



**chefyouwant**

DEMO MATRIMONIO PARCO FRASSANELLE

Welcome Drink (before ceremony)

Selection of Mountain's Juices - *Kohl*

Mineral Water

Flavored Water

GRAND WELCOME BUFFET

**Fried Island**

(Fried at the moment)

Vegetables Chips

Mixed fried Fish

Fish cake



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### **Vegetarian Island**

Toasted Basmati Rice with Saffron, Zucchini, Red Peppers and Artichokes in Oil

Bulgur with Sultanas Raisins, Toasted Almonds and Vegetables

Mini Burger with Chickpeas and Russian Salad of Purple Cabbage and Carrots

Cubes of Eggplant Parmigiana

Vegan Meatballs with Herb Mayo

### **Butcher's Island**

Pulled Pork, with Bean Sprouts, Strawberries and Oriental sauce

Tartare with Toasted Almonds, Raspberries and Rosemary Oil

“Carne Salada” with Mustard Sauce

Chicken Salad with Potatoes, Yogurt and Dill

Beef Mini Burger with Truffle Cheddar, Chutney and Mayo



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## Delicatessen Island

Bologna “Mortadella”, Montagnana Raw Ham, “Sopressa” Veneta

Aviano Caciotta cheese with Basil, Sweet Gorgonzola cheese, Matured Cheese Aged with

Tobacco

*pairings with...*

Selection of Assorted Bread Products

Selection of Jams, Marmalades and Chutneys

## Fisherman’s Island

Herbs marinated Prawns

Croutons with Salmon Rilette

Seared Tuna, Avocado, Smoked Tomato Sauce

Tartlets with Burrata and Cantabrian Anchovies

Beetroot marinated Sea bass



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### “Bacaro” Island

Codfish “Vicenza Style”

Sardines “in Saor”

Stewed Cuttlefish

Meatballs with Paprika Mayo

Mozzarella “in Carrozza”

### Welcome Drinks

Prosecco Superiore Brut DOCG - *Due Castelli*

Spritz Aperol, Campari

Cold Apple Punch

Selection of Mountain’s Juices - *Kohl*

Mineral water



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## Menu at the Table

Cuttlefish Inked Sea bass Ravioli with Red and Yellow Tomatoes confit and Pesto

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Lime scented Risotto with Bisque and Raw Mazara's Red Prawn Tartare

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Umbrine on a Fennel and Spinach puree, Mix Leaves salad, Black Olives and Orange  
flavored Oil

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Lemon and Basil Sorbet

## Children's Menu

Pasta with tomato sauce or ragù

Chicken Cutlet or Hamburger with French Fries



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### Drinks at the Table

Lugana DOC “Le Fornaci” - *Tommasi*

Valpolicella Classico DOC - *Tommasi*

Mineral water

Espresso Coffee

Selection of Grappas and Bitters

### Torta Nuziale

Naked Cake or Millefeuille

### \*Dessert buffet

Chocolate Tartlets with Hazelnut Ganache

Cream Puffs with Zabaione

Tartlet with Chantilly Cream and Fresh Fruit

Our Tiramisù

Yogurt and Licorice Mousse

Graham Crackers basket filled with Cheesecake with Mango and Passion Fruit reduction



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**\*Open Bar**

Including cocktail list, professional bartenders, equipment, glasses, spirits and raw materials

Caipiroska

Moscow Mule & London Mule

Vodka Tonic & Gin Tonic

Vodka Lemon & Gin Lemon

Cuba Libre

Mojito

All the prices has to be considered VAT (10%) excluded.

Prices may vary in case of partial confirmation of the offer or of a different number of guests.

The quotation includes 6 hours service + 2 hours for the open bar, and what follows:

- transports
- raw materials
- qualified personnel
- buffet/buvette tables
- cocktail tables
- round tables (10 pax each)
- white "chiavarina" chairs (at the table)
- white garden chairs and round tables at the buffet for 100% of the guests
- chairs for the ceremony
- outdoors umbrellas
- white cotton and linen tablecloths
- glass glasses
- steel cutlery



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The quotation does not include any floral arrangements.  
The prices indicated may vary in case of partial confirmation of the offer, and the chosen logistic settings.

Prices for 30 guests (we consider a 15% of tolerance on the real Number of guests)

Price per person for the service up to the cake included: € 175,00

\*Optional:

Price per person for dessert buffet € 10,00

Price per person for Open Bar € 20,00

Prices for 50 guests (we consider a 15% of tolerance on the real Number of guests)

Price per person for the service up to the cake included: € 160,00

\*Optional:

Price per person for dessert buffet € 8,00

Price per person for Open Bar € 16,00

Prices for 70 guests (we consider a 15% of tolerance on the real Number of guests)

Price per person for the service up to the cake included: € 145,00

\*Optional:

Price per person for dessert buffet € 5,00

Price per person for Open Bar € 12,00