

# Menù



## F. Events

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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

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## ***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 & 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

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## ***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

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## ***Homemade desserts***

Millefoglie

Tiramisu

Cheesecake

Chocolate cake with vanilla ice cream

Crème brûlée

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