



SALUTÉ PRIVATE CATERING

Bespoke catering for every occasion — cooked the way Nana would.

WARWICKSHIRE BASED · SERVING NATIONWIDE · EST. 2021

STREET FOOD & FOOD TRUCK

Wood-Fired Pizza

Margherita, salami, seasonal specials — cooked fresh on site.

Spicy Wings & Loaded Boxes

Buttermilk and buffalo wings, loaded fries, festival favourites.

Fish & Chips

Beer-battered fish, chunky chips, mushy peas and tartare.

Gourmet Burgers & Sliders

Aged beef, buttermilk chicken, halloumi.



GRAZING & SHARING

Grazing Tables

Continental meats, artisan cheeses, warm breads, olives, honeycomb, seasonal fruit.

Antipasti Boards

Prosciutto, salami, marinated vegetables, buffalo mozzarella, focaccia.

Mezze & Vegan Platters

Hummus, falafel, dolma, flatbreads, roasted peppers, tabbouleh.



CANAPÉS

Italian

Arancini, bruschetta, caprese skewers, melon & prosciutto.

Asian

Sushi selection, chicken katsu bites, gyoza, satay skewers.

Seafood

Seared scallops, prawn cocktail shots, smoked salmon blinis.



MAINS & FEASTING

Italian Classics

Saltimbocca, fresh pasta, risotto, chicken Milanese.

BBQ & Hog Roast

Slow-cooked meats, spiced marinades, fresh slaws and salads.

Curries & Global Plates

Katsu, butter chicken, jerk chicken, tagines, veggie options.

Sunday-Style Roasts

Beef, lamb or chicken with all the trimmings.

DOLCI & DESSERTS

Dessert Boats & Sweet Tables

Cheesecakes, tiramisu, brownies, fresh fruit, chocolate dips.



OCCASIONS WE CATER

Weddings · Christenings · Birthdays · Anniversaries · Private dining & private chef · Corporate events · Festivals & food truck pitches · Venue & marquee catering · Funerals & wakes · Christmas parties

HOW IT WORKS

1. Tell us your date, guest count and venue. 2. We design a bespoke menu around your tastes and budget. 3. We handle setup, service and clear-down. Dietary requirements always catered for.

BOOK YOUR DATE

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@_salutecatering

Bespoke pricing — quote only