



Chef Service Menu

HOLIDAYGARDA
SPLENDID VILLAS WITH LUXURY SERVICE

2023



DELIVERY MEALS

Full multi-course meals prepared in the chef's kitchen and delivered to your door, ready to be heated and served. Includes instructions for heating and serving for each dish.

Make any of these menus into a full service “chef in villa Menu”: add **150 €**
Add extra portions for **20 €** per portion

MENU 1

220 € (10 portions)

- ♦ *Lasagne with meat ragu*
- ♦ *Mixed Salad*
- ♦ *Dessert*
- ♦ *Bread*

MENU 2

180 € (10 portions)

- ♦ *Vegetable lasagne*
- ♦ *Mixed Salad*
- ♦ *Dessert*
- ♦ *Bread*

FULL CHEF SERVICE IN VILLA

*Chef will come to your villa and prepare a full four course meal plus sides, bread and salad.
Service includes table preparation, table service, and clean-up until the dessert course.*

CRUDITÉ OF RAW FISH

for up to 4 people **90 €** (per person)

- ♦ *Oysters, sicilian prawns, tuna fish, salmon, scampi, branzino (european bass)*
- ♦ *First Course*
 - A Spaghetti with fish*
 - B Risotto with fish*
- ♦ *Dessert*

PAELLA FISH 330 € (6 portions)

PAELLA MEAT 300 € (6 portions)

- ♦ *Bruschetta with cherry tomatoes and basil*
- ♦ *Dessert*

A Traditional coffee “tiramisù”

B Shortcut pastry tart with an egg based cream and seasonal fruit

C Dark chocolate cake with whipped cream, berries and mint

D Almond and macaroon cake with vanilla ice cream

E Apple cake with cinnamon, almond flakes and vanilla ice cream

F Cheesecake with strawberry jam

G Panna cotta with fresh fruit



FULL CHEF SERVICE IN VILLA

Chef will come to your villa and prepare a full four course meal plus sides, bread and salad.

Service includes table preparation, table service, and clean-up until the dessert course.

Select one dish (for the whole group) from each column below for the first three courses.

Set menus 360 € for up to 6 people, 60 € per extra person

Choose one dish from each column

STARTERS	FIRST COURSE	MAIN COURSE	DESSERT
<i>A Mixed vegetables timbale with king prawns</i>	<i>A Homemade tagliolini with lake fish ragu</i>	<i>A Oven baked fish from the lake and potatoes</i>	<i>A Traditional coffee "tiramisù"</i>
<i>B Burrata with anchovies, cherry tomatoes, basil and Garda olive oil</i>	<i>B Seasonal risotto</i>	<i>B Pork fillet with caramelized apples, side of baby spinach with raisins</i>	<i>B Shortcut pastry tart with an egg based cream and seasonal fruit</i>
<i>C Meatballs on pepper cream and crusty bread</i>	<i>C1 Spinach and ricotta tortelloni with butter and sage</i>	<i>C Grilled salmon fillet with parmesan basil butter</i>	<i>C Dark chocolate cake with whipped cream, berries and mint</i>
<i>D Mini aubergines with parmesan, oregano and cherry</i>	<i>C2 Meat tortelloni</i>	<i>D Crunchy Garda Lake sardines on potato cream</i>	<i>D Almond and macaroon cake with vanilla ice cream</i>
<i>E Focaccia with raw ham, burrata cheese and rocket</i>	<i>D Fresch tagliatelle pasta with bolognese sauce</i>	<i>E Sliced beef fillet with side of potatoes and salad with oranges</i>	<i>E Apple cake with cinnamon, almond flakes and vanilla ice cream</i>
<i>F Crispy parmesan basket with salad and fried sardines</i>	<i>E Gnocchi with cuttle fish ink and cherry tomatoes</i>	<i>F Lamb ribs with parsley pesto, with side of roast potatoes and salad</i>	<i>F Cheesecake with strawberry jam</i>
<i>G Shrimps tails with mint and yoghurt sauce</i>	<i>F Paccheri pasta with king prawns and tomato sauce</i>	<i>G Sauteed scallops with parma ham</i>	<i>G Panna cotta with fresh fruit</i>
	<i>G Spaghetti with zucchini pesto on mozzarella cream, anchovies and toasted bread crumbs</i>		

KIDS MENU

Add a special menu dedicated just for the kids to any full service meal

Pasta with tomato sauce, hamburger with oven baked french fries, dessert

25 € per child

WINES

Add bottles of locally produced wines, typical of the region, to any of your menus whether

Delivery or Full Service.

♦ **Red 20,00 €** ♦ **White 20,00 €** ♦ **Diamante Rosé 30,00 €** ♦ **Prosecco 20,00 €**



BRUNCH

Wake up slowly to the smell of bacon frying and the sound of pancakes flipping. Chef will prepare a rich hot and cold brunch buffet in the villa including pastries, yoghurts, meats and cheeses, fruits and vegetables, fresh juices. Eggs, bacon and pancakes cooked on the spot.

296 € for up to 8 people, **37 €** per extra person

APERICENA

An aperitif buffet so complete it turns into supper. Chef will bring all the food and prepare the table with a rich hors d'oeuvre buffet of both savouries and desserts, including also the aperitif drinks (both alcoholic and non-alcoholic)

376 € for up to 8 people, **47 €** per extra person

GRIGLIATA BARBECUE

A summer tradition, in Italy and around the world. Enjoy the long slow evenings with friends while eating a classic grilled meal prepared by the chef, including vegetables, bread, sides and dessert

Meat: 440 € for up to 8 people, **55 €** per extra person

Fish: 520 € for up to 8 people, **65 €** per extra person

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