

Menù



F. Events

WEDDINGS AND EVENTS IN ITALY



C&C Catering and Banqueting

Menù "Extra"

Savoury food

Tartare

Fish dish

Norwegian salmon with strawberries
Red tuna with oil, pepper and lime
Seabass with dill and olives
Red shrimp with white pepper
Marinated prawns in pink pepper

Meat dish

Chianina tartare with capers, parsley and onions
Sweet and sour vegetables

MINIMUM OF 50 PEOPLE

Crudité

Razor clams
Red mussels
Prawns
Coquillage
Fines de Claire
Bartegna
Served with champagne Perrier-Jouet

MINIMUM OF 30 PEOPLE

Fried pizza and panzerotti

Pizza filled at the moment and fried in hot oil
Panzerotti

MINIMUM OF 30 PEOPLE

Hot mozzarella

The production of mozzarella takes place in an artisanal way

MINIMUM OF 70 PEOPLE

Grilled food

Meat dish

Small rosticini
Skewer with pieces of cup wrapped in bacon
Beaf with green herbes
Rosemary chicken

Fish dish

Swordfish and tuna with parsley citronette
Cuttlefish and octopus tentacles
Slices of fish

Grilled fish

Grilled fish to choose from:
Tuna
Bluefish
Crustaceans

MINIMUM OF 80 PEOPLE

Sushi and sashimi

Futomaki
Hosomaki
Temaki
Uramaki
Nigirizushi
Sashimi of different seafood
Served with bear, ashai, sake and green tea

MINIMUM OF 50 PEOPLE

Fifth Avenue

Fish and chips
Sandwiches
Whole grain savoury croissants
Baguette of roast beef
Cesar salad
French fries
Served with different dips

MINIMUM OF 50 PEOPLE

Tex – Mex

Chicken fajitas and grilled vegetables
Tacos with tex-mex sauce
Soup of Mexican black beans
Fried nachos
Burritos
Served with guacamole

MINIMUM OF 50 PEOPLE

Manhattan

Hamburger
Hot-dog
Hash browns
Fried chicken wings
Nuggets
Served with different dips

MINIMUM OF 50 PEOPLE

Cooked on sight

Pepata di cozze
Or Paella

Brasserie

Nuggets of salmon
Black pork fillet with balsamic vinegar and curry

All prices above are VAT not included 10%.

Wedding cake

Wedding cake

Millefoglie in showcooking

Composed by the bride and groom in front of the guests, helped by the chefs

Extra isole dolci

Desserts and fruit

MINIMUM OF 70 PEOPLE

Ice-cream truck

Ice cream (six scoops of your choice)
Cups and cones

FOR 80/100 PEOPLE

Sicilian desserts

Cannolo
Bignè
Granite
Mignon pastry with almond sauce

MINIMUM OF 50 PEOPLE

A taste of Paris

Macarons
Tar tatin
Crepes
Éclair

FOR 50 PEOPLE

The fruits of Amalfi

Fruit filled with ice cream of its own flavour
4/5 types according to availability

MINIMUM OF 50 PEOPLE

All prices above are VAT not included 10%.

Extra beverage

Beer Bar

Wooden counter, with the inscription BEER

BAR, equipped with two staplers

Beer to choose:

Leffe – Beck's – Franziskaner

MINIMUM OF 50 PEOPLE

Open bar

MINIMUM OF 50 PEOPLE

Tasting corner

Workstation furnished with barrels and custom items,

in which the protagonists are the Villa Walter

Fontana wines that come from the most renowned Valtellina vineyards, from which fine and complex wines are obtained.

A sommelier will guide you through the tasting

Baccoand tabacco

Sigari Montecristo, Romeo e Giulietta, Hawana,

Cohiba, Partagas Coronas, Trinidad

Served with fine rum: Zacapa, Caroni, Calvados and dehydrated chocolate and fruit

MINIMUM OF 20 PEOPLE

All prices above are VAT not included 10%.