



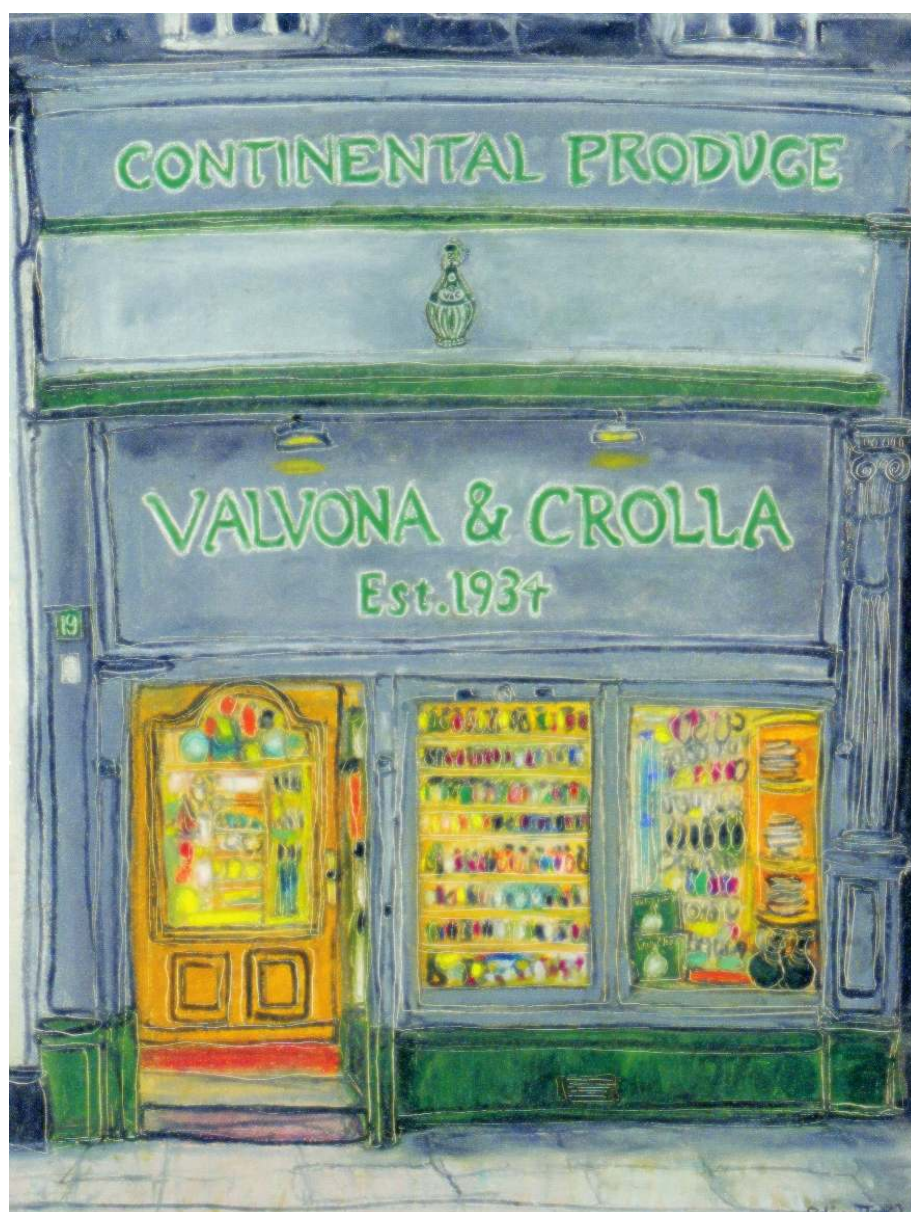
By Appointment to  
Her Majesty the Queen  
Suppliers of Fine Cheese  
Valvona & Crolla Ltd

# VALVONA & CROLLA.®



## Drinks and Canapé Events

### Price List 2015



[francesca@valvonacrolla.co.uk](mailto:francesca@valvonacrolla.co.uk)

All prices subject to VAT at 20%

# Canapés

Our canapés are freshly prepared in Valvona & Crolla using the finest Scottish and Italian ingredients. We recommend no less than five items per person.

## Selection A - £1.15 each:

Bocconcino of buffalo mozzarella, Italian tomato and basil (V, GF)  
Arancini (Sicilian rice balls with mozzarella, courgette and mint) (V)  
Marinated roasted red pepper, garlic herb crostino (V, D)  
Pecorino cheese and mint wrapped in griddled courgette (V, GF)  
Gorgonzola and quince membrillo oatcake (V)  
Smoked mackerel, lemon and dill pate on oatcake  
Tuscan sausage lollipop with sweet roasted onion (D)  
V&C handmade Parmigiano Reggiano biscuits  
Queen stuffed olive & Milano salame (GF, D)



## Selection B - £1.45 each:

Italian tomato gazpacho in a shot glass (V, GF, D)  
Pizzette (canapé size pizzas – Margherita, Napolitana, Quattro Formaggi, Salsiccie)  
Individual smoked pancetta and leek quiche  
Prosciutto di parma and Italian melon (GF, D)  
Chicory with goats cheese and pomegranate seeds (V, GF)  
Griddled chicken with pesto Genovese (GF)  
Smoked Loch Etive trout and crowdie on oatcake  
Haggis in a homemade butter puff pastry roll

## Selection C - £1.95 each:

James Dickson smoked salmon, cream cheese and dill blini  
Mini crab cakes with a Sicilian lemon dressing  
Rare Beef and fresh horseradish cream on melba toast  
Chargrilled Tiger prawns with light garlic butter (GF)  
Asparagus spears wrapped in Speck di Prosciutto (GF, D)  
Pollo Saltimbocca (pan-fried chicken breast with prosciutto di parma and sage)  
Quails egg with celery salt dip (V, GF, D)  
Sicilian lamb, cumin and coriander meatballs (D)  
Smoked duck & roast beetroot skewer (GF, D)

D- Dairy free  
GF – Gluten Free  
V- Vegetarian

**All prices subject to VAT at 20%**

### Sweet Selection - £1.45 each:

Mini cupcakes (raspberry, lemon, chocolate or vanilla)  
Canapé raspberry polenta cakes (GF)  
Sicilian lemon tartlets  
Fresh strawberry tartlets  
Chocolate profiteroles  
Two bite éclairs with crème patisiere  
Fresh chocolate and whisky truffles  
Homemade Macaron assorted flavours  
Bombolini – our legendary little Italian doughnuts



GF – Gluten Free  
V- Vegetarian

## Wine, Beer & Soft Drinks

In addition to our most popular Valvona & Crolla wines below, we have a list of over 1000 wines in our award winning list to choose from.

**Please note that wines and beers are inclusive of corkage charge.**

This corkage charge is to cover the cost of ensuring licensing legislation is adhered to in the sale and serving of alcohol.

### White wine

GARGANEGA 2014 Valvona & Crolla (75cl) £12.50  
Peach and apricot aromas with a wonderful, delicate nuttiness and complexity

PINOT GRIGIO 2014 Valvona & Crolla (75cl) £13.45  
Clean, crisp and fresh but still with plenty of character making this a delicious aperitif

### Red wine

MONTEPULCIANO D'ABRUZZO 2013 Valvona & Crolla (75cl) £11.75  
Bursting with black cherry aromas, hints of violets and the merest touch of spice

MERLOT 2014 Valvona & Crolla (75cl) £12.50  
Intense ruby red colour. Attractive aromas of ripe red berry fruit followed by a touch of cinnamon

BRINDISI ROSSO 2014 Valvona & Crolla (75cl) £13.95  
Intense colour, deep aromas of brambles and spice with a long, satisfying finish

### Prosecco

PROSECCO NV Valvona & Crolla (75cl) £15.75  
Lightly sparkling, fabulous lifted aromas, zesty and refreshing



**All prices subject to VAT at 20%**

## Beers

SCHIEHALLION 500ml	4.8%	£5.40
Harviestown: semi-sweet, bread, grapefruit, honey		
TRADE WINDS 500ml	4.3%	£4.55
The Cairngorm: clean, fresh, perle hops and elderflower bouquet		
NORTHERN LIGHT 500ml	4%	£4.40
Orkney: juicy, ginger, citrus aromas, refreshing palate		
INNIS & GUNN OAK AGED 330ml	6.6%	£4.15
Innis & Gunn: biscuity malt and vanilla, creamy, mellow character		
SKY RED 500ml	4.2%	£4.40
Isle of Skye: nutty malt, war, ripe fruits with dry and bittersweet aftertaste		
DARK ISLAND 500ml	4.6%	£4.75
Orkney: chocolate, dried winter fruits, smooth roasted malt, coffee, nuts and toffee		
NASTRO AZZURRO 330ml	5.2%	£3.30
Premium Italian lager, citrus and spicy aroma, clean finish		
GRAN RISERVA 330ml	6.6%	£3.55
Full bodied, intense, malty aromas, "doppio malto" meaning higher alcohol		

## Soft drinks

San Pellegrino sparkling mineral water (1 litre)	£3.95
Aqua Panna still mineral water (1 litre)	£3.95
James White Cox Apple Juice (75cl)	£3.95
Fentiman's Rose Lemonade (75cl)	£3.95
Fentiman's Ginger Beer (75cl)	£3.95
Belvoir Elderflower Presse (75cl)	£3.95

## Equipment hire

Please note that additional items are available for hire on request

Trestle Table 6ft	£10.00
White Table Cloth to fit 6ft Trestle	£10.00
Valvona & Crolla Paper Cocktail Napkins	Complimentary
Valvona & Crolla ISO tasting glasses	Complimentary
10oz Wine Glasses (24)	£10.00
6oz Champagne Flutes (35)	£12.00
Slim Jim Tall Glasses (48)	£14.00

## Staff

Manager (required to oversee the event)	£30 per hour
Waiting Staff	£12 per hour

**Our events are bespoke and will be catered to your personal requirements.**

**All prices subject to VAT at 20%**

