

Home Banqueting





ARRIVAL MEAL

ENJOY YOUR ARRIVAL IN VILLA WITHOUT BOTHERING ABOUT COOKING.
LIVE THE DINNER EXPERIENCE IN YOUR PRIVACY WITH YOUR FAMILY. IT WILL BE WORTH IT.
ALL THESE PRODUCTS HAVE BEEN CAREFULLY SELECTED AND FRESHLY COOKED.
COMBINE THE MENÙ WITH A SELECTION OF LOCAL WINE.

MENU 1

- LASAGNE WITH MEAT RAGÙ OR VEGETARIANS
- MIXED SALAD
- BREAD
- TIRAMISÙ

200 EUROS FOR 10 PORTIONS

MENU 2

- ITALIAN COLD RICE SALAD
- CAPRESE SALAD
- BREAD
- TIRAMISÙ

200 EUROS FOR 10 PORTIONS

MENU 3

- COLD PASTA SALAD WITH MOZZARELLA & FRESH TOMATO
- GRILLED MARINATED BEEF
- GRILLED VEGETABLE
- TIRAMISÙ

250 EUROS FOR 10 PORTIONS

APERICENA & BOX APERITIVO DELIVERY

DON'T NEED TO RUSH ON YOUR VACATION: ENJOY THE ITALIAN LIFESTYLE LIVING THE "APERITIVO" EXPERIENCE BEFORE DINNER.
IT IS GOING TO BE WORTH IT!

WE WILL BRING YOU ALL IN YOUR VILLA ALLOWING YOU TO ENJOY IT IN YOUR PRIVACY.

MEAT

2 CHOICES OF GOAT CHEESE AND 2 OF COW CHEESE; SALAME, COPPA AND PANCETTA; OLIVES AND CAPERS FROM GARDA LAKE, FOCACCIA WITH GARDA EXTRA VIRGIN OLIVE OIL, SEASONAL FRUIT.

**30 EUROS FOR PERSON, MINIMUM
4 PERSONS**

BOX APERITIVO

FISH

SEA SALAD, PRAWNS IN COCKTAIL SAUCE, TUNA & SALMON TARTARE, PURPLE AND RED SHRIMPS, TWO OYSTERS.

**50 EUROS FOR PERSON, MINIMUM
4 PERSONS**

APERICENA

THE RENOWNED ITALIAN LONG APERITIF, DON'T WORRY ABOUT DINNER, YOU WILL FIND SNACKS AND FINGER FOOD BOTH SALTY AND SWEET. INCLUDED IN THE PRICE THE TYPICAL APEROL SPRIZ & AN ALCOHOLIC APERITIF FOR THE KIDS.

360 EUROS FOR 8 PORTIONS, EXTRA PORTION 40 EUROS FOR PERSON FOR LESS PEOPLE CONTACT US FOR A FREE QUOTE

LOCAL WINE

- RED : 18 EUROS
- WHITE : 16 EUROS
- 1,5 LITER APEROL SPRIZ: 23 EUROS
- CHIARETTO : 16 EUROS
- PROSECCO : 15 EUROS

FULL CHEF SERVICE IN VILLA OR DELIVERY

THE PRICE INCLUDES THE SETTING OF THE TABLE WITH FRESH FLOWERS, CANDLES AND GLASS JARS PLUS THE CLEANING OF THE KITCHEN AREA AT THE END OF THE SERVICE.

COMBINE THE MENÙ WITH A SELECTION OF LOCAL WINE OR WITH THE TYPICAL APEROL SPRITZ.

COMPOSE YOUR MENU

STARTER

- A. SEA SALAD
- B. RED MUSSELS SOUTÈ
- C. PRAWNS IN COCKTAIL SAUCE
- D. TUNA TARTARE & PASSION FRUIT
- E. SALMON TARTARE & GUACAMOLE
- F. LOCAL COLD CUTS & CHEESE
- G. CROUTONS WITH GOAT CHEESE, CAPERS POWDER AND CITRUS FRUITS
- H. MEAT TARTARE WITH AROMAS

FIRST COURSE

- A. PASTA WITH SAFFRON SAUCE, COURGETTES AND SHRIMPS
- B. RICE WITH LIME, SHRIMPS AND BURRATA
- C. SPAGHETTI WITH CLAMS
- D. SPAGHETTI WITH TUNA CUBE, CARAMELIZED TOMATOES
- E. PASTA WITH ROCKET PESTO, TOMATO & PARMISAN FLAKERS
- F. SPAGHETTI WITH BOLOGNESE RAGÙ
- G. PASTA WITH HOME MADE PESTO
- H. SPAGHETTI WITH CARBONARA SAUCE

MAIN COURSE

- A. SLOW COOKED SPICY RIBS WITH POTATOES
- B. BAKED SWORDFISH AND VEGETABLES
- C. BEEF FILLET WITH VEGETABLES
- D. SEA BASS WITH SALT
- E. CRUNCY OCTOPUS WITH PURÈ AND SLIGHTLY SPICY HERBS
- F. VITELLO TONNATO (VEAL WITH TUNA SAUCE AND CAPERS)
- G. ITALIAN COTOLETTA & SAUTEED COURGETTES
- H. ITALIAN GRILLED MEAT OR FISCH

DESSERT

- A. CHEESECAKE
- B. TIRAMISÙ
- C. PANNA COTTA
- D. ARTISAN ICECREAM
- E. FRUIT SALAD

65 EUROS FOR EACH PERSON, MINIMUM 6 PERSONS, FOR LESS PEOPLE CONTACT US FOR A FREE QUOTE

ALL MENUS CAN BE PREPARED WITH NO GLUTEN AND NO LACTOSE PRODUCTS

MENU OPTIONS

COMPLETE YOUR MEAL WITH THE MOST SUITABLE ALTERNATIVES FOR YOUR FAMILY, KIDS, VEGETARIANS, VEGANS A TOP SELECTION OF RAW STARTERS.

KIDS MENU

- PASTA WITH : BOLOGNESE RAGÙ, TOMATO SAUCE OR HOME MADE PESTO
- MEATBALLS WITH PURE
- DESSERT

30 EUROS FOR KID



VEGETARIAN MENU

- ASPARAGUS OMELETTE WITH PARMESAN FONDUE.
- SPAGHETTI WITH CARAMELIZED CHERRY TOMATOES AND ROCKET
- STUFFED ZUCCHINI WITH YOGURT SAUCE AND MINT
- DESSERT

55 EUROS FOR PERSON

VEGAN MENU

- MIXED OF VEGAN APPETIZER.
- PASTA WITH CREAM OF PEPPERS, CRUNCY CHICKPEAS AND VEGAN CHEESE FLAKES.
- TOFU STEW WITH MUSHROOMS AND VEGETABLES
- DESSERT

55 EUROS FOR PERSON



SEAFOOD RAW STARTER

- MIX OF RAW SEAFOOD: TUNA & SALMON TARTARE, PURPLE AND RED SHRIMPS, TWO OYSTERS ACCOMPANIED BY SAUCES

50 EUROS FOR PERSON

FULL CHEF SERVICE IN VILLA OR DELIVERY

GREAT PLATEAU OF FISH

- MIX OF SEA APPETIZER: SEA SALAD, SHRIMPS IN COCKTAIL SAUCE, TUNA, AMBER & SALMON TARTARE, BLU, PURPLE AND RED SHRIMPS, PRAWNS, OYSTERS AND CAVIAR WITH BREAD.
- RICE WITH LIME, SHRIMPS AND BURRATA OR SPAGHETTI WITH CLAMS
- DESSERT

**THE PRICE FOR EACH PEOPLE IS 95 EUROS, MINIMUM ORDER: 6 PEOPLE,
FOR LESS PEOPLE CONTACT US FOR A FREE QUOTE.**

THE ITALIAN BBQ

A SPECIAL ITALIAN GRILLED MEAL OF MEAT OR FISH, COOKED TO YOUR PREFERENCE IN YOUR VILLA A TIME THAT SUIT YOU,
INCLUDING VEGETABLES, SALAD, BREAD AND DESSERT.

400 EUROS FOR 8 PORTIONS, EXTRA PORTION 50 EUROS FOR PERSON FOR LESS PEOPLE CONTACT US FOR A FREE QUOTE

TWO MENUS TO DISCOVER THE TRADITIONAL FOOD OF LAKE GARDA AND IT'S SURROUNDINGS.

GARDA LAKE MENU

CROUTONS WITH GOAT CHEESE,
CAPERS POWDER AND CITRUS FRUITS
FLAVORED EXTRA VERGIN GARDA OLIVE OIL.

TAGLIOLINI PASTA STUFFED WITH
GARDA LAKE LEMON
SAUCE AND PERFUMES OF THE SEASONAL HERBS.

FISH FILLET IN MEDITERRANEAN CRUST,
FENNEL SALAD WITH ORANGES
AND OLIVES FROM LAKE GARDA

CHEESECAKE

55 EUROS FOR PERSON

MINIMUM ORDER: 8 PEOPLE, FOR LESS PEOPLE CONTACT US FOR A FREE QUOTE.

**DO NOT FIND THE OFFER YOU PREFER, DO YOU HAVE A SPECIAL REQUEST?
CONTACT US WE WILL BE HAPPY TO HELP.**

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TYPICAL BRESCIAN MENU

LOCAL COLD CUTS AND CHEESES
ACCOMPANIED BY FRAGRANT BREAD,
OIL AND OLIVES FROM GARDA, CAPERS
FROM GARGNANO AND PICKLED VEGETABLES.

CASONCELLI PASTA STUFFED WITH A
BRESCIAN FILLING,
IN A BUTTER AND SAGE SAUCE.

BRESCIAN SPIEDO COOKED 5 HOURS
ON THE SPECIAL GRILL WITH POLENTA.

TIRAMISÙ

65 EUROS FOR PERSON

