



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

VALVONA & CROLLA®



Party Catering Menu



Contact: liezel@valvonacrolla.co.uk

Platters & Salads

These ambient dishes are perfect for buffets and dinner parties and are ready to serve. Serve 6 – 8 people.

Tagliere di Salumi	£35
Prosciutto di Parma, Milano salame, ventricina, porchetta, finocchio	
Verdure Arrosto	£35
Italian market vegetables roasted with extra virgin olive oil, garlic and fresh herbs	
Insalata caprese	£35
Mozzarella di bufala, mixed Italian tomatoes, Fior Fiore extra virgin olive oil, basil	
Formaggi Artigiano	£40
200g each of Isle of Mull cheddar, Gorgonzola, Brie de Meaux, Pecorino Saraceno, oatcakes & biscuits, quince membrillo	
Insalata Patate	£20
New baby potatoes, capers, red onion, extra virgin olive oil	
Insalata Finocchio	£24
Fennel, Toroccan orange, Caprino goat's cheese, rocket	
Insalata Riso	£20
Rice, peas, cucumber, courgette, mint, olive oil, parsley, lemon	
Insalata Farro	£20
Farro, roasted vegetables, mint, lemon, pomegranate seeds	

Whole Quiche

Can be served ambient or warmed in the Oven. Serves 8 people.

Lorraine Smoked pancetta, Parmigiano Reggiano	£30
Salmon James Dickson smoked salmon	£30
Funghi Cremini mushroom and goats cheese	£30



'Al Forno' Dishes

Items below are prepared in foil trays ready to heat in the oven. Let us know if you would prefer to have us prepare in your own crockery. Serves 6 – 8 people.

Lasagne al Forno **£45**
Layers of pasta, beef bolognaise, bechamel and Parmigiano Reggiano

Lasagne con Verdure **£40**
Roasted Italian vegetables in tomato sugo, layers of pasta, béchamel and Parmigiano Reggiano

Pollo alla Romana **£55**
Free range chicken cooked in the oven with a tomato and basil sugo, black olives, capers, red peppers, white wine & herbs

Stufato di Manzo **£55**
Scotch beef stew made with cremini mushrooms, East Lothian potatoes, red wine, tomato and fresh herbs

Stufato d'Agnello **£55**
Scotch lamb, white wine, peppers, tomatoes, white wine, new potatoes and fresh herbs

Fish Cakes **£50**
Sustainable Scottish fish cakes with homemade tartare sauce

Crespelle con Ricotta e Spinaci **£45**
Italian pancakes rolled with ricotta and spinach, baked in the oven with tomato and basil sugo, béchamel and Parmigiano Reggiano

Melanzane alla Parmigiana **£45**
Layers of aubergine baked in the oven with tomato and basil sugo, mozzarella di bufala and Parmigiano Reggiano

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.

£1.50 per canape (minimum of 10 per item)

Bocconcino of buffalo mozzarella, Italian tomato and basil (V, GF)

Arancini bites (Sicilian rice balls with mozzarella di bufala and tomato sugo)

Polenta, caponata, pine nuts & basil (V, DF, VG, GF)

Smoked mackerel, lemon and dill pate on oatcake

Queen stuffed olive & Milano salame skewer (GF, DF)

Courgette and mint frittata with Parmigiano Reggiano (GF)



£1.90 per canape (minimum of 10 per item)

Pizzette (canapé size pizza – margherita, roasted vegetable, or V&C paesano pork sausage)

Canapé quiche (broccoli, leek & pancetta, mushroom)

Prosciutto di parma and Italian melon (GF, D)

Haggis in a homemade butter puff pastry roll

Paesano sausage puff pastry rolls



£2.30 per canape (minimum of 10 per item):

James Dickson smoked salmon, cream cheese and dill oatcake

Asparagus spears wrapped in Speck di Prosciutto (GF, DF)

Pollo Saltimbocca (pan-fried chicken breast with prosciutto di parma and sage)

Free range chicken breast & pistachio pesto skewers (GF)

Sweet Selection £2.00 each (minimum of 10 per item)

Sicilian lemon tartlets

Pear frangipane tartlets

Chocolate dipped strawberries (GF)

Chocolate & raspberry brownie bites



Whole Party Cakes

Freshly prepared in our bakery, serve 12.
Bespoke speciality and celebration cakes with icing and personal decoration also available.

Torta Cioccolata Flourless rich chocolate truffle cake	£40
Torta di Polenta Pistachio & ground almond polenta cake	£40
Torta di Frutta Seasonal fruit frangipane tart	£38

Wine & Soft Drinks

We have an extensive wine list available to view at valvonacrolla.com.
Wines are charged at retail cost, prices inclusive of VAT at 20%.

SPARKLING

Prosecco Spago NV V&C <i>Elegant, aromas of apple & pear, hints of melon, citrus on the palate</i>	£14.99
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WHITE

Garganega V&C <i>Lemon, lime & freshly cut grass, dry & fresh palate, citrus, apple, apricot</i>	£9.99
Pinot Grigio V&C <i>Fresh, lemon, spicy ginger on nose, long citrus finish with hints of pear</i>	£10.99

RED

Montepulciano d' Abruzzo V&C <i>Morello cherries & plums on nose, dry & fresh with cassis & bramble</i>	£9.99
Merlot V&C <i>Ripe red fruit, fresh redcurrant and a light vanilla hint in the background.</i>	£9.99

Soft Drinks

San Pellegrino Sparkling Mineral Water (1l)	£5.00
Aqua Panna Still Mineral Water (1l)	£5.00

Staff

If you require staff to serve your event, we would be delighted to host. In this instance, all items ordered would be subject to VAT at 20% and we would require 7 days' notice.

Corkage charged at £8 inc VAT per bottle for Valvona & Crolla purchased wines.

Manager & Alcohol Licence Holder (required to oversee the event)	£40 per hour
Waiting Staff	£20 per hour

Delivery

Delivery within Edinburgh city bypass £25, or £1 per mile for return journey outside city bypass subject to VAT at 20%.

All items are delivered in compostable or recyclable packaging. Items can be replated onto your own crockery, or we can supply hire of crockery, cutlery, glassware and serving platters.

We reserve the right to substitute for an ingredient of equal or greater value. This is a non-exhaustive menu, and we are always happy to cater to your requirements.