



PIZZA BUFFET MENU

TWO SIMMERING PANS

WHO ARE WE?

Back in 2014 an Event Manager and a Head Chef met doing what they love, running incredible events!

The next logical step was to form Two Simmering Pans in order to combine our expertise and share our enthusiasm with you.

Styling beautiful events & designing menus based on seasonal, local produce, in order to deliver quality dining experiences is our passion.

Today the TSP team provide private and event catering services across the South West and South Wales.

Let us guide you through the menu choices so that you have an event that caters for all and is an experience to remember for you and your guests!





PIZZA BUFFET MENU

(please choose 3 toppings)

Traditional Margherita (v)

Spicy pepperoni & crispy bacon bits

Mushroom, aubergine & pesto (v)

Honey roast ham & garlic mushrooms

Roast pumpkin, chorizo & rosemary

Tandoori chicken, red onion

Goats' cheese & Middle Eastern lamb

FROM £25.00 + VAT PP
BASED ON A MINIMUM OF 20 GUESTS
TWO 8" PIZZAS PER GUEST

NOTES

Any prices quoted in this pack are a guide for you and will be amended based on guest numbers and requirements.

They include the food, preparation, buffet set up, travel, service ware and our expert chef(s) - with biodegradable plates, paper napkins & selection of condiments.

The use of an on-site pizza oven is necessary and we can organise waiting staff, crockery, cutlery, table linen and furniture for you at an additional cost if required.

Our contact details are on the next page, just let us know what you need and we'll start putting together your bespoke proposal





GET IN TOUCH

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