



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

# VALVONA & CROLLA®



## Party Catering Menu



Contact: [liezel@valvonacrolla.co.uk](mailto: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.

<b>Tagliere di Salumi</b>	<b>£40</b>
Prosciutto di Parma, Milano salame, ventricina, porchetta, finocchio	
<b>Verdure Arrosto</b>	<b>£40</b>
Italian market vegetables roasted with extra virgin olive oil, garlic and fresh herbs	
<b>Insalata caprese</b>	<b>£40</b>
Mozzarella di bufala, mixed Italian tomatoes, Fior Fiore extra virgin olive oil, basil	
<b>Formaggi Artigiano</b>	<b>£55</b>
200g each of Isle of Mull cheddar, Gorgonzola, Brie de Meaux, Pecorino Saraceno, oatcakes & biscuits, quince membrillo	
<b>Insalata Patate</b>	<b>£25</b>
New baby potatoes, capers, red onion, extra virgin olive oil	
<b>Insalata Finocchio</b>	<b>£25</b>
Fennel, Toroccan orange, Caprino goat's cheese, rocket	
<b>Insalata Riso</b>	<b>£25</b>
Rice, peas, cucumber, courgette, mint, olive oil, parsley, lemon	
<b>Insalata Farro</b>	<b>£25</b>
Farro, roasted vegetables, mint, lemon, pomegranate seeds	

# Whole Quiche

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

<b>Lorraine</b> Smoked pancetta, Parmigiano Reggiano	<b>£35</b>
<b>Salmon</b> James Dickson smoked salmon	<b>£35</b>
<b>Funghi</b> Cremini mushroom and goats cheese	<b>£35</b>



## '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.

<b>Lasagne al Forno</b>	<b>£50</b>
Layers of pasta, beef bolognese, bechamel and Parmigiano Reggiano	
<b>Lasagne con Verdure</b>	<b>£45</b>
Roasted Italian vegetables in tomato sugo, layers of pasta, béchamel and Parmigiano Reggiano	
<b>Pollo alla Romana</b>	<b>£60</b>
Free range chicken cooked in the oven with a tomato and basil sugo, black olives, capers, red peppers, white wine & herbs	
<b>Stufato di Manzo</b>	<b>£55</b>
Scotch beef stew made with cremini mushrooms, East Lothian potatoes, red wine, tomato and fresh herbs	
<b>Stufato d'Agnello</b>	<b>£55</b>
Scotch lamb, white wine, peppers, tomatoes, white wine, new potatoes and fresh herbs	
<b>Fish Cakes</b>	<b>£60</b>
Sustainable Scottish fish cakes with homemade tartare sauce	
<b>Crespelle con Ricotta e Spinaci</b>	<b>£50</b>
Italian pancakes rolled with ricotta and spinach, baked in the oven with tomato and basil sugo, béchamel and Parmigiano Reggiano	
<b>Melanzane alla Parmigiana</b>	<b>£50</b>
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.

## **£1.60 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)



## **£2.00 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



## **£2.40 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 £2.10 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 10.  
Bespoke speciality and celebration cakes with icing and personal decoration also available.

<b>Torta Cioccolata</b> Flourless rich chocolate truffle cake	<b>£45</b>
<b>Torta di Polenta</b> Pistachio & ground almond polenta cake	<b>£45</b>
<b>Torta di Frutta</b> Seasonal fruit frangipane tart	<b>£42</b>

## Wine & Soft Drinks

We have an extensive wine list available to view at [valvonacrolla.com](http://valvonacrolla.com).  
Wines are charged at retail cost, prices inclusive of VAT at 20%.

### SPARKLING

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

<b>Garganega V&amp;C</b> <i>Lemon, lime &amp; freshly cut grass, dry &amp; fresh palate, citrus, apple, apricot</i>	<b>£9.99</b>
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### RED

<b>Montepulciano d' Abruzzo V&amp;C</b> <i>Morello cherries &amp; plums on nose, dry &amp; fresh with cassis &amp; bramble</i>	<b>£8.99</b>
<b>Merlot V&amp;C</b> <i>Ripe red fruit, fresh redcurrant and a light vanilla hint in the background.</i>	<b>£10.99</b>

## Soft Drinks

San Pellegrino Sparkling Mineral Water (1l)	£5.25
Aqua Panna Still Mineral Water (1l)	£5.25

# 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)	£42 per hour
Waiting Staff	£22 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.**