

Menu

Private Catering



We specialise in catering paella for private events.
Every one of our paellas is cooked from scratch on site, including the rice,
and served fresh to you and your guests from our giant pans.

*Please note our minimum for private catering is 40 pax & our smallest pan makes 20 portions
All prices exclude VAT – this will be calculated at the end of your quote

Paellas

Seafood:

Calamari, prawns, cape
mussels, peas (SQ)

R115pp*

Chicken & Chorizo:

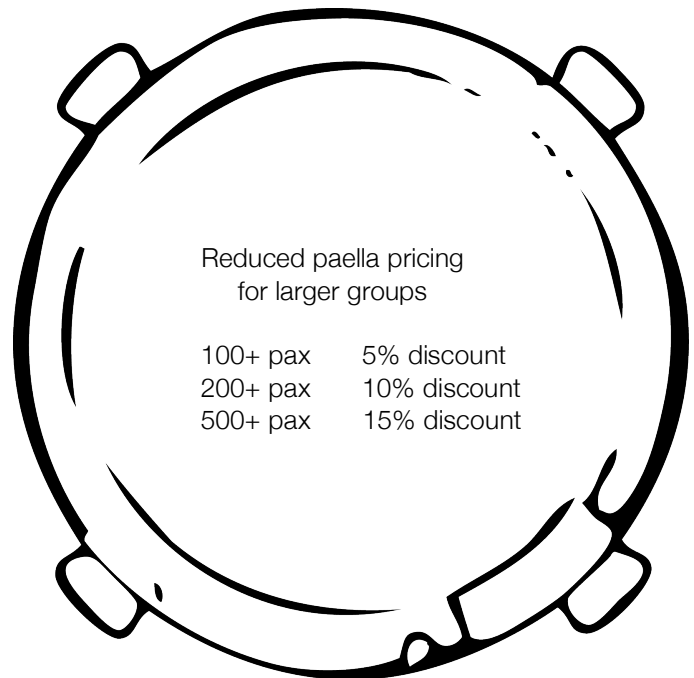
Free-range chicken, chorizo,
sweet peppers, green beans,
artichokes

R105pp*

Mushroom:

Mixed mushrooms, char-grilled
fennel (SQ), rosemary, truffle oil

R105pp*



Crockery & Cutlery

Enamelware:

Starters – white enamel with black trim & white paper napkin

R5.00pp*

Main - white enamel with black trim, wooden cutlery & white paper napkin

R7.00pp*

Compostable ware:

Starters – biodegradable side plate & white paper napkin

R5.00pp*

Mains - Biodegradable bowl, wooden cutlery & white paper napkin

R4.50pp*

tutto food co.

www.tutto.co.za | food@tutto.co.za | @tuttofoodco

3 Lewis Road, Richmond, Johannesburg, 2029

079 699 5821 | 073 492 3884

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If you need a starter or dessert we can provide the following:

Tapas Boards

Served on large wooden boards and platters for guests to help themselves

Selection of the following items:

R60pp*

Cheeses

Pepper pecorino (sharp, peppery)
Spanish di Capra (smooth, tangy)
Quince jelly (classic Spanish accompaniment)

Cured meats from Fama deli

Serrano ham (cured 12 months)
Chorizo lomo (large, dry chorizo)

Olives

Sevillano green

Dips

Romesco (roasted pepper, almond, garlic, sherry vinegar)
Whipped ricotta and olive oil (pale and creamy)

Babette's Breads

Ciabatta
Baguette

Filled Churros

Spanish-style oblong doughnuts laid out for guests to help themselves

Chocolate
Salted Caramel

R25pp*

R25pp*

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