
SELECTION OF BANQUETING MENUS

EXAMPLES

COFFEE BREAKS

Test our creativity in creating a “Taylor made” coffee break for your event

Increase interaction and Teambuilding by adding some fun to your break!

- Gym equipment
- Games
- Take a virtual Milan tour without leaving the Hotel

And many more, fantasy is the limit!!!



TRY ONE OF OUR OUTSTANDING FINGER BUFFET

COLD STARTER

- Stewed eggplant and wild fennel on toasted bread
 - Tomato and Mozzarella skewer with basil coulis
- “Bresaola” dried beef with rocket leaves and Parmesan shavings
 - Oriental style chicken

PASTA

- Sautéed “Cavatelli” pasta with asparagus and chicken strips
- “Pennette” pasta with eggplant, capers and “Pecorino” cheese

MAIN COURSES

- “Roma” style deep fried squid rings
- Crispy chicken skewer with corn flakes
 - Mini Hot Dog

DESSERTS

- Strawberry tartlets
- Fresh fruit salad
- Tiramisù

*Water, coffees and infusions included



LUNCH OR DINNER BUFFET

COLD STARTER

Salmon carpaccio marinated with Pernod
Crunchy fennel salad with watercress sprouts
Red rice salad with dried vegetables and extra virgin olive oil
Capricciosa salad
Grilled aubergines
Parma ham
Assorted salads

HOT STARTER

Sautéed “Cavatelli” pasta with asparagus and chicken strips
“Pennette” pasta with eggplant, capers and “Pecorino” cheese

PASTAS

“Chicche” pasta sautéed with mussels and cherry tomatoes
Ricotta and spinach ravioli sautéed with butter and sage

MAIN COURSES

Stewed Gurnard filets with tomatoes and olives
Roasted suckling pig loin with onions and glazed apples with balsamic vinegar

Selection of Desserts, coffees and infusions are included



3 COURSES MENUS

FROM THE SEA

Homemade pasta sautéed with tuna fish ragout and “Taggiasche” olives

Sea bream filet in courgettes and almond crust with sautéed carrots

Strawberry mousse with bitter chocolate fondue

Water, coffees and infusions included



3 COURSES MENUS

FROM THE LAND

Risotto with “Crescenza” soft cheese and asparagus tips

Veal escalope with “Porcini” mushrooms and sautéed potatoes

Piedmont style “Bunet” pudding

Water, coffees and infusions included



4 COURSE MENUS

FROM THE SEA

Roasted Mediterranean octopus on fresh parsley and pepper potato pie

“Cavatelli” pasta sautéed with asparagus, swordfish and tomatoes

Roasted sea bass rolls with tomatoes confit and Swiss chard sautéed in olive oil and pine nuts

Fondant chocolate mousse

Water, coffees, infusions and Petit Fours included



4 COURSE MENUS

FROM THE LAND

Juicy beef carpaccio served on wild mushroom salad, scented with extra virgin olive oil and crispy Parmesan shavings

Homemade “Cortecce” fresh pasta sautéed with eggplant, olives and fresh tomato purée

Low temperature cooked Veal loin glazed with beer on sautéed potatoes and artichokes

Iced aniseed “Zabaglione” with caramelized coffee

Water, coffees, infusions and Petit Fours included



PIATTO UNICO

Sautéed “Cavatelli” pasta with vegetables and filet of roasted suckling pig on rösti potato

Apple Strudel

OR

Risotto “Parmigiana” style and Chicken supreme “Milanese” style with sautéed vegetables

Vanilla crème brulée

Water, coffees, infusions and Petit Fours included



GALA MENUS

Smoked salmon tartar with olives, cucumber, watercress and yogurt purée

“Risotto with clams, scented with zucchini pesto and fish roe “Bottarga”

Crispy turbot filet with black “Scorzzone” truffle and confit tomato
on potato-broad beans croquette with oyster sauce

Bitter chocolate soufflé with candied orange cream

Water, coffees, infusions and Petit Fours included

