



Business Buffet Lunch

Buffet self-service . Table and chairs supplied.

Business Buffet Lunch 1

Seasonal grilled vegetables with extra virgin olive oil
Three coloured Mozzarella skewers
Salted beef served with goat's mousse
Bignè with tuna mousse
Cascade of Parma ham and fruit

Fresh tomato pasta with Pesto sauce

Coffee Pannacotta

Mineral water , DOC "Le Robinie" wine
Coffee

Business Buffet Lunch 2

Mixed salads buffet
Fontina cheese terrine with ginger honey
Cocktail of Italian meats
Milan style chicken breast
Octopus salad served with parsley seasoned potatoes

Tomato and basil Gnocchi

Fruit Macedonia

Mineral water , DOC "Le Robinie" wine
Coffee

Business Buffet Lunch 3

Warm seafood salad
Aubergines and Provola cheese pie
Grana Padano cheese served with honey and jam on the side
Cascade of Parma ham
Felino salami
Grilled Wurstel sausages

Saffron and cream risotto

Strawberries and lemon

Mineral water , DOC "Le Robinie" wine
Coffee

Business Buffet Lunch 4

Spinach cake
Ham and Brie cheese Focaccia sandwiches
Chicken salad served with Filangè vegetables
Meat stuffed courgettes
Mozzarella snacks with Pachino tomatoes

Fresh spinach and Robiola cheese risotto

Crema catalana

Mineral water , DOC "Le Robinie" wine
Coffee

Business Buffet Lunch 5

Fresh tuna salad with boiled eggs on the side
Salted beef Carpaccino served with rocket salad
and topped with Parmigiano cheese petals
Warm Roast-beef on a Bellavista bed
Italian cheeses' Quiche
Fresh fish salad Catalan style

Tomato Fusilli pasta with aubergines and Provola cheese

Pineapple " au Amaretto "

Mineral water , DOC "Le Robinie" wine
Coffee

Business Lunch

Table service

Business Lunch 1

Ravioli with tomato and basil

Oven cooked Sea bass fillet served with courgettes

Fresh fruit salad

Mineral water , DOC "Le Robinie" wine
Coffee

Business Lunch 2

Sedanini pasta served with meat Ragù sauce

Roasted veal on a fresh salad bed

Crème caramelle

Mineral water , DOC "Le Robinie" wine

Coffee

Business Lunch 3

Parmigiana style risotto

Veal escalope Valdostana style served with courgettes

Ice cream

Mineral water , DOC "Le Robinie" wine

Coffee

Business Lunch 4

Fresh Orecchiette pasta served with beans , potatoes and Pesto sauce

Veal fillet Milan style
served with Pachino tomatoes and rocket salad

Bonnet Piemontese style

Mineral water , DOC "Le Robinie" wine

Coffee

Business Lunch 5

Scampi and courgettes risotto

Veal strips Mediterranean style served with buttered vegetables

Tiramisù

Mineral water , DOC "Le Robinie" wine

Coffee

Business Lunch 6

Classic italian lasagna

Saucy warm Roast-beef served with fresh potatoes

Strawberries and ice cream

Mineral water , DOC "Le Robinie" wine

Coffee

Business Lunch 7

Green buttered Gnocchetti

Grilled Swordfish on a bed of salad

Apple Strudel served with warm vanilla sauce

Mineral water , DOC "Le Robinie" wine

Coffee

Aperitivi

Buffet

Aperitivo 1

Fresh tomatoes' Bruschette

Beans and Scamorza cheese pie

Felino salami

Chunks of Parmigiano cheese

Fresh tomato and basil pasta

Assorted pastries

Mineral water, Prosecco, non alcoholic fruit drinks

Aperitivo 2

Margherita pizza snacks

Quiche

Ascolane olives

Felino salami

Chunks of Parmigiano cheese

Stuffed sandwich snacks

Strozzapreti pasta served with Pachino tomatoes , basil and olives

Assorted pastries

Mineral water, Prosecco, non alcoholic fruit drinks

Business Dinner

Table service

Business Dinner 1

Italian meats Bouquet

Risotto with radicchio from Treviso and toasted pine nuts

Braised medallions of tuna served with Polenta

Hot chocolate cake

Mineral water , DOC "Le Robinie" wine

Coffee

Business Dinner 2

Red pepper marinated Cod fillet served with a crunchy salad

Malfatti pasta stuffed with spinach and Ricotta cheese

" au Grana cheese and Alpeggio butter gratin "

Shank of veal lacquered with honey and served with Rosemary seasoned potatoes

Soft apple pie with cinnamon

Mineral water , DOC "Le Robinie" wine

Coffee

Business Dinner 3

Artichoke au gratin with Mozzarella di Bufala and Parmigiano cheese cream

Paccheri pasta served with Pachino tomatoes and Sea bass Ragù sauce

Veal fillet Romana style with butter and sage accompanied with potato croquettes

Fresh fruit with vanilla ice cream served in a crunchy biscuit basket

Mineral water , DOC "Le Robinie" wine

Coffee

Business Dinner 4

Octopus salad with Toscanelle olives seasoned in pepper and extra virgin olive oil

Rombetti pasta served with crustaceans' Ragù sauce

Baby squid and prawns skewers on a fresh salad bed

Strawberries Parfait with toasted almonds

Mineral water , DOC "Le Robinie" wine

Coffee

Business Dinner 5

Taleggio cheese and crispy bacon chunks served with mixed salad

Fagottini pasta stuffed with meat and topped with a
melted cheeses and balsamic vinegar sauce

Sirloin beef on a crust of bread with buttered spinach

Sliced pear Bella Elena's style

Mineral water , DOC "Le Robinie" wine

Coffee

Gala Dinner

Gala Dinner 1

Casket of Porcini mushrooms

Salted beef served with goat's mousse

Champagne risotto

Fusilli pasta with aubergine and chunks of Swordfish

Veal fillet cooked in Barolo wine and served with a spinach cake

Berries tart

Mineral water , DOC "Le Robinie" wine , flute of Italian Spumante
Coffee

Gala Dinner 2

Warm octopus salad served with parsley seasoned potatoes

Fois-gras patè on a crust of black bread

Risotto with seasonal vegetables

Girasoli pasta in melted butter and poppy seeds

Salmon escalope seasoned with green onions and served with Pomme Duchesse

Classic Chantilly cake (with company logo)

Mineral water , DOC "Le Robinie" wine , flute of Italian Spumante
Coffee

Gala Dinner 3

Warm prawns and artichokes' salad

Culatello ham from Zibello served with kiwi

Seafood risotto

Crêpes with seasonal vegetables

Angler fish tails with black olives and Pachino tomatoes

Chiara cake

Mineral water , DOC "Le Robinie" wine , flute of Italian Spumante
Coffee

Gala Dinner 4

Sea bass Carpaccio seasoned with lime

Bignè with mousse of ham

Champagne and strawberries risotto

Classic Ravioli in a cream of cheeses

Leg of veal flambé in the oven on a Bellavista bed
served with rosemary seasoned potatoes

Fruit Chantilly

Mineral water , DOC "Le Robinie" wine , flute of Italian Spumante
Coffee