

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)

Colds:

Assorted canapes
Cous cous alle spezie
Little tomatoes filled with ricotta cheese and basil
Air dried with rocket and parmesan mousse
Skewered prosciutto and melon
Ham cut on buffet
Buffalo mozzarella cheese
Mortadella IGP
Flakes of Parmigiano Reggiano

...Flûte of Valdobbiadene Foss Marai

Warm:

Omelette Mignon
Zeppoline di pasta cresciuta
Crispy zucchini, ginger flavored
Pizza mignon
Mixed Fried Vegetables
Beef Bon Bon

Wine Pairing

- + euro p.p.: Montepulciano d'Abruzzo Masciarelli 2015 **or** Trebbiano Rhesan Menicocci 2016
- + euro p.p.: Pinot Nero Produttori Termeno 2015 **or** Kerner Abbazia Novacella 2015
- + euro p.p.: Bolgheri Bruciato Antinori 2015 **or** Vernaccia di San Gimignano Borghetto Pietrafitta 2015
- + euro p.p.: Gattinara Tre Vigne Travaglini 2009 **or** Gavi di Gavi La Scolca 2015

(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

Welcome aperitif

Tasting of first course

Trofie fresh pasta, artichokes meant and pecorino cheese
Fusillone with duck ragù and asparagus

Main course and sides

Glazed veal shoulder with thyme and grilled zucchini

Dessert

Tiramisù

Fruit

Skewered seasonal fruits with caramel sauce

Coffee and petit four

Terra

2nd Menu

Welcome aperitif

Tasting of first course

Lasagna with white veal 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

Terra

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
Ravioli ricotta cheese and citrus on celery cream

Main course and sides

Salmon scottato ai semi di sesamo nero, con finocchi allo zafferano
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

Sea

Welcome aperitif

Tasting of first course

Amatriciana dumpling

Lasagna with white veal ragù

Tasting of main course and sides

Seared tuna in soy sauce, warm borlotti beans salad and Tropea onion

Rack of lamb from Lazio, sautéed chicory and pecorino cheese

Dessert

Millefeuille with orange chantilly cream

Tasting of our bakery

(Tiramisù – Creme brûlé – Cheesecake)

Coffee and petit four

6th Menu

Sea

Welcome aperitif

Tasting of first course

Trofie with amberjack ragout, chickpeas, majoram and sweet chilly olive oil

Kamut fusillo with duck ragù

Tasting of main course and sides

Stewed seabass fillet with sweet tomatoes

Dadini di filetto glassati alle erbe di Provenza con contorno di radicchio brasato

Beef chops glazed, with Provenza herbs and brased red chicory

Dessert

Millefeuille with orange chantilly cream

Tasting of our bakery

(Tiramisù – Creme brûlé – Cheesecake)

Coffee and petit four

