

"A Dinner Buffet"

Prosecco, Champenoise,
Fruit juices and water

Cheeses from the Farm

Assortment of fresh cheeses,
semi-mature, mature and stracchinati
with selection of honey and jams

The butcher's shop

Complete assortment of delicatessen meats

The Baker corner

Tuscan bread,
sandwiches with assorted spices,
Tuscan" ciacce", breadsticks

Finger food buffet

Balls of salt cod creamed coconut ,
mini tartarre of Chianina meat with sesame seeds ,
vegetables with vinaigrette ,
bruschette with marinated anchovies,
bruschette with tomato and basil ,
smoked salmon on wafer of bread

Served off the cuff

Seasonal vegetables fried in tempura,
chicken fillets and Ascoli stuffed olives

A first course browned in the food warmer

Au gratin baked and stuffed with noodles with Bolognese sauce

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An expressed first course cooked on sight

"As a risotto "

*Cubes of fresh pasta - cooked like a risotto –
with wild mushrooms or vegetables in season*

Second Courses

Skewers of meat

Roast pork

Mixed grill and vegetable buffet

Wedding Cake - to be quoted apart

After Dinner Menu

Coffee and spirits

Cakes, pastries and fruit

The buffet of fruit with ice cream

Price per person € 120+ iva 10%

The cost includes:

Kitchen staff and waiters – one every 15 people

Mise en place and equipment for the buffet to be chosen among the available ones

Mise en place - included in the menu price

- Rustic naked tables with a linen runner, napkins
- Folder wood and iron chairs
- Rustic placemat
- China, cutlery and glasses
- Buffet arrangemt
- Corner tables with barrel



“The Chef ideas”

Here below some suggestions for the appetizer buffet or after dinner area, new and original ideas for the most lively events...

Tasting Corners - To be quantified separately according to the request

Ice drink buffet

Ice food buffet

Raw Tasting
(Meat and fish)

Sushi Tasting

The centrifuged

The Jams: with the best combinations of meats, cheeses and meats

The Italian Excellencies: theme buffets with their producers present

The Street Food

The Ethnic: Brazilian, Spanish, Indian

the Skewers

After Dinner - To be quantified separately according to the request

Pastries, cakes and cupcakes

The buffet of fruit with ice cream

Fruit and chocolate fountain hot fudge

Mix buffet (a little of everything)

The Creperie

The Yogurt and Gelato Palmiro Bruschi

Tasting Tea and Herbal Teas

Cigars, spirits and chocolate

Shabby Chic sweetness buffet



Courses Proposals

First courses

As a risotto

Cubes of fresh pasta - cooked like a risotto –
with wild mushrooms or vegetables in season

The crepes

With milk cream and basil

Au gratin baked and stuffed with noodles with Bolognese sauce

Au Gratin with noodles with wild boar, hare or other type of sauce

Cream of eggplant with julienne of zucchini and fresh oregano

The tradition

Potato ravioli with black truffle

Potato gnocchi with pesto and green beans

Basotti pasta au gratin with wild mushrooms cream

Basotti pasta au gratin with Fossa cheese

Strozzapreti with cream and Bolognese sauce

Strozzapreti with green beans and potatoes

Weeden pasta with pumpkin cubes and gray sausage of Casentino

Ricotta and parmesan “Quenelle” with “Brasato” sauce

*Ricotta and parmesan “Quenelle” with Amatriciana sauce and slivers of pecorino cheese
or with zucchini and basil pesto*

Second courses

*Skewer of mixed meat presented on a red wine sauce
and served with potato at taleggio cheese flavor*

Chianina beef cheek with lemon and buttered spinach

*Tenderloin of wild Casentino Pork roasted with bacon and pistachios and served with
Colombina potatoes or vegetables caponata*

Sliced beef on a bed of arugula and shaved of Parmesan

Loin of veal larded with truffles blacks on carpaccio of wild mushrooms carpaccio

Chicken breast baked with mustard and hazelnuts, mashed potatoes

Other services - To be quantified separately according to the request

Lounge furniture

Refreshment corner before and after the ceremony

Lighting service

Ice sculptor

Professional open bar service with bartender

Candy and wedding favors table

