be purchased on site)

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



Beverages

Buffet service 11.45 - 15.30



Wines ns selections

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

Beverage

- Cola cola light
- Beer*
- Porretti*
- Nastro Azzurro*
- Menabrea*

**Bottled.*



Open Bar

Buffet service 15.30 - 18.00



Beverage

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

Biscuits

Aperitif time

- Tuscan bread Crostoni with finocchiona
- Fresh tomato and oregano bruscette
- Flakes of grana cheese and nostrano salami
- Puff pastry pies of warm vegetables
- Mini Pizzas and Cantabrico anchovies

Sweet Time

Buffet service 16.00 - 16.30

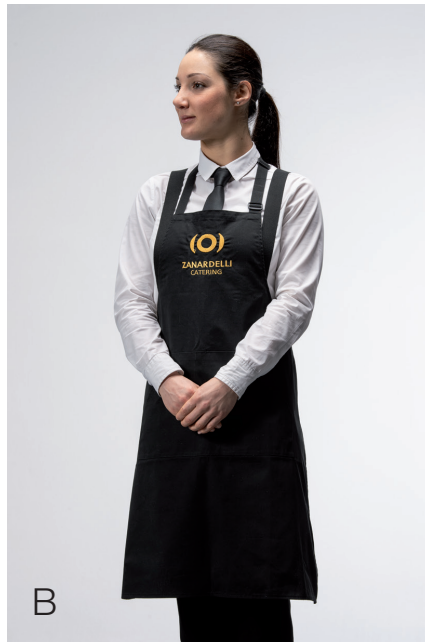


Puff pastry cannoncini filled with custard/Nutella will be made in front of the customer, the timing lasts 30 minutes and will be alternated with fresh fruit tarts always made on sight.



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 70/90 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 2 professional waiters, and 1 kitchen chef, who will begin work the day before opening up until closure, and will wear professional uniforms (a choice of 4 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 15 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, 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 Ns equipment

- Espresso coffee machine for pods
- Cappuccino maker
- Cold Extractor
- 6 tray convection oven
- Freezer
- Meat slicers
- Cookware
- Various induction hobs
- Pasta cooker
- Various cooking equipment
- See attachment for details

From our initial supply

- Half-crystal glasses*
- Ceramic coffee cups*
- Cappuccino and tea ceramic cups*
- Cutlery in silver*
- 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 contains food allergens.