Ladies and Gentlemen,

Our celebrated Executive Chef and culinary team look forward to sharing their passion, and their cuisine, with you. Have a seat at the MIC Restaurant, and let the magic begin.

Working closely with you to create a menu that brings your vision to life, we create everything from *hors d' oeuvres* to desserts in our state-of -the-art kitchen and bakery.

Our Chef can also meet any dietary requirements and special requests with the same inspiration and attention to detail that we bring to everything else we do.

Our close relationship with local growers, fisherman and winemakers allow our culinary team to bring the best products to the table.

We are sending you a collection of our Chef's current menu suggestions.

If you have a fixed budget and are unable to find the right offer here, do please send us the main details and we'll be pleased provide you with an offer which is tailored specifically to your event.

Yours, the Executive Chef and MIC culinary team

Contact us:
Mr Luca Viola
F&B Manager
Mobile: +39 335 611.53.53
Email: luca.viola@onama.it

COFFEE BREAKS

Coffee and Tea

Coffee and Tea with croissant mignon or with butter biscuits

Coffee and Tea with
- bread rolls filled with Parma ham
- bread rolls with salami Milano
- wholemeal croissant stuffed with Ham and cheese
- savouries

BEVERAGES
Assorted Fruit Juices

Mineral Water

BUFFET LUNCH

THE DUOMO

Chicken salad with celery
Parma ham with fresh lettuce
Caesar salad
Crepes stuffed with goat's cheese and saffron sauce
Escalope of Salmon with Chardonnay white wine dressing
Steamed potatoes with parsley and extra virgin olive oil
Selection of salad
Fruit pie
Coffee

LA SCALA

Prawn salad with fresh pineapple and lettuce
Speck salami with apple mousse
Vegetable strudel
Caprese fresh tomato and mozzarella salad
Rice timbale Milanese style with beef rissoles and tomato sauce
Aubergine and courgette timbale, Parmesan style
Selection of Italian cheese with preserves
Asiago, caciocavallo silano, grana padano, Sardinian pecorino, buffalo mozzarella
Fresh salads
Pears and chocolate pie
Mille-feuille with custard and strawberries
Coffee

LEONARDO DA VINCI

Octopus salad with fresh salad and cubed tomatoes
“Bresaola“ air dried beef, sliced and served with herb scented goatis cheese
Marinated salmon and swordfish carpaccio
Mushroom salad with rocket and parmesan cheese
Lasagnette “Ligurian style“ with basil sauce, shrimps and potatoes
Cannellone pasta stuffed with goat's cheese and herbs
Emincée of veal with vegetables
Selection of Italian cheese with preserves
Asiago, caciocavallo silano, grana padano, Sardinian pecorino, buffalo mozzarella
Fresh salads
Bavarian lemon pie
Apple pie
Coffee

SERVED LUNCH

TWO COURSES

Duck breast marbrée served on a bed of salad with blackcurrant sauce

or

Paccheri pasta served with fresh tomato and basil sauce with hard cottage cheese

Fresh fruit pie

THREE COURSES WITH PASTA DISHES

“Culatello” salami with sweet mascarpone cheese mousse

Pennette pasta with pumpkin blossom and courgette filages sauce

Meringues with melted hot chocolate

THREE COURSES WITH FISH COURSE

Marinated salmon and sword fish carpaccio scented with herbs

Fillet of sea bass with *Pommes nature* and lemon sauce

Fresh fruit salad and vanilla ice cream

THREE COURSES WITH MEAT COURSE

Beef carpaccio with black truffle and parmesan cheese

Sliced beef entrecote with rocket salad and green pepper

Fresh fruit salad with lemon ice cream

GALA DINNER BUFFET

THE BEST OF ITALY

The Carpaccios

Beef carpaccio with rocket salad and parmesan cheese
Marinated hake fish salad with extra-virgin olive oil
Marinated salmon and swordfish carpaccio with lemon dressing

The Salads

Octopus salad with fresh french beans and steamed potatoes
Prawn salad
Chicken salad with celery from Verona and lettuce
Beef Cartilage “Nervetti” salad and fresh vegetables with lemon dressing and black pepper

The Pasta dishes

Penne pasta Sorrentina style - fresh tomatoes and mozzarella cheese
Pasta salad with fresh crispy vegetables
Ligurian style Lasagne with fresh basil sauce
Fresh sea food salad with Conchiglie pasta shells

Cheese

A various selection of cheese from the peninsula:
Burrata
Plaited buffalo mozzarella
Smoked scamorza
Baked ricotta
Stracchino
Parmesan

The Desserts

A huge selection of Italian cakes
Meringues with melted hot chocolate
Fruit *bavarois*
Fresh fruit
Apple strudel
Tiramisù

BUFFET GALA DINNER

REGIONAL TASTES

The Alps

Venison ham from Arnad
Lardo and dried apricots from valle d'Aosta
Dried beef salad with fresh vegetables and balsamic vinegar dressing

The Centre

Parmesan cheese wheel
Penne pasta dressed with fresh tomato sauce, basil and cottage cheese
Mini scamorza cheese, both smoked and natural
Pumpkin blossoms stuffed with goat's cheese and fresh basil sauce
Courgettes stuffed with lentils, barley, prawns and cubed vegetable salad
Fennel, cucumber, carrot and fresh vegetable salad

The Islands and the South

Malloreddu pasta with tomato and sausage salad
Stuffed slices of swordfish, Sicilian style "Messina "
Stuffed small cheese from Aversa "Naples"
Baby squid stuffed with seafood with tomatoes sauce

Fruit and cakes

Fresh "red and yellow" watermelon
Melon
White peaches in red wine
Fresh cherries, apricots, strawberries, medlars and plums
Chocolate *bavarois*
Sicilian cassata and cannoli
Milk crème caramel

SERVED GALA DINNER

ELEGANCE

Welcome reception
Selection of canapés
(smoked salmon, goat cheese, ham mousse, quail eggs)
… by waiter service …
Small puff pastries with melted cheese
Truffled snacks
Puff pastries with mushroom sauce

Rice with speck and smoked cheese with chicory

Fillet of beef with balsamic vinegar and *lardo*
French beans wrapped with bacon
Pommes chateaux

Wild berry parfait with vanilla sauce

SERVED GALA DINNER

MAJESTIC

Wholemeal canapés with black olive pâté
Little buckwheat bowls stuffed with spinach and tofu
Fried alga
Canapé with red asparagus, quail’s eggs and Dutch cream
Artichoke porcupine with dips
Mini pastry shell with Greek cheese, olives and rosemary
Mini pastry shell with mozzarella, cherry tomatoes and basil sauce
Small quiches with assorted vegetables
Fried bread with herbs
Pecorino goat's cheese
Brioche bread with goat's cheese and black truffle
Porcupine of mozzarella and cherry tomatoes

Wholemeal bundle with red cabbage and Castelmagno cheese

Fillet of beef with truffle sauce *perigordin*
Assorted steamed vegetables

Nougat meringue with dark chocolate

SERVED GALA DINNER

DELUXE

Fried canapés with curry and shrimps
Wholemeal canapés with stilton cheese and delicious apples
Parma ham and melon canapés
Salmon trout mousse and poppy seed canapés
Artichoke porcupine with dips
Mini pastry shell with Greek cheese, olives and rosemary
Mini pastry shell with mozzarella, cherry tomatoes and basil sauce

Pastry puffs with Castelmagno cheese and black truffles
Beef rissoles with herbs
Ham rissoles
Vegetable rissoles
Chicken rissoles with saffron and tarragon
Sea food composition
Prawns, lobster, sword fish and smoked salmon on a bed of fresh seasonal salad

Rice with saffron, pumpkin flowers and shrimp tails

Fillet of turbot with saffron sauce and *pommes nature*

Bavarois of exotic fruit and white chocolate with wild berry cream

CANAPÉS

COLD FINGER FOOD

Savoury croissants with tuna mousse and fresh salad
Canapés with chilled salami and tartar sauce
Grana Padano cheese
Spinach canapés with stilton cheese and green apple
Ham pâté on toasted corn-bread
Celery sticks stuffed with minted goat's cheese
Porcupine style Parma ham and melon balls
Milky bread rolls stuffed with Parma ham
Chicken and lettuce sandwiches
Rye and corn rolls with creamed goat's cheese and speck
Boat size tartlets with shrimp mousse
Vol-au-vents with pesto sauce and cherry tomatoes
Tuscan goat's cheese
Shrimp tails on a toasted blinis with green mayonnaise
Boat size canapés with cheese and honey
Canapés with smoked sword fish
Small puff pastries with smoked salmon and sour cream
Petit choux with ham mousse
Small tomatoes filled with basil sauce
Sesame seed bread rolls filled with salmon and red cabbage

HOT FINGER FOOD

Cheese stuffed corn focaccia
Porcupine style shrimp and pineapple
Pastry puffs with cheese
Quiches parmesan style
Quiches with gruyere cheese and bacon
Fresh vegetable fritters
Mini meat rissoles
Mini vegetable rissoles
Mini wholemeal croissants with melted cheese
Rolled canapés with spinach and cheese
Pastry with asparagus tips and hollandaise sauce
Mini quiches with ham and cheese
Ham and cheese quiches
Mini vol-au-vents with feta, olives and rosemary
Mini éclairs with Roquefort fondue