

Menù



F. Events

WEDDINGS AND EVENTS IN ITALY



C&C Catering and Banqueting

Menù “Luxury”

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 & 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

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

