

VILLA BORNANCINI

Via Roma 109 Cinto Caomaggiore (VE) Tel.+39-3477826508

MEAT MENU

We will set up the external part used as a standing buffet, umbrellas and seats with various sitting areas, stations with tables and white flandra tablecloths

As an alternative to the white tablecloth, sage green tablecloths are available for an additional €1 per place setting.

The standing buffet includes:

BAR CORNER

Cup with still and sparkling house white wines, red wines, non-alcoholic aperitifs and water.

BUFFET CORNER OF APPETIZERS - 10 TO CHOOSE BETWEEN:

- Mini caprese in glass
- Cream puffs filled with Alpigiana cream cheese and speck or pumpkin cubes
- 4-grain brioche filled with soppressa arugula and mayonnaise
- Focaccia filled with lettuce, ham, and tomato
- Chicken salad cups with crispy celery
- Four-cheese platter
- Battered vegetables
- Fried zucchini flowers with sage
- Chicken meatballs with salad and tartar or béarnaise sauce
- Montasio cheese nuggets and porcini mushrooms
- Rice arancini
- Tomato and mozzarella panzerotti
- Mini vegetable quiches
- Tuna carpaccio in a finger-shaped dish
- San Daniele ham in a morse with croutons
- Knife-grilled Trieste cooked ham, horseradish, and croutons
- Grilled porchetta with soft bread croutons
- Finger-shaped dish with salted meat and parmesan shavings
- Small stuffed pasta bresaola with ricotta and arugula

The table setting in Serra di Dino will be decorated with white Damask tablecloths, fabric napkins, steel tableware, and white ceramic or glass placemats.

As an alternative to the white tablecloth, sage green tablecloths are available for an additional €2 per place setting.

Wooden tables without tablecloths and chairs are also available for an additional €2 per place setting.

Appetizers and first courses

APPETIZER: CHOICE OF 1 SERVED AT THE TABLE

- Homemade smoked beef steak on mixed salad and sweet and sour vegetables
- Grana frico with soft meatballs, fondue, and mushrooms
- Broccoli flan/Zucchini flan/Squash flan/Side with Montasio cream and a dehydrated or fresh cold cut.
- Eggplant parmigiana in a filo pastry basket
- Beef carpaccio with arugula, Grana shavings, and dehydrated cherry tomatoes

FIRST: 2 OF YOUR CHOICE SERVED AT THE TABLE

- Risotto with wild herbs and Castelmagno or Robiola cheese
- Risotto with artichoke cream, toasted pine nuts and pitina
- Risotto with saffron and sausage
- Risotto with asparagus and raw San Daniele
- Risotto with taleggio and green asparagus and walnuts
- Gnocchi with basil pesto, blanched cherry tomatoes, and smoked ricotta
- Crepes filled with your choice of mushrooms, vegetables, and zucchini, Swiss chard, Treviso radicchio, brie, or other cheese paired with a cured meat

A LEMON SORBET OR ORDER WILL BE SERVED BETWEEN THE FIRST AND SECOND BASIL SORBETO

Second Sides and Desserts

SECOND: 1 OF CHOICE SERVED AT THE TABLE

- Pork medallion with green peppercorns
- Grilled pork tenderloin wrapped in smoked bacon and a sprig of mixed salad leaves
- Sliced roast beef with herbs
- Veal fillets with porcini mushrooms
- Slow-cooked duck breast with mixed salad leaves and mango salsa
- Roast veal fillet or shoulder in a focaccia crust, classic or with puff pastry

SIDE DISHES: 2 OF YOUR CHOICE SERVED AT THE TABLE

- Buttered spinach
- Butter peas
- Spade zucchini
- Grilled vegetables
- Baked potatoes
- Duchess potatoes
- Caponata of vegetables
- Braised Belgian envy
- Chard au gratin
- Mixed salad
- Gratin tomatoes
- Artichokes in pan

DESSERT: 1 OF YOUR CHOICE SERVED AT THE TABLE

- Semifreddo cake with berries or chocolate in a round or rectangular shape
- Millefeuille with Chantilly cream and chocolate chips or wild berry sauce
- Classic cake with Chantilly cream sponge cake, rectangular or round or with decorated floors of your choice

Buffet of fruit and sweets

FRUIT BUFFET 1 TYPE OF CHOICE BETWEEN:

- Skewers with mixed fruit
- Sliced fruit arranged in glass risers

SWEET BUFFET 3 TYPES TO CHOOSE FROM:

- Miniature pastry
- Candies on jars
- Sugared almonds on tall glass risers illuminated with LEDs
- Chocolate and Rum

Coffee with corrections, water and wines from our cellar at the table

LIGHTED BAR CORNER FOR COCKTAILS

AT THE END OF THE EVENING

On consumption: €7.00 per piece

Price €130.00. per adult VAT included

Children's Menu Price €40.00. including access to the buffet of appetizers and desserts, a first and second course of your choice.

THE PRICES DO NOT INCLUDE THE RENTAL OF VILLA BORNANCINI