

Italian menu

BUFFET
minimum 40 people



Appetisers

Caesar Salad (V, Ve made on request)

Crispy romaine lettuce, croutons, Parmesan cheese, Caesar dressing.

Prosciutto e Melone

Bite-sized pieces of cantaloupe are wrapped in Italian ham.

Anfipasti Platter

Platter including pickled veggies, salty cured meats, olives, and more.

Tortellini in Brodo (V)

Small spinach and ricotta filled pasta cooked in homemade broth.

Tuna Arancini

Breaded and fried balls of risotto with a stuffed centre.

Main Courses

Served with All the Side Dishes

Chicken Milanese

Crispy, breaded chicken breasts with arrabiata sauce and parmesan flakes.

Polpette

Beef meatballs with herbs and cheese in a rich tomato sauce.

(V, Ve made on request) Wild Mushroom Risotto

Arborio rice with lots of mushrooms and parmesan.

Salmon al Forno

Fillet of Salmon served with white wine, parsley and cream sauce.

Lamb Cutlets in Herb Breadcrumbs

Shallow fried lamb chops served with parsley, lemon and garlic sauce.

Sides

Patate al Forno (V, Ve)

Classic Italian roasted potatoes.

Fried Polenta (V, Ve)

Crispy outside and creamy inside.

Italian Rice (V, Ve)

Long grain rice cooked together with tomato paste, vegetables and fragrant spices in a delicious savoury broth.

Desserts

(V) Tiramisu

(V) Cappuccino Panna cotta

(V, Ve) Tropical Fruit Salad

(V) Selection of Cheeses

Selection of Cheeses, Crackers, Fruits and Chutney.

V - Vegetarian Ve - Vegan

Choose:

three appetisers, three main courses
including veg option, three desserts.

£89.50 per person

(All sides included in the buffet)



Avenue

CONFERENCE & EVENTS