



MENU 1

Vol-au-vent with mushrooms
Fillet with green pepper sauce
Mashed Potatoes
Fresh Salad
Profiteroles
Tea/Coffee

MENU 1 PLUS

Vol-au-vent with mushrooms
Fillet with Green Pepper Sauce
Spring Lamb with Vegetables
Mashed Potatoes
Fresh Salad
Profiteroles
Tea/Coffee

MENU 2

Shrimps Cocktail with Grapefruit & Orange
Baked Fresh Salmon with Herbs
Baked Potatoes
Fresh Salad
Fruit Parfait
Tea/Coffee

MENU 2 PLUS

Shrimps Cocktail with Grapefruit & Orange
Risotto with Champagne
Baked Fresh Salmon with Herbs
Baked Potatoes
Fresh Salad
Fruit Parfait
Tea/Coffee

MENU 3

Ham & Melon
Rolled Breast of Chicken with Ham and Blueberries Sauce
Buttered Potatoes
Leaf Spinach
Chocolate Mousse
Tea/Coffee

MENU 3 PLUS

Ham & Melon
Rolled Breast of Chicken with Ham and Blueberries
Fillet Rossini Style (with wine sauce and slices of tasted bread)
Buttered Potatoes
Leaf Spinach
Chocolate Mousse
Tea/Coffee

MENU 4

Vol-au-vent with Shrimps
Baked Sword Fish
Baked Potatoes
Fresh Salad
Tiramisù
Tea/Coffee

MENU 4 PLUS

Vol-au-vent with Shrimps
Veal with Ceps (Porcini) Mushrooms
Baked Sword Fish
Baked Potatoes
Fresh Salad
Tiramisù
Tea/Coffee

MENU 5

Italian Starters
Noodles with Meat Sauce
“Saltimbocca alla Romana”(Veal Escalope with Ham and Sage)
Roast Potatoes – Buttered Leaf Spinach
Mixed Salad

MENU 6

Ham and Melon
Ravioli in Pink Cream
Roast Pork Loin
Roast Potatoes – Spicy Broccoli
Mixed Salad
Tiramisu

MENU 7

Shrimps Cocktail
Risotto with Champagne
Veal with Ceps Mushrooms
Mashed Potatoes – New Peas with Ham
Mixed Salad
Chocolate Parfait

MENU 8

Air dried Beef with Rocket Salad and Parmesan
Cheese and Spinach Filled Ravioli in Truffle Sauce
Roast Lamb
Baked Potatoes – Buttered Spinach
Mixed Salad
Tiramisu

MENU 9 (no meat)

Salmon and Peppers
Spaghetti with Shrimps and “Pachino “ Tomatoes
Tout Fillets in White Wine
Buttered Potatoes – Leaf Spinach
Mixed Salad
Chocolate Mousse

MENU 10 (vegetarian)

Mixed Vegetables with Blue Cheese Sauce
Noodles with Cream and Nuts
Aubergines “alla Parmigiana” (with Cheese and Tomato Sauce)
Cauliflower a Gratin
Mixed Salad
Cassata Ice Cream

MENU 11 (vegetarian)

Mushrooms Salad
Cream of Asparagus Soup
Cheese and Spinach Filled Ravioli in Pink Sauce
Courgettes “alla Parmigiana” (with Cheese and Tomato Sauce)
Fennels au Gratin
Four Cheeses Salad
Fruit Parfait

MENU 12

Ham and Melon
Risotto with Asparagus
Pasta with Shrimps and Courgettes
Chicken Breast “alla Bolognese”
Roast Potatoes – Green Peas
Mixed Salad
“Panna Cotta” (Baked Cream) with Chocolate Sauce

MENU 13

Shrimps Cocktail with Grapefruit and Orange
Risotto with Mushrooms and Pine Nuts
Pasta With Salmon
Lemon sorbet
Braised Beef in Barolo Wine
Mashed Potatoes – Buttered Carrots

MENU 14

Vol au Vent with Ham and Cheese
Risotto with Shrimps
Noodles with Mushrooms and Peas
Veal Escalope in Marsala Wine
Baked Potato Cake
Buttered Carrots – Spicy Broccoli
Mixed Salad
Profiteroles au Chocolate

MENU 15

Vol au Vent with Cream and Cheese
Cream of Asparagus Soup
Baked Vegetables Lasagne
Large Shrimps with “Pachino” Tomatoes
Lemon Sorbet
Fillet of Beef with Mushrooms
Baked Potatoes – Cauliflowers au Gratin
Mixed Salad
Fruit Ice Cream