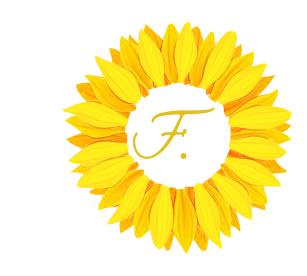
# Menù



F. Events

WEDDINGS AND EVENTS IN ITALY



C&C Catering and Banqueting

# Menù "Classic"

#### Entree

#### Finger food

Mazara red shrimp tartare with strawberry petal

Pinzimonio with yogurt sauce

Roasted octopus tentacles with peppermint

Beans cooked with clay and red mussels

Slightly marinated tuna with Teriaki sauce

Camembert and cherry jam

Carpaccio stuffed with goat cheese, rucola and lime

Brioche bread with foie grass pate

Puff pastry with serrano

Harnessed shrimps with white sesame

Fillet beat on yolk with black salt and mustard kernels

Sablé with zola and dried fig hydrated with rum

# Aperitif

Three food "islands" of your choice included and a beverage "island"

#### Show Cooking

Shrimps in saffron batter

Crispy Lampascioni, vegetable sticks in batter

Courgette di zucca e verdure di stagione

Zeppoline with ricotta and eggplant

Fish and seafood in rice tempura

Fried sage

#### Cured meats

Parma ham with figs

Coppia Piacentina DOP

Salami and finocchiona

Goose and boar salami

N'duja e pork fat

#### Cheese

Toma with pear jam

Gorgonzola with celery stalks and walnuts

Grana Padano

Pecorino with pepper and herbs

Braided Mozzarella di Bufala with cherry tomatoes and basil

#### Fish & amp; seafood

Salmon with sugar and clove

Smoked swordfish to the scent of Bergamot and oranges

Gratinated seafood

Salad mackerel with oil

Pieces of cod in frying

Grilled cuttlefish with mint

Lemon perch with burgoul and vegetables

Crunchy fish with olive oil mayonnaise

Baci di dama with tuna mousse and fennel

## Finger food

Lentils cream with crumbled chèvre

Carrot cream with red mussels and pepper

Bread with peas cream and black cuttlefish

Potato cream and truffle leaves with its oil

Fried Occhialoni with lemon mayonnaise

Eggplant roll with stracotto and mozzarella

Poached egg with crunchy bacon

Octopus with melon and balsamic

Tuna sashimi with lime and mint vinegrette

Beef tartare with mustard

Burrata and pesto with confit tomatoes

#### Veggie Food

Tartare of sautéed mushrooms

Courgette rolls with cheese mousse

Parmigiana with aubergines and basil

Gazpacho with tomato and mozzarella

Asparagus

Caprese

Veggie burger with yogurt mayonnaise

Pear and gorgonzola muffins

Salad of avocado, walnuts and mint

Eggplant salad

Fried chickpea porridge

#### Beverage

Sparkling wine

Red and white wine

Aperol spritz

Fruit soft drinks

Still and sparkling water

#### Waiter service

Main courses

#### First courses

#### Risotto

Risotto with crorofilla, clams and lime

Risotto with pomegranate and guinea fowl breast

Risotto with strawberries and cartizze

Risotto with lime and rosemary

Risotto with truffle and Parmigiano

Risotto with zucchini and prawns

Risotto with hazelnuts, mascarpone and salmon

#### Pasta

Burrata panserotti with octopus ragu and capers

Tortelli with burrata on fresh tomato coulis and fried basil leaves

Pasta with olives, cherry tomatoes, capers, pecorino, leek and crispy basil

Pasta with squid's tentacles

Fresh tomato pasta with eggplant and ricotta

Pasta with monkfish and yellow tomatoes

Pasta con funghi e gambero viola

#### Second courses

#### Meat Dish

Pork cbt and vegetables soup

Roasted veal in Amarone della Valpolicella on a bush of caramelized cabbage and artichoke chips

Sliced beef on salad and Parmigiano

Fillet of pork in gravy sauce with millefeuille of potatoes, hazelnuts and salad

Culatello cooked at low temperature with potatoes and sweet and sour onions

#### Fish Dish

Rolled seabass in fillo pasta with pecorino

Ombrina in bread crust on crushed broad beans

Octopus tentacles on cream of escarole and potatoes with cherry tomatoes and basil and crispy onions

Turbot with potato mousse and licorice

### Homemade desserts

Millefoglie

Tiramisu

Cheesecake

Chocolate cake with vanilla ice cream

Crème brulèe

Pistachio cake

# Single-storey wedding cake

# Coffee and digestifs

# Winery

#### Red wine

Nebbiolo delle langhe

Barbera D'asti

Shiraz Sicilia igp

Aglianico Le Vignole

#### White wine

Pinot grigio doc

Falanghina Le Vignole

#### Sparkling wine

Falanghina extra Dry

Still and sparkling water

Orange and pineapple fruit juice