



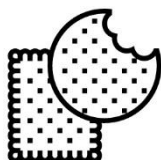
COFFEE BREAK

(up to 20 people the service will be set up at the Bar or inside the room as an unattended coffee station)



Warm Matinée

Hot drinks (Tea, Coffee, Milk), Mineral water, Juices (Pineapple, Orange, Grapefruit)



Little Break

Biscuits, Hot drinks (Tea, Coffee, Milk), Mineral water, Juices (Pineapple, Orange, Grapefruit)



Pastries

Mixed sweet and salty pastries, Hot drinks (Tea, Coffee, Milk), Mineral water, Juices (Pineapple, Orange, Grapefruit)



Yogurt

Yogurt with honey and fresh fruit, Mixed sweet and salty pastries, Hot drinks (tea, coffee, milk), Mineral water, Orange juice

Extras

Espresso coffee machine with pods (*minimum 20 coffe pods*)

Dried Fruits

COCKTAIL

(up to 20 people the service will be set up at the Bar)



Matisse

Potato chips, Peanuts, Tortillas, Olives, Peanuts, Alcoholic and non-alcoholic cocktails, Organic sparkling Pignoletto, Mixed Juices



Monet

Fried mixed pastries, Warm rustic pies, Mortadella, Grana Padano Snippets, Alcoholic and non-alcoholic cocktails, Prosecco DOC, Fruit juices



Degas

Cereal or couscous salad, Bruschettina Altamura with tomatoes and basil, Triangles of stuffed piadina romagnola, Vegetables, Raw vegetables dipped in olive oil with pepper and salt, Salads corner, Organic sparkling Pignoletto and Barbera, Fruit juices, Mineral water



Picasso

Slices of Grana Padano with Modena balsamic concentrate, Marinated guinea fowl in balsamic vinegar and aromatic herbs, Homemade grissini with Parma ham, Rolls of eggplant rocket and pecorino cheese, Cubes of caramelized pineapple with Gran Marnier, Mortadella froth with pistachios, Mixed canapés, Crouton with cream cheese and aromatic herbs, Marinated salmon with ricotta and chives, Rolls of courgettes and golden speck, Genovese focaccia. Organic Chardonnay, Prosecco, Lambrusco, Alcoholic and non-alcoholic fruit cocktail, Fruit juices, Soft drinks and Mineral water

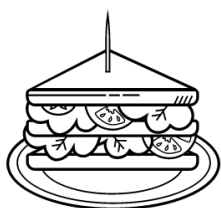
For all cocktail services we dish out

1 bottle of wine or 1 carafe of alcoholic cocktail for every 8 people

LUNCH & DINNER

STANDING BUFFET

tables without seats
(minimum number of preparations: 30 people)



Brunch

Hot pasta, Triangles of stuffed piadina, Sandwiches, Pizza, Bruschettine d'Altamura with tomatoes and basil, Cooked vegetables (steamed and au gratin), Salads corner, Assorted omelettes and flans, Bolognese angel food cake, Fruit juices, Mineral water and Coffee



Bistrot

Hot pasta, Cured meats and cheeses with crescentine and piadine, Roast Beef or Bresaola with rocket and parmesan flakes, Veal in tuna sauce, Mesclun salad with balsamic burnt, Baked Vegetable (steam and gratin), Cereal salad, Salads corner, Greek salad, Dessert and fruit buffet, Mineral water and Coffee

Extras

Starter, Pasta dish, Main course, Dessert or Fruit



Organic Regional Wine (1 bottle each 4 people)

Barbera, Sangiovese, Pignoletto, Chardonnay

BUFFET WITH SEATS

(minimum number of preparations: 30 people)

Country Buffet



Two pasta courses, Mixed grilled roasts, Cured meats and cheeses with crescentine and piadine, Beef or Bresaola roast with rocket and parmesan flakes, Veal in tuna sauce, Mozzarella with tomatoes and olives, Mixed salad with balsamic burnt, Baked vegetable buffet, Vegetable flans, Assorted omelettes, Couscous salad or vegetable-based cereals, Salad corner, Dessert and fruit buffet, Mineral water, Espresso coffee

Vegetarian Buffet



Two pasta courses, Pumpkin soup with carrots and ginger with black pepper croutons, Citrus seitan scaloppina, Chickpea burger with sweet pepper cream, Mesclun salad with dried apricots, flakes of pecorino cheese and walnuts, Red chicory salad, pears and Asiago cheese, Baked and steamed vegetables, Tofu quenelle with chives and Tropea onion jam, Gratin potatoes with shallots, Vegetable flan, Mozzarella with cherry tomatoes and basil, Rice salad with turmeric, carrots, peas and scrambled eggs, Pearl barley salad with braised radicchio and smoked tofu, Seasonal salads, Raw vegetables dipped in olive oil with pepper and salt, Fruit buffet and Desserts, Espresso coffee

Buffet Bolognese



Tortellini in capon broth, Tagliatelle with Bolognese stew, Capon with misticanza and jelly with raisin, Bolognese sliced platter with crescentine, Grilled Mortadella with field rocket and Modena vinegar, Fried Bologna Skewer (with mortadella and fontina cheese), Veal cutlet with stuffed zucchini, Vegetables buffet (cooked and steamed), Mixed salads, Fruit and bolognese sweets (Zuppa inglese, Bolognese Pinza, Fried Bolognese cream, Rice cake, Fior di latte, Angel cake), Mineral water and Espresso coffee

Fish Buffet



Vegetarian pasta course, Fish and pasta course, Main course of fish, Buffet of baked vegetables, steamed and au gratin, Corner of salads, Mussels impepata, Marinated salmon with rocket and orange, Cod fried meatballs with valerian and honey, Cous-cous salad with crunchy vegetables and squid tufts, vegetables omelettes and assorted flans, Raw vegetables dipped in olive oil with pepper and salt, Squid salad with broccoli and toasted almonds, vDessert and Fruit buffet, Mineral water Espresso coffee



Asian Fusion Buffet

Black rice salad with avocado and prawns, Cantonese rice, Seasonal raw vegetables dipped in olive oil with pepper and salt, Courgette flan with turmeric cream and clams, Chickpea flan with braised red radicchio and pecorino sauce, Red chicory salad, pears, walnuts and flakes of pecorino cheese, Hot main dish *, Vegetarian sushi corner, Cannellini beans, Baked vegetables, Boiled and mixed salads, Seasonal fruit, Mineral water and Espresso coffee

* chosen from among:

Seasonal vegetable soup

Onion and rosemary soup with Asiago crouton

Pumpkin, carrot and ginger cream with croutons with black pepper

Potato and thyme cream with paprika crostini

Zucchini Cream with leeks and toasted almonds

Grandma's pasta and beans

SERVED

Complete Meal

Pasta course, Main course with side dishes (small portions served on the same plate), Mineral water and Espresso coffee

Menù Business

Starter, Pasta course, Dessert, Mineral water and Espresso coffee

Menù Italy

Two Pasta courses, Main course with side dish, Dolce, Mineral water and Espresso coffee

Extras

Starter, Pasta dish, Main course, Dessert or Fruit



Organic Regional Wine (1 bottle each 4 people)

Barbera, Sangiovese, Pignoletto, Chardonnay