

Menù



F. Events

WEDDINGS AND EVENTS IN ITALY



C&C Catering and Banqueting

Menù “Fashion”

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
Harnesses shrimps with white sesame
Fillet beat on yolk with black salt and mustard kernels
Sablé with zola and dried fig hydrated with rum

Aperitif One food “islands” of your choice included and a beverage “island”

The luganega with rye crusts and jam
Oysters with special combinations
The octopus with citrus juice
Angus meat with aromatic herbs
Sea grill depending on the catch “amberjack, tuna, sword, etc.” with cooking and cutting in sight
Fried anchovies with lime
Tartare

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

Sorbetto: citrus, licorice, lime, green apple

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

Desserts and fruits

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