



AI TRE AMICI CATERING

THE CATERING FOR YOUR SPECIAL DAY

Presentation

Choosing a reception organized by Catering Ai Tre Amici means live the organization of their marriage without stress.

Passion, professionalism, presence and friendliness are our main characteristics, at your disposal to make unique and unforgettable your Wedding.

Our kitchen led by Manlio, will be able to surprise you and make you live a day full of typical friuliane, the seasonality of the raw materials and the quality of the dishes.



Our Seasonal Menu Proposal

Ai Tre Amici Catering always offers a menu based on the raw materials of the Friuli Venezia Giulia region territory that follow the seasonality to ensure always the high quality, freshness and the exaltation of flavors.

The following proposals have therefore been studied by our chefs and can come from your personalized.



APERITIVO

All corners are always included!

Friulan Corner

TIPICAL CHEESES WITH HOMEMADE JAMS

TRECCIA DI BUFALA - MOZZARELLA

TIPICAL CRUNCY FRICO

TIPICAL POTATOES FRICO

RUSTIC OMELETTES WITH WILD HERBS

«TOC IN BRAIDE» WITH POLENTA

Toc in Braide is a traditional dish of corn flour, accompanied by a cream of cheese, which we exalt combining it with a meat, fish or processed cheese sauce

OUR APERITIF
Meat Corner

COOKED HAM IN BREAD
or SAN DANIELE HAM (selected
by your preferences

MORTADELLA AND
PISTACHOS' ROCHER

THE SCOTTONA PIEMONTESE' TARTARE IN

ANCIENT GRAIN FOCACCIA WITH MUSTARD SAUCE,
PEPPER CHEEK AND VEGETABLES

MINI HAMBURGERS WITH CHIANINA MEAT





Fish Corner

CORNER ALWAYS INCLUDED

FLUX CONE, TUNA MOUSSE CAPER FLOWER

GRILLED OCTOPUS WITH CARAMELIZED POTATO

SHRIMP IN LIME AND MINT VINEGAR AND ANANAS SAUCE

SEAFOOD SALAD WITH CITRUS FRUIT

SEARED SQUID SALAD ON CHICKPEA CREAM SMOKED

SALMON ON TOASTED BREAD AND BUTTER MOUSSE

BATTERED FRIED FISH

OUR APERITIF

CHICKEN Veg Corner DRESS

VEGETABLES IN CRUNCHY PINZIMONIUM

SALTED CHEESE TRUFFLES

SALTED CREME BRULÈ WITH STRAVECCHIO AND ROSEMARY BLACK

VENERE RICE WITH CAPONATA OF FRESH VEGS

BATTERED SEASONAL VEGETABLES FRIED IN TEMPURA (fried)





A Tavola

2 first courses + 1 sorbet + 1 main course

Meat Menu Proposal

SPINACH GNOCCHI WITH GORGONZOLA CHEESE CREAM, POPPY SEEDS AND CRISPY SAN DANIELE HAM

ZUCCHINI CHLOROPHYLL RISOTTO, TALEGGIO CHEESE AND PURPLE CABBAGE CHIPS

THE SORBET (flavour to be defined during the food tasting)

PORK IOIN IN PISTACHIO AND ALMOND CRUST

SWEET AND FRUIT BUFFET & THE ITALIAN WEDDING CAKE
flavour of the cake to be defined during the food tasting

Fish Menu Proposal

VENERE BIANCA'S DUMPLING (based on the Catch of the Day - e.g. sea bass / clams / ...) WITH BUFFALO FOAM AND TOMATO CONFIT

RISOTTO CARNAROLI RISERVA FERRARIS WITH MOLLUSCS AND WHITE FISH, BUFFALO FOAM AND BLACK GOLD POWDER (licorice)

THE SORBET (flavour to be defined during the food tasting)

OMBRINA IN ALMOND CRUST AND CARAMELIZED ORANGES WITH THE SCENT OF AMARETTO DI SARONNO

SWEET AND FRUIT BUFFET & THE ITALIAN WEDDING CAKE
flavour of the cake to be defined during the food tasting

MANY MORE OTHER PROPOSAL WILL BE PRESENTED BY OUR CHEFS DURING THE FOOD TASTING IN APRIL



WINES

Prosecco of Valdobbiadene

Friulano - White Wine from Collio Friulano

Cabernet – Red Wine from Collio Friulano

NO LIMITS WINE

*If you'd like to consider different wine proposals,
will certainly be possible through
a meeting with our Sommelier.*



SERVICES ALWAYS INCLUDED IN THE MENU'S COST :

- THE SERVING OF ONE OF THE TWO FIRST PLATE SERVED AT THE TABLE;
- THE SERVING OF THE SECOND PLATES SERVED AT THE TABLE;
- THE SORBET AT THE TABLE OR SERVED OUTSIDE;
- THE DESSERT AND FRUIT BUFFET BEFORE THE CUTTING OF CAKE;
- CLASSIC WEDDING CAKE;
- WINE IN THE MEASURE OF ONE BOTTLE PER PERSON;
- THE SETTING OF THE BUFFET AREA
- HIGH TABLES FOR APERITIF AREA;
- LOW TABLES FOR APERITIF AREA;
- WHITE OR CREAM TABLECLOTHS;
- THE STANDARD TABLE SET UP;
- THE NUMBER OF WAITERS SELECTED IS 1:10;
- STANDARD APERITIF AREA CHAIRS;
- ROUND TABLES FOR LUNCH/DINNER;
- CLEAN OF THE SERVICES.

SERVICES NOT INCLUDED INTO THE OFFER:

SUSHI CORNER: 15,00 € per person with minimum 30 people

BEER CORNER: 10,00 € per person per 3 beers each

APEROL SPRITZ CORNER DURING THE APERITIVO: 10,00 € per person per 3 drinks each

FREE BAR AFTER DINNER: 15,00 € per 4 cocktails per person with minimum 50 people

ITALIAN CONFETTI: TYPICAL ITALIAN SWEET BUFFET MADE BY DIFFERENT SUGARED ALMOND RHUM AND CIGARS CORNER:

10 different flavours with the set up of vases: 500,00 €

MIDNIGHT SNACK: Focaccias and pizzas to be served at midnight: 10,00 € per person with minimum 30 people

HOW MUCH?

The APERITIVO corners are always included, the wines are always included with no limits.

The SWEET BUFFET, the FRUIT BUFFET and the italian WEDDING CAKE (no icing cakes) are always included in the menu cost.

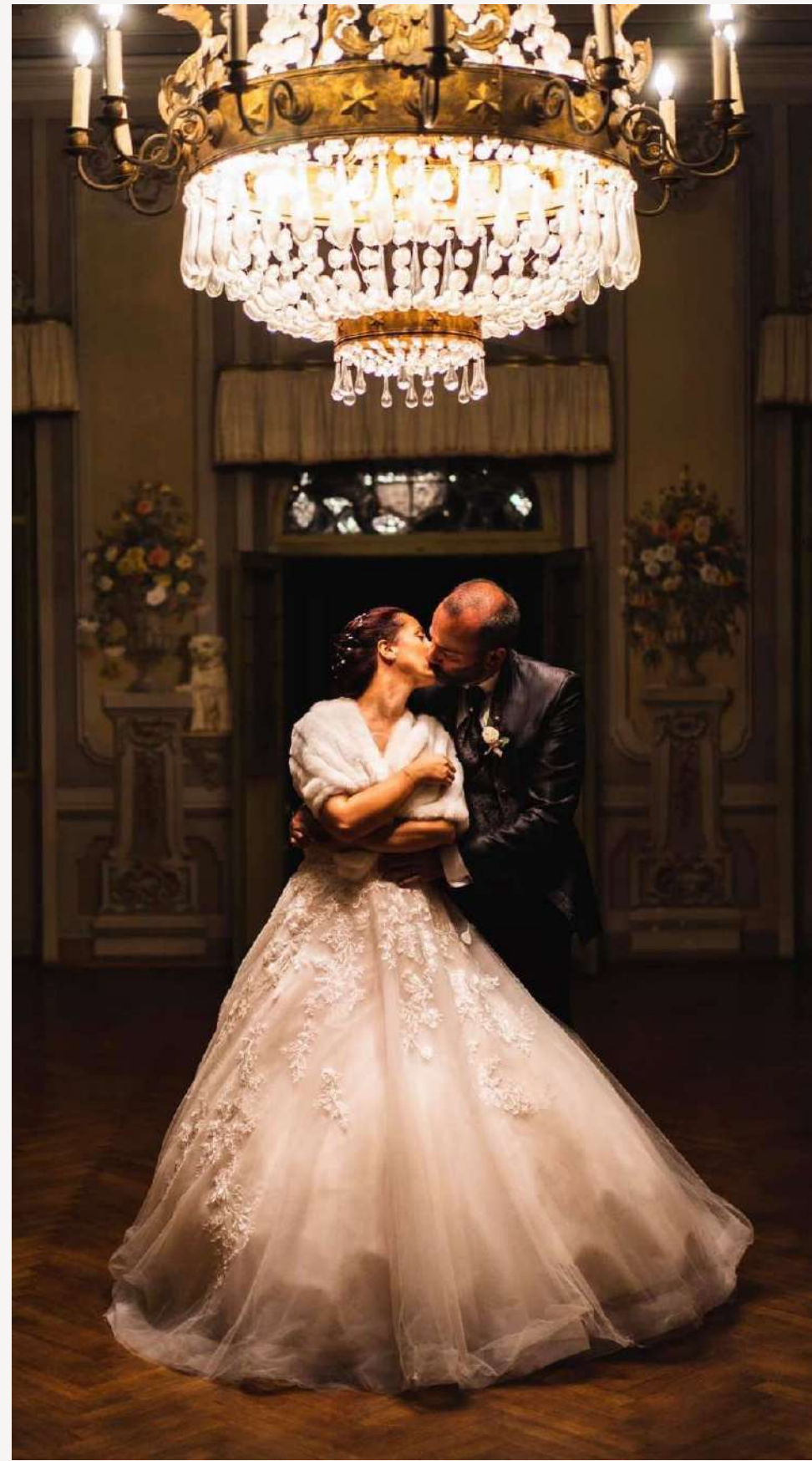
Based on your preferences about the menu to be served during the dining service the final costs are:

MEAT MENU: The menu cost is about **145,00 euro per person** (vat not included - over 120 people the cost will be discounted of 10%)

FISH MENU: The menu cost is about **155,00 euro per person** (vat not included - over 120 people the cost will be discounted of 10%)

*For kids under 10yo, the menus are offered
(if the number of them is less than 10 kids)*





Marriage is, and will always be, the most important journey of discovery man can make.



AT YOUR COMPLETE DISPOSAL

AI TRE AMICI CATERING

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