



# PENTOLO SHOW CATERING PACKAGE

BEST ITALIAN  
CULINARY EXPERIENCE

Pentolo Show offers a live cooking experience and entertainment with customizable food for your guests.

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Phone: **+1 (844) 855-2433**



# BEST ITALIAN CULINARY EXPERIENCE.

Elevate your event with the Pentolo Show Catering experience, where live cooking meets culinary artistry. Our interactive dining package brings the excitement of an open kitchen to your venue, transforming any gathering into an unforgettable experience. Whether you're hosting an intimate soirée or a grand celebration, our expert chefs craft each dish before your guests, ensuring a feast for both the eyes and the palate. With a fully customizable menu and impeccable service, we deliver a restaurant-quality experience that turns your event into a spectacle of flavors and entertainment.

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This page offers a comprehensive overview to help you navigate its contents effectively. The detailed table of contents above provides a thorough guide to various sections, from general guidelines to specific topics. Use it to quickly and easily locate important information relevant to your needs. Review the document's layout carefully to maximize its utility and ensure you find exactly what you need with ease and efficiency.



## Visit for More Information:

To explore more about Luciano Schipano, visit [www.lucianoschipano.com](http://www.lucianoschipano.com)

# ABOUT US: CRAFTING CULINARY EXCELLENCE

**A**t Chef Luciano Schipano™, we are dedicated to transforming your dining events into unforgettable experiences. Founded by renowned **Chef Luciano Schipano**, our group is a beacon of excellence in the hospitality industry, offering a comprehensive range of services designed to meet the highest standards of culinary delight. From intimate gatherings to grand celebrations, our team specializes in creating bespoke catering solutions that are both luxurious and personalized. Our commitment to using only the freshest ingredients, coupled with our innovative culinary techniques, ensures that each event we cater is a celebration of exceptional taste and style.

Our catering services are tailored to your unique needs, whether you're hosting a corporate event, wedding, or private party. We take pride in crafting menus that reflect your preferences and dietary requirements, ensuring a memorable and personalized culinary experience. With a focus on presentation and flavor, our dishes are designed to impress and delight. Every detail is thoughtfully managed to make your event truly stand out and stress-free.

In addition to our catering services, we offer event planning support to help you manage every aspect of your celebration. Our experienced team works closely with you to understand your vision and bring it to life, from menu selection to venue arrangements. We handle the details so you can enjoy your event without any stress.

Our culinary expertise extends beyond traditional catering; we also provide specialized services for themed events and unique occasions. Whether you're looking for a rustic Italian feast or a gourmet tasting menu, our chefs are adept at creating customized menus that fit the theme and ambiance of your event, bringing authentic Italian flavors to every occasion.

At Chef Luciano Schipano™, we firmly believe that exceptional food and impeccable service are the cornerstones of a successful event. Our dedication to excellence ensures that every aspect of our catering services is executed with the utmost professionalism and care. We invite you to experience the difference our hospitality can make for your next event.





I

## Pentolo Show

Pentolo Show is an entertaining live cooking station. Our chef will be cooking in front of your guests, and the course will be served right directly from the pan.

Choose your favourite dish from our menu.

II

## Pentolo Station

Our Pentolo Station will offer 1 hour of continuous service with a unique setup to impress your guests.

- Fried Mini Arancini: \$20
- Fried Calamari: \$25
- Fried Zippuli (Cuddureddi): \$18
- Fried Zucchini Fritters: \$11

III

## Grillo Station

Live Cooking Station – Flat-Top Pentolo (1-Hour Service)

- Lamb Spiducci (3 pcs/pp): \$18
- Chicken Skewers (3 pcs/pp): \$16
- Shrimp (4 pcs/pp): \$22
- Grilled Veggies: \$11

IV







## Pentolo Conico

Live Cooking Station – Conical-Lid Pentolo (1-Hour Service)

- Salmon Pinwheels – \$13
- Poached Branzino – \$15
- Steamed Asparagus & Shrimp – \$11
- Salt-Crusted Grouper – \$18

PENTOLO SHOW CATERING PACKAGE:

# PENTOLO SERVICES

 <b>Price:</b> \$200	 <b>Booking Fee:</b> \$300 fee (includes travel up to 30 km, propane, setup, cleaning, & chef.)
 <b>Minimum Guest:</b> 10 <i>(For groups of less than 10, a 30% surcharge applies.)</i>	 <b>Portions:</b> Based on the number of guaranteed guests
 <b>Duration:</b> 1-2 hours	 <b>Included:</b> Setup, Cooking, Serving, Cleaning

Available Customization Options



DF: Dairy-Free | NF: Nut-Free | V: Vegetarian | VG: Vegan | GF: Gluten-Free | SF: Sugar-Free

\*Prices subject to taxes. Service charges not included. Menu items may change without notice. For more info, contact +1-844-855-2433 or email info@lucianoschipano.com.

PENTOLO SERVICES:

# FOOD SELECTIONS

Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

## Orecchiette Rapini & Sausage 16.50pp

A flavorful pasta dish with sautéed greens, savory sausage, and olive oil.

DF - NF

02.

## Penne with Mushroom & Sausage 15pp

A comforting pasta with a rich sauce, earthy mushrooms, and hearty sausage.

NF

03.

## Spaghetti Aglio e Olio 11pp

A simple yet bold pasta tossed with aromatic flavors and a light texture.

DF - NF - V - VEGAN

04.

## Rigatoni alla Norma 16.50pp

A classic Italian pasta with a hearty sauce, fresh herbs, and balanced textures.

NF - V

05.

## Fusilli with Tomato Sauce 14pp

A satisfying pasta dish with a smooth, flavorful sauce and rich taste.

DF - NF - V - VEGAN

06.

## Veal Scallopine 14pp

Tender veal in a delicate sauce with a savory finish and refined taste.

NF

07.

## Risotto with Mushroom 18pp

Rich risotto with Carnaroli rice, mushrooms, EVOO, garlic, parsley, butter, and Parmigiano.

NF - V

08.

## Risotto with Asparagus 18pp

Delicious risotto with Carnaroli rice, asparagus, EVOO, garlic, parsley, butter, and Parmigiano.

NF - V

09.

## Cavatelli Zucchini 15pp

Cavatelli pasta with green zucchini, cherry tomatoes, EVOO, and garlic for a fresh taste.

DF - NF - V - VEGAN

10.

## Zuppa di Pesce 28pp

A rich seafood dish with deep flavors, aromatic broth, and a comforting warmth.

DF - NF

11.

## Sauteed Shrimps 21pp

Perfectly cooked shrimp with a delicate texture and a well-balanced flavor.

DF - NF

12.

## Chicken Piccata 19pp

A classic chicken dish in a bright, zesty sauce with a tender, juicy texture.

DF - NF



# OUR PENTOLO FLEET

Choose the Perfect Pentolo

Select from our 4 tailored options, each designed to match your needs, event size, and catering requirements.

## Pentolo Piccolo



**Size:** 40 cm (15.75 inches) diameter

**Party Size:** 20 people

**Material:** Stainless Steel

**Key Features:** Small-size gatherings, ideal for interactive dining, even heat distribution, perfect for pasta, risotto, and seafood, durable and easy to set up.

**Usage:** Outdoor events, catering, family gatherings

## Pentolo



**Size:** 70 cm (27.56 in) diameter

**Party Size:** 30-50 people

**Material:** Stainless Steel

**Key Features:** Ideal for medium-sized gatherings, efficient heat distribution, versatile cooking options, durable and long-lasting, easy to transport and set up.

**Usage:** Outdoor events, catering, family gatherings

## Pentolo Conico



**Size:** 70 cm (27.56 in) diameter

**Party Size:** 30-50 people

**Material:** Stainless Steel

**Key Features:** Ideal for medium events, durable and reliable, enhances cooking efficiency, and serves as a striking centerpiece for gatherings.

**Usage:** Outdoor events, catering, family gatherings

## Pentolo Grande



**Size:** 100 cm (39.4 in) diameter

**Party Size:** 100+ people

**Material:** Food-grade Stainless Steel

**Key Features:** Perfect for grand events, durable and reliable, versatile cooking, an absolute showstopper at any gathering, safe and convenient.

**Usage:** Outdoor events, catering, large gatherings

## Grillo



**Size:** 70 cm (27.6 in) diameter

**Party Size:** 25-200 people

**Material:** Stainless Steel

**Key Features:** Fast heating, high heat resistance, portable and efficient, perfect for BBQs and grilling, versatile for various outdoor events.

**Usage:** Outdoor events, BBQs, special events, family gatherings



Your privacy is important to us; we'll keep your information confidential and respond promptly.

# MESSAGE US —WE'RE EXCITED TO CHAT!

For inquiries, bookings, or more information, please reach out to us:

**Email(s):**

info@lucianoschipano.com  
events@lucianoschipano.com

**Phone:**

+1 844-855-2433 (Toll-Free)

**HQ:**

196 King St, York, ON,  
Canada M9N 1L7

**Main Office:**

901 Lawrence Ave W,  
Toronto, ON, Canada M6B 4E7

**Follow Us on Social Media!**

Stay up-to-date with our catering events, exclusive recipes, and behind-the-scenes moments. Join our vibrant online community and be the first to discover exciting updates!

 [www.lucianoschipano.com](http://www.lucianoschipano.com)

 [@lucianoschipano](https://www.instagram.com/lucianoschipano)

 [/ChefLucianoS](https://www.facebook.com/ChefLucianoS)

 [linkedin.com/in/lucianoschipano](https://www.linkedin.com/in/lucianoschipano)

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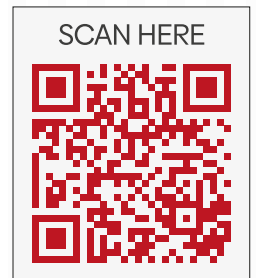
**Stay in the Loop!**

Stay updated with our latest news, exclusive offers, and upcoming events.

Subscribe to our newsletter and be the first to know what's happening at Chef Luciano Schipano Hospitality Group.

**Join Our Newsletter for Exclusive News & Updates:**

*(We respect your privacy and will never share your information without your consent. You can unsubscribe at any time.)*





# FREQUENTLY ASKED QUESTIONS

Have More Questions?

For questions not covered in our FAQ, please email us at [info@lucianoschipano.com](mailto:info@lucianoschipano.com).



<p><b>1- What makes CLS unique?</b></p> <p>CLS combines Italian traditions with a modern focus on sustainability, service, and quality ingredients.</p>	<p><b>2- What size events can you cater?</b></p> <p>We cater all events, from intimate dinners to large-scale corporate functions and weddings.</p>	<p><b>3- What types of catering styles do you offer?</b></p> <p>We offer plated meals, buffets, cocktail receptions, and live chef stations.</p>	<p><b>4- Can CLS provide rentals such as tables, chairs, and linens?</b></p> <p>CLS specializes in food but coordinates rentals for event essentials.</p>	<p><b>5- Do you offer tasting sessions?</b></p> <p>Yes, tastings are available for larger or complex events. Contact your event specialist to arrange one.</p>	<p><b>6- Can you manage full event planning?</b></p> <p>Our focus is catering, but we can recommend event planners to manage your entire event.</p>	<p><b>7- Are vegan or vegetarian menus available?</b></p> <p>We offer vegetarian and plant-based menu options. Let us know your preferences.</p>	<p><b>8- Do you handle allergies and food sensitivities?</b></p> <p>We accommodate dietary needs, including nut-free or dairy-free with 7 days' notice.</p>
<p><b>9- Can I bring my own cake?</b></p> <p>You may bring a cake from a licensed kitchen. A \$1.50/person cutting fee applies, with proof of origin required.</p>	<p><b>10 - Can I bring homemade cookies or desserts?</b></p> <p>Homemade desserts are allowed with your platters; cakes require commercial standards.</p>	<p><b>11- Is outside food allowed at my event?</b></p> <p>Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed</p>	<p><b>12- Is there an extra charge for gluten-free items?</b></p> <p>Yes, additional charges may apply for gluten-free options like bread or pasta.</p>	<p><b>13- Do you provide kids' meals?</b></p> <p>Yes, we provide customized children's menus and discounted portions for kids under 10.</p>	<p><b>14- Is the 20% deposit refundable?</b></p> <p>No, the 20% deposit is non-refundable as it secures your booking and offsets initial preparation costs.</p>	<p><b>15- Are there additional fees for statutory holidays?</b></p> <p>Yes, a 15% surcharge applies to events scheduled on statutory holidays.</p>	<p><b>16- How are pricing changes handled?</b></p> <p>If costs change unexpectedly, clients are notified, and menu adjustments are made to stay within budget.</p>
<p><b>17- Are administration fees included?</b></p> <p>Yes, an 18% fee is added to cover operational costs and ensure quality service.</p>	<p><b>18- What happens if I need to reschedule my event?</b></p> <p>Rescheduling is allowed without penalty if a mutually agreed date is available, with notice.</p>	<p><b>19- Can I get a refund for unforeseen cancellations?</b></p> <p>Refunds are subject to our cancellation policy. Please refer to Section 7 for specific guidelines.</p>	<p><b>20- Do you charge a penalty for late cancellations?</b></p> <p>Yes, cancellations within 30 days require full payment, except the service charge.</p>	<p><b>21- How do you calculate travel fees?</b></p> <p>Travel fees are \$3.50/km plus \$1.07 per minute of round-trip time from our facility to the venue.</p>	<p><b>22- Can CLS operate in outdoor or remote locations?</b></p> <p>Yes, we cater to outdoor venues if infrastructure is available. Rentals may be needed.</p>	<p><b>23- Who handles post-event cleaning?</b></p> <p>CLS cleans the kitchen; non-kitchen areas are the client's responsibility unless arranged.</p>	<p><b>24- Do you provide bartenders for events?</b></p> <p>Yes, we provide bartenders at \$35/hour, trained under Ontario Liquor Laws.</p>
<p><b>25- Can guests bring their own alcohol?</b></p> <p>Yes, corkage fees apply:</p> <ul style="list-style-type: none"> <li>• \$20/bottle of wine,</li> <li>• \$5/bottle of beer,</li> <li>• \$2/ounce for spirits.</li> </ul>	<p><b>26- Are you licensed to serve alcohol?</b></p> <p>CLS holds a Liquor License (No. 1197565) and follows Ontario Laws. Alcohol is served 11:00 am to 1:00 am.</p>	<p><b>27 - What staffing is recommended?</b></p> <p>We recommend:</p> <ul style="list-style-type: none"> <li>• 1 chef per 20 guests,</li> <li>• 1 server per 20 guests, and an event manager for 30+ staff.</li> </ul>	<p><b>28- Can CLS provide multilingual staff?</b></p> <p>Yes, upon request, we can provide staff fluent in multiple language to accommodate your guests.</p>	<p><b>29- How are administration fees applied to staffing?</b></p> <p>Administration fees cover logistics, training, and quality control for exceptional service.</p>	<p><b>30- What is your policy on leftover food?</b></p> <p>Leftovers must be removed by the client for health and safety. CLS is not liable for them.</p>	<p><b>31 - How far in advance should I book your services?</b></p> <p>Book 6–12 months for weddings and large events, and 4–8 weeks for smaller ones.</p>	<p><b>32- Do you donate excess food?</b></p> <p>Yes, CLS operates a food donation program to minimize waste and support local charities whenever possible.</p>

Our Frequently Asked Questions (FAQ) section is designed to provide clear and concise answers to the most common inquiries about our services. We understand that planning an event involves numerous details, so we've gathered essential information to help streamline the process. In this section, you'll find guidance on event planning, payment options, and handling special dietary requests, ensuring that every aspect of your event is addressed.

We also cover a range of topics including menu changes, allergy concerns, and the logistics of your event, such as garbage removal, parking, and venue setup. Additionally, our policies on alcohol service, children's meals, and minimum booking requirements are clearly explained. If you need more information or don't find the answer you're looking for, our team is readily available to assist with any further questions you may have.

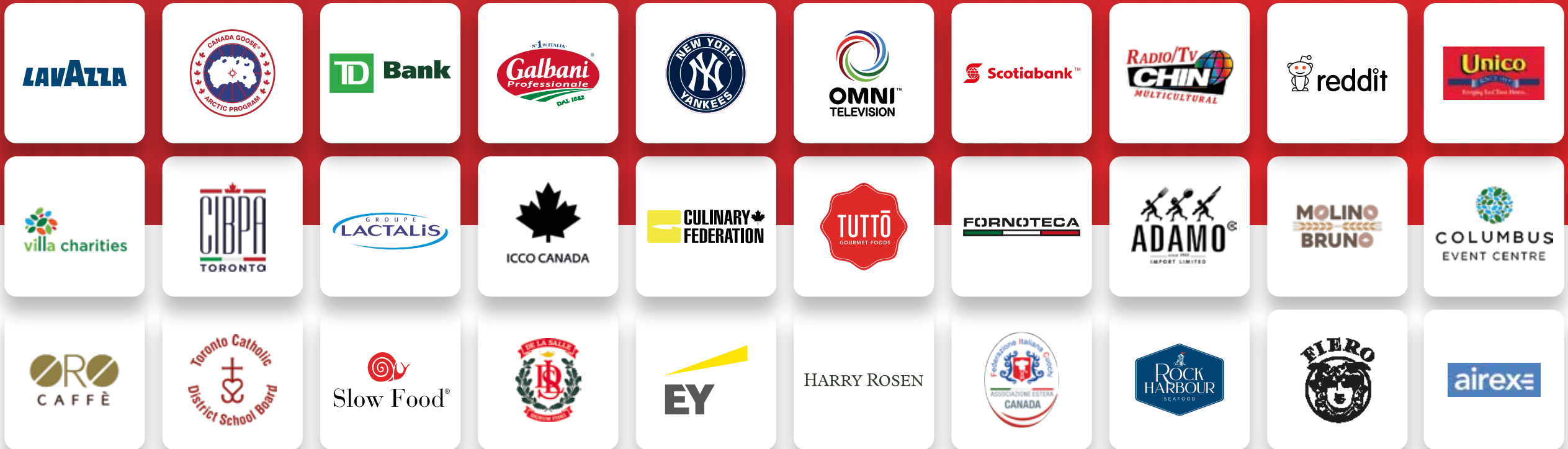
**CLS** LUCIANO SCHIPANO  
HOSPITALITY GROUP



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PARTNER COMPANIES AND NOTABLE CLIENTS WE SERVE:



© 2025 CLS Hospitality Group. All Rights Reserved. At CLS Hospitality Group, we are committed to delivering unparalleled catering services through our expansive network of trusted partners and distinguished brands. Our collaborative approach ensures that every event is executed with the highest standards of quality, creativity, and attention to detail. Whether it's an intimate gathering or a large-scale celebration, our dedication to excellence shines through in every dish we prepare and every service we provide. By combining innovation with tradition, we create culinary experiences that are as unique as they are unforgettable, tailored specifically to meet the diverse needs and tastes of our clients.

# THOUGHTS & IDEAS

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# REQUEST A PROPOSAL

Get a Fast Quote!

Contact us today for a personalized estimate tailored to your needs.



Interested in our services and need a personalized quote? Simply fill out our online enquiry form with your details.

**Name:**

**Contact Information (Phone/Email):**

**Preferred Event Date:**

**Approximate Number of Guests:**

**Budget Per Person (Optional):**

**Event Duration**

**Event Location (Home/Private Venue):**

**Your Pentolo Type:**

- Pentolo Piccolo
- Pentolo
- Pentolo Conico
- Pentolo Grande
- Grillo

**Cuisine/Theme:**

- Pasta & Risotto
- Seafood Specialties
- Meat & Grill
- Vegetarian/Vegan
- Custom

**Service Style:**

- Live Cooking Experience
- Family-Style Sharing
- Individual Plated Portions

**Additional Notes or Special Requests:**

Please provide as much key information as possible to ensure our team can create a proposal that best suits your requirements.



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