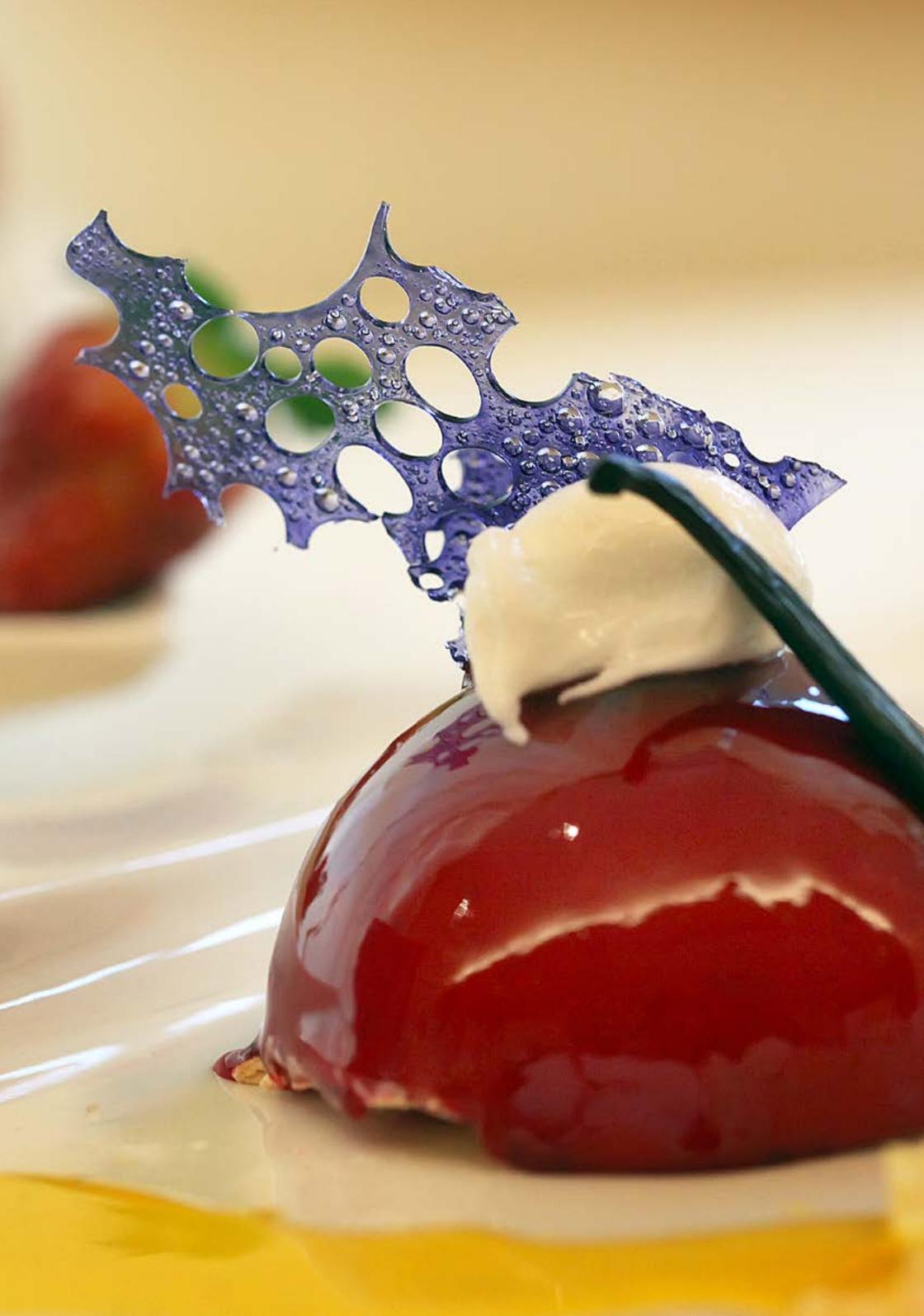


OUR MENUS





COFFEE BREAK

“SWEET & SAVOURY” COFFEE BREAK

Mineral water

Soft drinks

100% Fruit Juices

Espresso coffee

Hot and cold teas

Milk

...

Assortment of homemade local cakes

Mini club sandwiches (cold cuts and vegetarian)

Rosemary spianata bread with various fillings

“SWEET MORNING” COFFEE BREAK

Mineral water

Soft drinks

100% Fruit Juices

Espresso coffee

Hot and cold teas

Milk

...

Assortment of sweet mini brioches and croissants

Fresh finger pastries

Local ciambella cake made with flour from Mondaino

BUFFET SERVICE



STANDING LUNCH

(the most popular)

PIADA PARTY

Watch the Azdora (a local housewife) at work

Piadina made with various types of flour, filled with
squacquerone cheese and rocket

Assorted mini stuffed cassoni

(with potatoes, wild greens, tomato and mozzarella, mushrooms...)

Squacquerone and rocket baskets

Platter of cold cuts from the Rimini hills

(ham from Carpegna, country salami, lean sausage, spiced pig's cheek ...)

Cheese platter with mostarda

Vegetable corner

Grilled - steamed - gratin vegetables

Salad bar

Lettuce and corn - radicchio and walnuts - cucumber and cherry tomatoes

Piadina with nutella

Homemade jam tarts

...

Fresh whole seasonal fruit

Mineral water

Local wines

Coffee

(served in disposable tableware)

STANDING BUFFET SERVICE WITH ROUND SIDE TABLES



PASTA PARTY

Pasta salads

(penne alla crudaiola, fusilli with vegetables, pasta shells with pesto and green beans, yellow rice with vegetables)

Hot pasta dishes

(vegetable lasagne, truffle ravioli, rigatoni with porcini mushrooms)

Vegetable corner

(grilled vegetables, potatoes and cereals, aubergine caponata)

Salad bar

(fennel and grapefruit, wild salad and almonds, endive and green apple)
Fresh whole seasonal fruit

An assortment of local ciambella cakes

(with spelt flour, barley flour, made with chocolate, yoghurt...)

♦ ♦ ♦

Mineral water

Local wines

(served in disposable tableware)

STANDING BUFFET SERVICE WITH ROUND SIDE TABLES



BBQ PARTY

A BBQ of local Romagna meat:

Ribs – sausages – chops with various sauces
(with dried tomatoes, olives, soy mayonnaise)

On the spit:

Pork shank

Vegetable corner:

pan-fried courgettes
rustic potatoes

Salad bar:

mixed salad - beetroot – radicchio and onion
A selection of bread - breadsticks - focacce

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Fresh seasonal fruit

Chef's ice cream

Mineral water

Local wines

Coffee

(served in disposable tableware)

STANDING BUFFET SERVICE WITH ROUND SIDE TABLES



FUSION PARTY

International First Courses

Bulgur with beans, tumeric and seasonal vegetables

Cous cous with chickpeas, peas and broad beans

Curried basmati rice

Millet with potatoes and wild peas

A second trip around the world

Tandoori chicken

Goulash

Sweet and sour pork

Chili con carne

Kebab

Mini burgers

Vegetable corner

Sweet potato jackets

Asian vegetables and bean sprouts

Patriotic pulses

• • •

Fresh seasonal fruit

Exotic fruit ice cream (pineapple - coconut - banana - passion fruit)

Mineral water

Local wines

Coffee (served in disposable tableware)

STANDING BUFFET SERVICE WITH ROUND SIDE TABLES



STANDING COCKTAIL PARTY

Wine & Food Cocktail from the local Rimini area

Rich selection of alcoholic and non-alcoholic aperitifs

(Prosecco, white and/or red wine, orange/grapefruit/pineapple juice, soft drinks)

Selection of 0 miles cheese

“Buon Pastore” Pecorino (Aromatic, Mature, Thistle)

“San Patrignano” cheese (Bastardo, Caciotta, Mucchino, Riccio)

“Luvirie” Sheep’s ricotta with caramelised figs

Piadina filled with squacquerone and rocket

Piadina filled with casatella cheese and local mostarda

Primo sale cheese with lean sausage

“Dettori” assortment of honey

• • •

Selection of traditional and “Mora” romagnola cold cuts

Country salami with shallots (PGI Romagna)

Parma ham with Rimini piadina

Romagna pork loin and bruschetta

Cured lardo and guanciale

with vegetables preserved in oil (Roberta Frontali)

• • •

Selection of typical local “San Giuliano” fish

Marinated baby sardines

Clams “alla marinara”

Anchovies in Cervia salt

• • •

Fresh seasonal fruit cubes





CORNER COCKTAILS

COCKTAIL CORNER

Selection of alcoholic and non-alcoholic aperitifs

(Mineral water, Brut, Prosecco, Bellini, selection of white and/or red wines, pineapple/grapefruit/orange fruit juices, soft drinks, Spritz and long drinks with freshly blended fruit)

Piada corner with "Azdora"

Piadina filled with ham, roast pork, rocket and casatella cheese
Cassoni with wild greens, tomato and mozzarella, cheese, potato and sausage

Rich selection of cold cuts

(ham, mortadella, salami, coppa, pig's cheek)

Peppered ham

Vegetables preserved in oil and vinegar

Fresh cheese with caramelised figs

Cheese board with a fine selection of mature cheese served with mostarda

PROPOSTA SUSHI CORNER

(with Chef in typical sushi uniform)

Small sushi in Nori and Wakame seaweed

(assortment of sushi in Nori seaweed and Nishiki rice with lightly marinated fish: oily fish, red mullet, turbot, sea bream, baby squid, octopus, mantis shrimp, tuna, swordfish, salmon....accompanied with "Tamari" sauce, sweet and sour sauce, miso, wasabi...

Maki rolls of tuna tartare with capers

Shrimp nigiri with bottarga

Rice sake

Rice beer



FLAMBÉS CORNER

Brandy-flambéed chicken morsels with curry sauce

Shrimp flambées alla vodka

Scallops in dry martini with fresh vegetables

Veal strips with mustard seeds

(with siphoned sauces and complements)

Crepes suzette

Fruit Flambés

DESSERT CORNER

Fresh fruit in glass tubes

Mini pastries

Shot glass desserts

Italian crema ice cream buckets

Ice cream trolley

...

Mineral water

Local or national wines





SIT DOWN SERVED DINNERS

MEAT-BASED GALA DINNER

The Gourmet's palette (plated individually)

Culatello di Zibello with white asparagus from Altedo -
Parmigiano Reggiano flan - Boar and truffle terrine - Mini parmigiana with
buffalo mozzarella - Braised radicchio parcels with balsamic vinegar

Fried porcini and thyme cassoncini

Piadina rolls with San Patrignano taleggio and fresh vegetables

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**Crunchy lasagnetta with courgettes and mascarpone,
tomato bisque and spinach chips**

Spinach and mushroom risotto

• • •

Veal or beef fillet in a potato and ham crust with aromatic herbs

**Vegetable and pulse salad with tossed in organic olive oil
from the Rimini hills**

• • •

Irish coffee cake with a caramel and raisin heart and Bourbon vanilla sauce

or

Customised corporate cake

• • •

Buffet with coffee and digestifs - Mineral water- Local or national wines

TABLE SERVICE



FISH-BASED GALA DINNER

The Fisherman's Palette (individually plated)
(oysters, sesame-crusted red tuna, steamed salmon, cuttlefish with tarragon, octopus terrine with olive and potatoes)

Mixed fried seafood
(as a centrepiece)

...

Shellfish ravioloni with cherry tomatoes and pesto

Seafood risotto

...

Grapefruit and pink pepper sorbet

...

Turbot fillet in a courgette and black olive crust

Potato, tomato and rosemary flan

Prawns baked in Cervia sea salt

...

Crunchy wafer with chocolate mousse and orange sauce

or

Customised corporate cake

...

Buffet with coffee and digestifs - Mineral water- Local or national wines

TABLE SERVICE



TANDING BUFFET DINNERS

GLOBAL STREET FOOD

(a wine & dine journey around the world)

SUSHI CORNER

Small sushi in Nori seaweed

(assortment of sushi in Nori seaweed and Nishiki rice with lightly marinated fish: oily fish, octopus, tuna, swordfish, salmon... accompanied with Tamari sauce, sweet and sour sauce, miso, wasabi...)

Maki rolls of tuna tartare with capers

Shrimp nigiri with ginger

Rice sake (in small quantities)

Bottles of Sapporo or Asahi beer

SPAIN

Brochetas with peppers (meat skewers)

Jamon Serrano

Tortilla de patatas

Salpicon de mariscos (seafood salad)

Paella Valenciana (presented in the pan)

Albondigas picanti (spicy meatballs)

Sangria with fresh fruit



ITALY/ROMAGNA

Lasagna with sausage and spinach

Piadina filled with rocket and squacquerone cheese

Traditional cassoni

Selection of cheese from San Patrignano and Vergaio

Cold cuts from the Apennines

(ciauscolo, felino salami, pork loin, mortadella, ...)

Parma ham with winter melon

Italian red and White wines

AMERICA

Burgers with red cheddar

Hot dogs with side sauces

Kentucky fried chicken with sweet & sour sauce

Tomahawk with BBQ sauce

Coca Cola

Budweiser

INTERNATIONAL FRUIT AND DESSERTS

Fresh fruit cubes

Sweet sushi (Japan) (in small quantities)

Crema Catalana (Spain)

Zuppa dolce Artusiana - traditional Italian pudding (Italy)

Red Velvet (America)

Buffet with coffee and digestifs

Mineral water at every buffet theme

STANDING BUFFET SERVICE WITH ROUND SIDE TABLES



“Taste Buds” tour with a Live Cooking Show

(A flavour and contrast experience)

COCKTAILS AND MUDDLED DRINKS

Test-tube cocktails (with company colours)

Solid cocktails

RAW SEAFOOD

(with chef expert in the preparation of raw fish)

Sea bass with bottarga

Sturgeon with lime and lemon verbena

Red tuna with candied ginger

Prawn tartare with black salt

Salmon with watercress sprouts

SPICY BUDS

(spicy flambées from around the world)

King prawns with spicy Chinese soy sauce

Swordfish with black pepper and Japanese wasabi

Mexican chili di carne

American buffalo wings

Indian paprika meatballs

BITTER BUDS (on the hot plate)

Slices of crisp, golden artichokes

Carpaccio of radicchio and Tête de Moine

Chicory and clam salad

Cardoons with parmesan

Tortelli on the hot plate with broccoli

Kamut and dandelion piadina

SWEET AND SAVOURY

(served by the chef)

Cannolo with sweet Parma ham and robiola cheese

Salmon with mascarpone

Ricotta and caramelised figs

Celery heart with quark and walnuts

DOC wines - Buffet with coffee and digestifs

WELLNESS MENU



LUNCH MENU

Quiche with “wellness” vegetables”

Focaccina with potatoes and spinach

Carpegna cured ham with melon

Mozzarella braid with pepper dip

Wholemeal piadina with squacquerone cheese and rocket

White veal from the Apennines with fine herbs and tomato

...

Bow-tie pasta with potatoes, green beans and light pesto

Wholemeal served with seasonal vegetables

Pulse and cereal soup

...

Chicken cacciatora with raw cherry tomatoes

Beef strips with rocket and grana cheese

Fresh salad bar

(lettuce, radicchio, tomatoes, carrots, bean sprouts, corn...)

Dried fruit and condiments

(yoghurt, vinaigrette, croutons, almonds, walnuts, sunflower seeds, wheat germ...)

Selection of fresh cheese

(ricotta, straciatella, squacquerone)

Grilled vegetables drizzled with organic extra virgin olive oil from the Rimini

hills

Steamed vegetables

...

Fresh fruit chunks

Local cake made with sunflower oil and cocoa powder

TABLE SERVICE

DINNER MENU

The Gourmet’s palette (plated individually)

Veal carpaccio from the Apennines with asparagus from Altedo

Parmesan shavings

Guinea fowl supreme with beetroot aspic

Grilled aubergine and buffalo mozzarella roulade

Radicchio and goat’s cheese parcels

...

Grilled vegetable and thyme skewers

Kamut piadina rolls with organic ham

Crunchy lasagnetta with ricotta and garden vegetables on a bed of raw toma-

to and basil purée Strozzapreti with cherry tomatoes, taggiasche olives and

rocket

...

Grilled fillet of veal with dried tomato and aromatic herbs vinaigrette

Vegetable and pulse mix tossed in organic extra virgin olive oil from the Ri-

mini hills

Sicilian cassata with dried fruit and served with a fruit salad

TABLE SERVICE



Chef Cristian Pratelli and the Palacongressi di Rimini recommend the

“Second life” Menu

A menu that takes on a new life as part of a scheme to optimise resources, avoid waste and donate (quickly and practically) excess food to the local soup kitchens for the disadvantaged.

The food we propose is both appetising and fresh for guests, but also easy for us to recover and re-route.

In just one year, we have managed to donate almost 7,000 meals to the Sant’Antonio Association in Rimini, eliminating waste as well as reducing high disposal costs, and most importantly, becoming a vital resource for those in need.



summertrade
servizi ristorazione e ricevimento

“Second life” Menu

Focaccina with potatoes and spinach
Fiocco di Culatello with radicchio and pecorino di fossa cheese
Warm piadina with rocket and ham
Smoked ham with artichokes
White veal from the Apennines with fine herbs and tomato
Vegetable quiche
Pork loin with green beans and dried tomato pesto
A selection of vegetables preserved in oil

...

Basmati rice with saffron and vegetables
Penne with tomato and pesto

...

Selection of local cold cuts
(country salami, lean sausage, spicy bacon, mortadella with pistachio...)
Morsels of chicken cacciatore
Beef strips with rocket and balsamic vinegar
Selection of local cheese with honey and mostarda
(walnut, aged with hay, pit cheese, aged with elder berry, juniper berry, pressed grapes)

Grilled vegetables drizzled with organic extra virgin olive oil from the Rimini hills

Red rosemary potatoes from Montescudo

...

Fresh fruit chunks
Assortment of desserts from Madia di Romagna
(typical local cakes, jam tarts, carrot cake, sweet bread with dried fruit,...)



PART OF
ITALIAN
EXHIBITION
GROUP