



GROUP MENU | WINTER 2024-2025 | BUFFET

OPTION 1, price €27/guest

Main Course

Chicken fillet marinated with orange and rosemary

Wok-fried vegetables (V)

Green salad with olive oil (V)

Dessert

Chocolate brownie (G, L)

OPTION 2, price €32/guest

Main Course

Oven-baked salmon glazed with honey and mustard

Herb butter roasted potatoes (L)

Green salad with raspberry-balsamic dressing (V)

Dessert

Cream cheesecake with berry sauce (G, L)

Extras

Bread/rolls (G, L)

Flavored water

Coffee

Tea

For an additional appetizer at €7/guest:

Option 1: Pumpkin purée soup with crispy bacon crumble (G, L)

Option 2: Smoked chicken pasta salad with walnuts and grilled tomatoes (salad with herb oil base) (G)

House wines €27/bottle

White (Pinot Grigio Inzolia IGT Terre Siciliane), 75cl, 12%

Red (Merlot Varietale), 75cl, 12%

*Prices include VAT

** Group menu is served for a minimum of 10 people

*** When choosing the menu, please select the same option for all guests

**** If you wish to have two different options, please follow the $\frac{2}{3}$ rule (e.g., for 100 guests and 2 options, the quantities would be 67 + 33)

***** L - Lactose, G - Gluten, V - Vegan