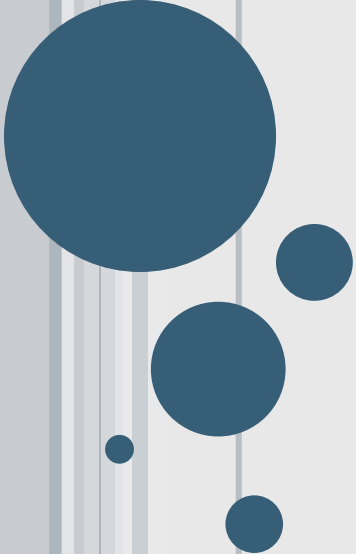


BANQUETING MENU



COFFEE BREAKS

WELCOME COFFEE

- American coffee
- Espresso coffee
- Selection of tea
- Cold and hot milk
- Assorted fruit juices
- Mineral water
- Biscuits



COFFEE STRETCH

- American coffee
- Espresso coffee
- Selection of tea
- Cold and hot milk
- Assorted fruit juices
- Mineral water

- Baked patisserie
- Tarts and cakes
- ooo

- Mini sandwiches
- Baked delights



POWER BREAK

- American coffee
- Espresso coffee
- Selection of tea
- Cold and hot milk
- Assorted fruit juices
- Mineral water

- Baked patisserie
- Tarts and cakes
- Choice of croissants
- ooo

- Stuffed salted croissants
- Baked delights
- Mini sandwiches



BUFFET

BRERA

- Octopus salad, cherry tomatoes and olive patè
- Selection of mozzarella and little tomatoes, basil flavor
- Cooked beef with rocket salad and Bella Lodi cheese
- Choice of home made quiques
- Skewers of squid
- Cheese selection with ham and honey
- Choice of salami
- Mezze maniche with artichokes and speck
- Basmati rice with vegetables
- Buffet of home made dessert



NAVIGLI

- Cuttlefish salad with citrus and salad
- Salad salmon with potatoes and thyme
- Spelt salad with mixed vegetables
- Selection of filled sandwiches
- Canapè with caprino mouse and thyme
- Cheese selection served with jam and honey
- Choice of salami
- Lasagne with vegetables
- Cous-cous with shrimp and zucchini
- Buffet of home made dessert

CORSO COMO

- Slices of polenta with blue cheese and walnuts
- Dry beef with pearls of melon
- Skewers of cherry tomatoes and mozzarella
- Terrine of salmon and grouper with pistachios
- Skewers of squid
- Choice of home made quiques
- Selection of cheese
- Selection of salami
- Eggplant parmigiana
- Roast of pork with red grape sauce
- Selection of dessert of our pastry chef

3 COURSES MENU

DUOMO

Trofie with octopus and arugula pesto
Roll of flounder with stuffed fish and spinach
Creme caramel with white chocolate

CASTELLO SFORZESCO

Mezzemaniche with aubergines and pine seeds
Sauted slices of veal with ham and sage, served
with potatoes
Ricotta mousse

PINACOTECA DI BRERA

Raw ham with melon
Potato dumplings with taleggio and pears
Fresh fruit salad served with vanilla ice cream

PALAZZO REALE

Aubergines souffle with parmigiano sauce
Maltagliati with fresh vegetables and basil sauce
Candied pear with Lambrusco, strawberry and
macaroon

PIRELLONE

Sedanini pasta with shrimp, fresh vegetables and pesto
Sweet and sour chicken breast with salted spinach
Tiramisù

GALLERIA VITTORIO EMANUELE

Paccheri pasta with aubergines, tomatoes and fresh ricotta
Roast pork in Barolo wine sauce with thyme potatoes
Cheesecake with wild berries



4 COURSES MENU

BICOCCA

Salad with octopus, potatoes and olive patè
Trofie with courgettes pesto, clams and bottarga
Slices of sword fish with aubergine ragout
Gianduja mousse of fresh cheese with sauce candied fruits



BOCCONI

Cooked beef with arugula salad and Bella Lodi cheese
Lasagna with radicchio from Treviso and speck
Veal emincé on curry sauce with basmati rice and ginger
Catalan bavaois

POLITECNICO

Parmigiano soufflè served with candied pears
Mushrooms ravioli on gorgonzola fondue and walnuts
Roulade of swordfish stuffed with shellfish, served on potatoes cream
Sliced pineapple served with maraschino sauce and strawberry ice cream



All menus are served with water and coffee

FLAUTO MAGICO

Fruit cocktail (alcohol free)
Sparkling wine “Santero” DOC
Fruit juices

Dry snacks, choice of sandwiches and canapèes

COCKTAILS

DON GIOVANNI

Fruit cocktail (alcohol free)
Sparkling wine “Santero” DOC
Shrimp cocktail
Salmon tartare with dill and pink pepper flavour
Pan fried vegetables
Salad of pearl barley with salted meat and rocket salad
Slices of pizza

CARMEN

Bellini cocktail
Sparkling wine “Santero”DOC
Fruit juices
Selection of flavored teas
Rolls of courgettes marinara style
Canapè with marinated salmon with dill and pink pepper flavour
Composition of pasta brisè, grapes and parmigiano cheese
Canapè with italian salad
Slices of cured raw beef with melon
Selection of sandwiches



COCKTAILS

LA BOHEME

Fruit cocktail (alcohol free)
Sparkling wine "Santero" DOC

Shrimp cocktail

Salmon tartare with dill and pink pepper flavor

Carpaccio of salted meat with melon

Grilled vegetables

Salad of pearl barley with salted meat and rocket salad

Slices of pizza

Cous-cous with Mediterranean flavors

Composition of pasta brisèe with soft cheese and fresh thyme
of tomato confit and olives and salmon tartar

Slices of pineapple with pink pepper



LA TRAVIATA

Fruit cocktail (alcohol free)

Sparkling wine "Santero" DOC

Marinated swordfish and raspberry citronette

Slices of dry salted beef with artichokes and
parmigiano

Prawn served with gorgonzola sauce and honey

Pieces of Grana Padano and nuts

Slices of pizza

IL TROVATORE

Bellini Cocktail

Sparkling wine "Santero" DOC

Fruit juices

Salad with turkey, celery and olives

Parmigiano Reggiano with grape and nuts

Breadsticks, scones and crackers

Vol-au-vents stuffed with soft cheese and thyme mousse,
with mushrooms, shrimp and salmon tartare

Tiramisù

