



PRIVATE PARTY FOOD MENU

Luxury Food options to compliment your exclusive reservation.

OPTION 1

We are the first in Maidstone to bring authentic, traditional Neapolitan pizzas from our pizza oven direct from Naples. We make the dough from scratch and leave to rest for over 30 hours and then cook in our artisan ovens at 450° to give the most authentic, amazing pizza experience.

These are now available for private parties along with our homemade garlic bread & bruschetta.

All ingredients direct from Naples:

Marinara

Tomato, oregano, garlic, basil, extra virgin olive oil

Margherita

Tomato, fior di latte cheese, basil, parmesan cheese, olive oil

Napoletana

Tomato, fior di latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil

Triple Mushroom

Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms

Nduja

Tomato, fior di latte cheese, Neapolitan sausage, salami, nduja spicy sausage, basil extra virgin olive oil

Parma Ham & Burrata

Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil

(GLUTEN FREE & VEGAN OPTIONS AVAILABLE)

DEAL

Pizzas to serve 30 guests 350

Pizzas to serve 50 guests 595

OR

If these options do not suit your budget, pizzas can also be ordered separately from our menu and can be mixed & matched.

<https://fifispizzeria.com/wp-content/uploads/2024/05/Mamma-Fifi-Menu-.pdf>

The pizzas will be brought out in stages every 10 minutes over 50 minutes to give a constant flow of hot food and the pizzas will be sliced ready for sharing



OPTION 2

Fork Buffet

Our homemade rigatoni pasta made from our Italian kitchen being Nonna Fifi's recipe from the 1940's

Sauces:

Homemade penne with short rib ragu (From Tuscany)

Homemade penne with fresh tomato, basil and garlic (From Campania)

(Also available for vegans and gluten-free)

295 for 30 people

495 for 50 people

Add mixed Italian salad and homemade bread for 4.50 per person

If these options do not suit your budget, pastas can also be ordered separately from our menu and can be mixed & matched.



OPTION 3

Finger Buffet

£12 A head for groups of up to 30 people

Warm Scones with Jam & Clotted Cream

Selection of Finger Sandwiches

*Ham & Tomato | Kentish Brie & Cranberry | Free Range Egg Mayo | Cucumber
Smoked Salmon & Cream Cheese En Croute*

Homemade penne with fresh tomato, basil and garlic (From Campania)

Selection of Mini Desserts

*Black Forrest Gateaux | Banoffee Pie | Crème Brulee Served with Candy Floss &
Fruit Smoothie)*

Loose Leaf Tea

English Breakfast | Earl Grey | Assam | Lapsang Souchong | Ceylon Please note
that all Sandwiches & Mini Desserts are subject to change

Gluten-Free and Vegan options available

Special Deal for groups of 50 Guests - £450