



— FOR —
PROFESSIONALS

PASTA PERFECTION FOR
**BANQUET-STYLE
DINING**



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MADE WITH ONLY DURUM WHEAT SEMOLINA AND WATER, PASTA IS AMONG THE SIMPLEST STAPLE FOODS ON THE PLANET. IT'S ALSO ONE OF THE MOST BELOVED INGREDIENTS, IN ITALY AND AROUND THE WORLD. THAT POPULARITY MAKES PASTA A GO-TO FOR BANQUETING EVENTS, ENSURING THAT A WIDE NUMBER OF GUESTS ARE GIVEN FAMILIAR FAVORITES.

Although pasta is a simple ingredient, expertise is required for ensuring an optimal experience in high-volume settings — from all-day dining and corporate lunch set-ups to action stations and formal buffets.

Getting the cooking and holding techniques right is worth the effort. Pasta, a naturally plant-based food ideal for a large number of guests, elevates the banquetting occasion. There's tremendous value in serving satisfying, comforting dishes made with well prepared pasta. Well executed pasta dishes served in banquet settings deliver a premium experience that demonstrates culinary craftsmanship — all while containing food costs.

At Barilla, the aim is to share our expertise that makes pasta the hero in banquetting. We pride ourselves on knowing how to blend different types of semolina (derived from the right variety of durum wheat), to achieve the perfect pasta — in consistency, color, firmness, taste and flavor. Our expertise also includes banquetting know-how. Barilla's culinary team has mastered techniques designed specifically for cooking, holding and serving pasta in the world of banquetting, giving guests the pasta dishes they love at the highest standard of quality and execution.



EXPERT TECHNIQUES FOR PERFECT PASTA

BARILLA'S WORLD-CLASS CULINARY TEAM INSPIRES AND EDUCATES, PROVIDING BEST PRACTICES FOR FEATURING PASTA IN BANQUET SETTINGS. HERE, THEY OFFER A ROADMAP TO SUCCESS, SHARING BARILLA'S EXPERTISE IN: CHOOSING THE RIGHT CUTS, COOKING PASTA FOR OPTIMAL FLAVOR AND TEXTURE, HOLDING PASTA PROPERLY AND MINIMIZING LABOR AND FOOD WASTE.



Andrea Tranchero
Executive Chef
Barilla AAA



Lorenzo Boni
Executive Chef
Barilla America



Marcello Zaccaria
Executive Chef
Barilla Global



Yury Krasilovsky
Executive Chef
Barilla America



Hungry for more? Contact us!

Spaghetti n5 with Capers and Tuna