



HIRES *High Restaurant* is pleased to offer its **Buffet Events Menus**.

*The staff **Banqueting & Events** is available to customize the offer and to advise the choice that best suits your needs.*

In order to satisfy particular request you can choose between our additional proposal:

Welcome aperitif (included in each menu) – with refill of 30 minutes

Colds:

Assorted canapes
Cous cous with spicy
Mortadella IGP with mousse of pistachio
Air dried with rocket and parmesan mousse
Skewered prosciutto and melon
Ham and Buffalo mozzarella cheese
Flakes of Parmigiano

Finger di mare (da sostituire a quelli carne)

Salmone affumicato su crema acida
Pesce spada marinato su composta di kiwi
Cocotte di tonno alla marinara

Warm:

Farro salad with vegetables
Mini Arancino “ cacio & pepe “
Potato croquettes with gorgonzola cheese
Little pizzette
Mixed Fried Vegetables
Mini traditional “suppli”

...Flûte of Valdobbiadene Bellenda Brut

Wine Pairing

+ 10 euro p.p.:

Capolemole Bianco ' 15 Marco Carpineti **or** Capolemole Rosso ' 15 Marco Carpineti

+ 15 euro p.p.:

Falesia '14 di Paolo e Noemi D' Amico **or** Le Volte '14 Tenuta dell'Ornellaia

(Price is per person and includes the services of a bottle every three people)

The types of wine and related vintages may be subject to variations.

Personalized Wine Pairing is available assisted by our Maître Sommelier, with the best Tuscan & Piedmont Wine. Price will be agreed according to the select labels





1st Menu

Earth

Welcome aperitif

Tasting of first course

Trofie fresh pasta, artichokes meant and pecorino cheese
Fusillone with quail ragù in Carbonara style

Main course and sides

Braised veal cheek with cinnamon - glazed apples

Dessert

Tiramisù

Fruit

Skewered seasonal fruits with caramel sauce

Coffee and petit four

2nd Menu

Earth

Welcome aperitif

Tasting of first course

Lasagna with white lamb ragù
Rice with cheese, black pepper and courgette flower

Main course and sides

Baked pork fillet with wild chicory sautéed

Dessert

Millefeuille with Chantilly cream and chocolate flakes

Fruit

Skewered seasonal fruits with caramel sauce

Coffee and petit four



3rd Menu

Sea

Welcome aperitif

Tasting of first course

Orecchiette fresh pasta with octopus, clams and zucchini fillets
Paccheri pasta with redfish ragù, taggiasca olives and capers flower

Main course and sides

Slice of swordfish on sautéed raisin and escarole, aubergine sauce and taggiasca olives dressing

Dessert

Strawberry cheesecake

Fruit

Skewered seasonal fruits with caramel sauce

Coffee and petit four

4th Menu

Sea

Welcome aperitif

Tasting of first course

Seafood rice
Gragnano short pasta with sear bream, asparagus and lemon

Main course and sides

Seared salmon with black sesame seeds, fennel in saffron flavor

Dessert

Strawberry cheesecake

Fruit

Skewered seasonal fruits with caramel sauce

Coffee and petit four

5th Menu

Earth/Sea



Welcome aperitif

Tasting of first course

Casarecce short pasta with sweet tomatoes, aubergine and basil pesto
Lasagna with white veal ragù

Tasting of main course and sides

Seared tuna in soy sauce, braised endive, orange and olives powder
Rack of lamb from Lazio, sautéed chicory and pecorino cheese

Dessert and Fruit

Skewered seasonal fruits with caramel sauce
Tasting of our bakery (3 kind of mini dessert)

Coffee and petit four

6th Menu

Earth/Sea

Welcome aperitif

Tasting of first course

Trofie with amberjack ragout, chickpeas, majoram and sweet chilly olive oil
Kamut fusillone with duck ragù

Tasting of main course and sides

Stewed seabass fillet with sweet tomatoes
Beef fillet chops with green pepper

Dessert and Fruit

Skewered seasonal fruits with caramel sauce
Tasting of our bakery (3 kind of mini dessert)

Coffee and petit four

