



Flavour  of Italy  
CATERING



PinoCCchio  
Italian Restaurant & Winebar

Flavour  of Italy  
CATERING

Flavour  of Italy  
TRAVEL

Food is joy, it is pleasure, it is passion, it is love,

it is wellbeing, it is smile, it is conviviality

joy



pleasure



passion



love



wellbeing

conviviality



smile







*The Flavour of Italy Group was founded in 2005 by two Italian entrepreneurs: Maurizio Mastrangelo and Marco Giannantonio and since then it has been operating combining tradition and innovation and promoting the culture of Italian food and wine in Ireland.*

*The success of the Group comes from various factors that determine its strength and value and that represent important distinctive features on the market:*

- constant research for quality products
- authentic Italian cuisine
- special welcome for each of our guests.

*Maurizio and Marco were able to reach high goals thanks to their passion and enthusiasm.*

*The Flavour of Italy Group received prestigious awards and prizes from the Irish and Italian authorities.*



# M E N U   S A M P L E -   B u f f e t



## Pizza & focaccia

- Homemade pizza margherita
- Homemade focaccia, with rosemary, garlic and chili pepper
- Homemade pizza with onion
- Homemade pizza with spicy salami
- Homemade pizza with mushrooms and pancetta



## Bruschetta & crostini

- Italian corner of bruschetta with tomatoes
- Crostini with tuna pate
- Crostini with green olive pate
- Crostini with mushrooms and truffle oil \*
- Crostini with salmon mousse \*
- Crostini with sundried tomato pate



## Cured meat & cheese

- Parmesan cheese with balsamic vinegar \*
- Mix of Italian cured meat and cheese
- Plate of mixed cheese, honey and fresh fruit

Quiche with courgettes

Quiche with onions

Skewers with olives and cheese

Skewers with cherry tomatoes and mozzarella cheese

Aubergine rolls with mozzarella and herbs

Bresaola rolls with cheese cream

Lasagne

Cannelloni

Gnocchi with tomato sauce, mozzarella and parmesan cheese

Tagliatelle with bolognese sauce

Tagliatelle with pesto sauce

Penne with salmon, tomato sauce and cream\*

Penne arrabbiata

### TAILOR MADE MENU:

This is just an example, we can provide a wide range of options and we are happy to tailor menus and prices to meet your needs.

### Skewers & canapes



### Hot dishes°





## PRICE LIST

# Flavo

### Buffet with 8 different items

- Up to 50 people € 1,200.00
- Up to 100 people € 1,900.00
- Up to 150 people € 2,500.00

### Buffet with 12 different items

- Up to 50 people € 1,500.00
- Up to 100 people € 2,500.00
- Up to 150 people € 3,000.00

- *Wide range of wines available on request*
- *Delivery is not included*
- *Waiter service on request*





### Buffet with 15 different items

- Up to 50 people € 1,800.00
- Up to 100 people € 2,900.00
- Up to 150 people € 3,400.00

### Hot dishes per item

- Up to 50 people € 270.00
- Up to 100 people € 500.00
- Up to 150 people € 700.00

*\*some dish may require an additional cost*

*° some of the hot dishes may require a special equipment to be cooked*





**Flavour of Italy Catering division** works to satisfy any needs for any events with professional service and a bit of “Italianity”!!

*Flavour of Italy Catering division* aims to transform each event into something exclusive and special and to bring to the table the warmth of Italy using the flavor, the scent and the colors of its dishes thus offering always new and unique emotions.

### Our services

- Weddings
- Special occasions
- Corporate events
- Buffet
- Gala dinner
- Lunch/Brunch/Dinner

The style proposed is the Italian one with an “obsessive attention” to food and service quality.







### **Special Service**

“Chef@home” is a service that gives you the chance to have a professional chef who cooks for you in your kitchen, maybe even involving the people present in an amazing cookery class.

### **Plus**

All our recipes are studied by ours top quality ITALIAN CHEFS from Pinocchio Restaurant and the Italian School of Cooking.

All the INGREDIENTS we use are genuine and of quality standard.

We have the finest selection of ITALIAN WINES.

Our bread, fresh pasta, pastries are **HOMEMADE** by our Italian chefs according to the Italian Tradition.

Our **SERVICE** is guaranteed by professional waiting staff.

### **The headquarters**

Our catering division has a professional kitchen equipped to work as workshop and production facility and it has a reception area with Italian bar, a show-room/product selling point, a product warehouse and a private parking spaces. The premises aer shared by the Italian School of Cooking and the Head Office.





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