











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

it is wellbeing, it is smile, it is conviviality



pleasure





love



conviviality



smile



wellbeing





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.

Maurizo 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.



MENU SAMPLE- Buffet



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



Skewers & canapes

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

Hot dishes°

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 hppy to tailor menus and prices to meet your needs.







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

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

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







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.

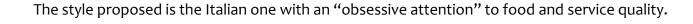
Our services

- Weddings
- Special occasions
- Corporate events

- Buffet
- Gala dinner
- Lunch/Brunch/Dinner

















"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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