



APERICENA

The latest Italian fashion, an aperitif buffet so complete it turns into supper! Chef will bring all the food and prepare the table with a rich buffet of both savouries and desserts, including also the aperitif drinks (both alcoholic and non alcoholic).

27,00 € per person, minimum 8 people

- Savoury Buffet with 15 dishes;
- Sweet Buffet with 4 dishes;
- 2 Carafes of "Spritz" aperitif;
- 1 Carafe of non-alcoholic aperitif.

Chef Service Menu 2017





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. Menus are fixed, but you can change the dessert with one from another menu.

Make any of these menus into a full service "chef in villa Menu": add **150,00 €**
Add extra portions for **18,00 €** per portions

MENU 1: LOCAL DELIGHTS

230,00 € (10 portions)

- ♦ Local specialty Filled Focaccia breads;
- ♦ Selection of Local artisanal cheeses;
- ♦ Selection of Local artisanal sliced meats;
- ♦ Mixed salad with pears and walnuts;
- ♦ Local specialty "Strawberries Tiramisu";
- ♦ Bottle of Local "Lugana" white wine.

MENU 3: VEGETABLE LOVERS

250,00 € (10 portions)

- ♦ Zucchini and cheese puff pastry nests;
- ♦ Ricotta & Spinach Cannelloni with tomato sauce;
- ♦ Typical local meatloaf with carrots potatoes and salad;
- ♦ Coffee Tiramisu.

MENU 5: MEAT LOVERS

270,00 € (10 portions)

- ♦ Speck and Provola spirals;
- ♦ Lasagne al ragu;
- ♦ Sliced Fillet steak with potatoes
- ♦ Salad;
- ♦ Strawberry and Ricotta cookie crust pinwheels.

MENU 2: FRESH & CHILLED

240,00 € (10 Portions)

- ♦ Bacon and Potato Spirals;
- ♦ Cold Pesto Pasta with datterini tomatos and mozzarella;
- ♦ "Pollo Tonnato" (local specialty, roast chicken chilled in creamy tuna sauce)
- ♦ Mixed Salad;
- ♦ Seasonal Italian Fruit Pie.

MENU 4: FISH LOVERS

260,00 € (10 portions)

- ♦ Salmon toasts;
- ♦ Prawn and Zucchini crêpe, baked with besciamella sauce;
- ♦ Baked rainbow trout with roasted potatoes;
- ♦ Salad;
- ♦ Peach and Almond Pie.

WELCOME MENU

150,00 € (10 portions)

- ♦ Lasagne al Ragu;
- ♦ Mixed Salad;
- ♦ Seasonal Cake.



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. And close with 3 different desserts, chef's surprise.

40,00 € per person, **minimum 6 people**

Choose one dish from each column

APPETIZERS

- A. King Prawns on a bed of sautéed vegetables;
- B. Beef tartar served with crostini (slim crispy crackers);
- C. Leek quiche tortelettes on a bed of emmenthal cream sauce;
- D. Selection of local sliced meats.

FIRSTS

- A. Troccoli (fresh egg pasta) with fish and datterini tomatoes;
- B. Risotto of seasonal veg on vegetable cream sauce bed, garnished with crunchy bacon bits;
- C. Classic local tortelloni with butter and sage sauce;
- D. Lasagne al Ragu.

SECONDS

- A. Lake fish baked with herbs, side of seasonal vegetables;
- B. Pork Fillet with caramelized apples, side of baby spinach with raisins;
- C. Sliced beef fillet with side of potatoes and salad with oranges;
- D. Typical local meatloaf with meat and carrots.

DESSERT COURSE

Is always a triple surprise (3 different desserts) from the chef, depending on what delights are in season!

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, chocolate muffin

15,00 € per child

WINES

Add a bottle or 6 of locally produced wines, typical of the region, to any of your menus whether Delivery or Full Service.

- ♦ Red
- ♦ White
- ♦ Diamante Rosé
- ♦ Prosecco

15,00 € /bottle

15,00 € /bottle

18,00 € /bottle

15,00 € /bottle