



## Catering Menu

**We make your menu or buffet according to your budget  
and the number of guests attending,  
the following pages are ideas and suggestions,**

**please call for further information:  
020 8838 6646**

## **Cold 'Apero' bites**

Mini Pizza with goats cheese and cherry tomatoes

Cubes of cold Italian style vegetable omelette

Marinated artichoke hearts, filled with ricotta and basil pesto

Cherry tomatoes filled with steamed salmon and rice, blended together  
with cocktail sauce

Giant tiger prawns, peeled, served with a spicy broccoli dip

Sushi style 'Involtini di Speck', steamed French beans rolled in waferthin  
sliced Speck

'Caprese skewer', cherry tomato and mozzarella with a fresh basil leaf

Small skewer with Prosciutto cotto and grilled vegetables

Small skewer with Napoli salami and cetriolini (small pickled gherkins)

Small skewer with sweet melon cubes, wrapped in Parma ham

Assortment of olives and sunblushed tomatoes

Tapenade (black and green olive paste) with crostini

## **Hot 'Apero' bites**

Mini pizza with goats cheese and cherry tomatoes

Mini meatballs with a spicy tomato dip

Mini fishcakes

Polenta wrapped in Speck

Giant tiger prawns with a spicy broccoli dip

Mushrooms stuffed with spinach and cheese

Mushrooms stuffed with crab and cream

## **COLD starters**

Assortment of sliced cold meats

Parma Ham with melon

“Vitello Tonnato”

Thinly sliced veal, seved with a tuna, caper and mayonnaise sauce  
a specialty!

Mozzarella di Bufala with tomatoes or three pastes  
(tapenade, tomatade and carciofade), served with crostini

Sweet sicilian tomatoes, stuffed with salmon and rice,  
served on a bed of babyleafs

Giant tiger prawns, steamed and fried in chilli and garlic  
(cold or warm)

Assortment of grilled vegetables  
(courgettes, aubergines, sweet peppers)

Steamed artichokes, served with vinaigrette

Steamed white or green asparagus with vinaigrette

Portobello mushrooms, steamed, with chopped garlic and parsley

Assortment of Involtini

Speck with green beans, Bresaola with mozzarella and rucola,

Melanzane with mozzarella and basil

*speck also provides for those warm summer days when a chilled soup is ideal as starter, served with our homemade crostini*

Gazpacho

A refreshing cucumber and tomato soup, with a hint of garlic and chilli  
**SILVER medal** at the UK Great Taste Awards 2003

Fennel and Cucumber soup

A light soup, made of vegetable stock, fennel and cucumber, blended with Extra Virgin Olive Oil and Dill

## **ANTIPASTO MISTO – cold**

### “Casanotra”

Sliced Parma, Felino salame and Mortadella  
Mozzarella di Bufala, dressed with extra virgin olive oil and basil pesto  
Marinated artichokes and sunblushed tomatoes  
Melanzane al forno, aubergine

### “Special Speck”

Involtini di Speck, with french beans wrapped in Speck  
Involtini di Melanzane, fresh mozzarella with rucola, wrapped in thinly  
sliced and grilled aubergine  
Involtini di Bresaola, mozzarella and fresh basil, wrapped in a slice of  
dried cured beef, Italian style  
Parmaham and Mortadella  
Selection of olives, marinated artichokes and sunblushed tomatoes  
Tapenade and crostinis

### “Dal Verduraio”

Grilled courgettes, yellow and red peppers  
Melanzane al forno, aubergine baked with tomatoes, garlic and onions  
Insalata di Orzo, barley with marinated artichokes and sunblushed  
tomatoes  
Grilled polenta with kalamata olives and sundried tomatoes  
Tapenade and crostinis

## **HOT starters**

### Nido di pasta

A nest of thinly sliced aubergine, filled with cornflour spaghetti and mozzarella, served with Napoletana sauce

### Sorpresa

A pasta parcel, filled with ham, spinach, green peas and mozzarella

Giant tiger prawns, unpeeled but prepared with chilli, garlic and extra virgin olive oil

Giant Tiger Prawns, peeled, served with a Basil Pesto cream sauce (or sauce of your choice)

Spicy BBQ chicken wings

Salmon and haddock fishcakes  
with an oriental hint of ginger and chilli

### Melanzane alla Parmigiana

Layers of aubergine, napoletana sauce and mozzarella baked in the oven

### Asparagus alla Parmigiana

Green or white asparagus, grilled in the oven  
with Parmigiano Reggiano cheese

Funghi trifolati on bruschetta

## SOUPS

*Soups are a welcome heartwarming starter on cold winter days, any of the soups we sell in our shops are available if ordered " days in advance  
All our soups are dairy free*

### Minestrone

Chunky vegetable soup, cooked 'al dente'  
***GOLD medal*** at the UK Great Taste Awards 2003

### Zuppa Zucchine

Smooth courgette soup with celeriac and parsley

### French beans and tomato

Smooth tomato soup blended with french beans

### Sweet pepper soup

Roasted red and yellow sweet peppers, blended until smooth with Extra  
Virgin Olive Oil

### Butternutsquash and Tarragon soup

Almost looks creamy but dairy free

### Orzo and Cannelini soup

A clear vegetable consomme with tiny pieces of sweet peppers, cannellini  
beans and pearl barley

### Pollo & Grano Bulgaro

Clear chicken soup with tomatoes, little pieces of chicken and Bulgar  
wheat

### Zuppa di Cipolle

Clear Onion soup with white wine and onion rings, to be served with grated Parmigiano Reggiano cheese and crostini

### Red Lentil soup

A smoothly blended, creamy textured soup from small red lentil with a hint of coriander and cumin

### Portobello mushroom soup

Coarsely chopped portobello mushrooms, blended with garlic, extra virgin olive oil and homemade vegetable stock are the basics of this dairy-free soup

## **Fresh Pasta**

We are wellknown for our deliciuos **filled fresh pasta**, it can be presented as starter or as a main course

Please choose from the following fillings or enquire for your favourite:

Spinach and ricotta  
Pumpkin (in season)  
Crab  
Funghi Porcini  
Ham and ricotta  
Olives and sundried tomato

We also produce plain **fresh pasta**, a perfect choice to impress your guests with a delicate sauce

Linguine (flat thin oval shaped)  
Fusilli (spiral shaped)  
Tagliatelle (flat large)  
Tagliolini (flat thin)

## **Sauces**

Napoletana  
Bolognese  
Amatriciana  
Vongole  
Tonno  
Crema di funghi

Pesto al Basilico  
Pesto alla Rucola  
Pesto alle pomodori secchi

## **Main Courses**

Steamed salmon with wild mushrooms, garlic and white wine

Terriyaki salmon with roast vegetables or fried rice

Roasted Seaperch with Chorizo and basil pesto

Giant Tiger Prawns, aglio olio

Seppie Ripiene

Baby cuttlefish stuffed with barley, salmon and vegetables  
served with a tomato and vegetable sauce

Roast Babychicken with honey and sultanas

Half Rosemary Roast chicken (boned)

Petti di Pollo with sundried tomatoes and white wine (Chicken breast)

Scaloppine di pollo in breadcrumbs (Chicken escalop)

Pollo al 'Cartoccio'

Chicken breast stuffed with cheese, served with pasta and sauce  
in it's wrapping

Spezzatino di vitello

Veal stew with vegetables and potatoes

Agnello Montepulciano  
Lamb stew with red wine from Montepulciano

Saltimbocca  
Filet of porc or veal, rolled up with Parma ham and sage

Polpette di carne  
Lamb, Turkey and Porc meatballs served with  
a tomato and zucchini sauce

Ossobuco in gremolada  
the classic veal dish from Milano

## **Main Oven dishes**

Meat Lasagna

Vegetable Lasagna

Rotoli di verdure

Swiss roll made of fresh pasta, filled with ricotta and roasted vegetables

Rotoli di carne con funghi

Swiss roll made of fresh pasta, filled with ricotta, mortadella and mushrooms

Cannelloni ricotta & spinaci

Fresh pasta rolls, filled with ricotta and spinach, served with bechamel and napoletana sauce

Cannelloni ricotta & prosciutto

Fresh pasta rolls, filled with ricotta and minced ham, served with bechamel and napoletana sauce

Melanzane alla Parmigiana

Layers of fried aubergine, mozzarella and napoletana sauce

Gnocchi al forno

Fresh cooked potato gnocchi, prepared in Napoletana sauce baked in the oven with grated mozzarella

### Polenta Pasticciata

Layer of polenta topped with Tuna and grilled vegetables, baked in the oven with bechamel and napoletana sauce

### Fish Pie

A classic, made with salmon and seaperch, topped with spring greens, blue cheese sauce and mashed potatoes

## **Risotti**

Any risotto you may wish for can be prepared for you...  
We have some favourites:

Risotto alla Milanese (with Saffron)

Risotto ai funghi (cup mushrooms)

Risotto ai funghi Porcini

Risotto ai carciofi

Risotto ai frutti di mare

## **Side Dishes**

Grilled Vegetables of your choice

Steamed vegetables of your choice

Roasted Root Vegetables

Roasted Meditarrenean Vegetables

## **Desserts**

Can be prepared in your own dishes as long as we receive them  
48hours in advance

Tiramisu

Pannacotta

Ciocolato and Amaretti Mousse

Santini cake (to be served luke warm with vanilla ice cream)

Panettone Bread and Butter Pudding

## **Buffet**

Speck can provide you with a variety of cold dishes. This offers your guests a greater choice, at the same time you hereby avoid the problem of different diets and food-allergies.

We can set up a buffet with starters only but also soups, main courses, desserts and cheeses can be added to the choice.

### **Speck offers the following BUFFET formulae:**

All the food is prepared in large white plastic containers and picked up from the shop or delivered to your home if possible

1. The food is prepared in your own special serving dishes (which you provide to us at least 3 days in advance)
2. The food is prepared in Speck's dishes and a deposit is paid
3. The food is prepared on Speck's very own special 'Mirror' Buffet dishes and speck's staff provides the service during your party (POA).
4. In addition to number 3, we can provide whole filets of smoked salmon or 'Gravad Lax', whole Parmaham or Roasted ham, all of which is handcut in front of the guests at the buffet, following demand.

#### **5. DIAMOND SERVICE:**

Speck staff serves 'Cucchiai', small hot and cold appetizers prepared in spoons, followed by a large scale buffet, from starters to dessert, with cold and hot choices.