



GRAND HOTEL  DE LA MINERVE  
ROMA

# APERITIFS



## NARCISO

CHARDONNAY, PETIT VERDOT  
PROSECCO FLÛTE, MALTO  
SOFT DRINKS, FRUIT JUICE  
FINGER FOOD

## MYOSOTIS

PINOT GRIGIO, PETIT VERDOT  
PROSECCO FLÛTE, MALTO  
SOFT DRINKS, FRUIT JUICE  
BELLINI & ROSSINI  
FINGER FOOD

## ARTEMISIA

SAUVIGNON, PETIT VERDOT  
PROSECCO FLÛTE, MALTO  
SOFT DRINKS, FRUIT JUICE  
BELLINI, ROSSINI & MIMOSA  
INTERNATIONAL COCKTAIL  
FINGER FOOD

MINIMUM 15 PEOPLE  
MAXIMUM TIME 30 MINUTES

# WEDDING MENU

## SERVED

### VULCANO

BEEF CARPACCIO WITH CAPRINO CHEESE SAUCE  
& WILD MUSHROOMS

HOME MADE EGG TAGLIATELLE WITH PORK RAGOUT,  
TOMATO SAUCE & TOASTED PISTACHIO NUTS

PASTA WITH ARTICHOKE,  
PECORINO CHEESE AND MINT SCENT

VEAL MEDALLION AU GRATIN SERVED WITH  
RAW SPINACH, POTATOES & A CARDAMOM SAUCE

CRÈME BRÛLÉE

WEDDING CAKE

COFFEE & PETITS FOURS



# WEDDING MENU

## SERVED

### MERCURIO

AUBERGINE "MILLEFOGLIE" WITH  
BUFFALO MOZZARELLA CHEESE AND CREAMY BASIL

PACCHERI PASTA WITH WILD ASPARAGUS  
& CRISPY BACON FROM PIENZA

HOME MADE RAVIOLO STUFFED WITH DEER  
AND THYME SERVED WITH AN AMARONE WINE SAUCE

LAMB LOIN WITH MINCED PEPPERS & MINT SAUCE

SOFT CHOCOLATE PIE WITH SPICED VANILLA SAUCE

WEDDING CAKE

COFFEE & PETITS FOURS





# WEDDING MENU

## GIOVE

SPINY LOBSTER & TOPINAMBUR SALAD  
SERVED ON VEGETABLES AND TARTAR SAUCE

SCIALATELLI PASTA WITH SEAFOOD

HOME MADE RAVIOLI STUFFED WITH SEA BASS  
SERVED ON A CUTTLEFISH & ASPARAGUS SAUCE

SCORPION FISH FILLET SERVED IN A VEGETABLE STEW

STRAWBERRY TIRAMISU WITH CHOCOLATE SAUCE

WEDDING CAKE

COFFEE & PETITS FOURS

# WEDDING MENU



## DIANA

YELLOW FIN TUNA TARTARE WITH AVOCADO,  
CAPERS FROM PANTELLERIA & DICED TOMATOES

RISOTTO WITH SPINY LOBSTER & ARTICHOKES

FRESH PASTA PANCAKES FILLED  
WITH RICOTTA CHEESE & SPINACH  
SERVED ON A LIGHT TOMATO COULIS

MEDITERRANEAN CRUSTACEANS  
WITH CRISPY ASPARAGUS & STEAMED POTATOES  
AND LEMON ZEST

ORANGE "BAVAROISE" WITH PISTACHIO NUT GRAINS

WEDDING CAKE

COFFEE & PETITS FOURS



# WEDDING MENU

## VENERE

SWORD FISH CARPACCIO SEASONED WITH OREGANO  
SERVED WITH APPLE SAUCE

HOME MADE INK SQUID RAVIOLI STUFFED WITH RICOTTA CHEESE  
& BASIL WITH PRAWNS, PUMPKIN & GINGER

OVEN BAKED RED BREAM FILLET  
WITH LIME ZEST & PEPPERMINT

KUMQUAT SORBET

BEEF MEDALLION SERVED ON A SOFT POTATO PIE,  
SPINACH & GRAVY

BAKED CREAM PUDDING WITH CHERRY SAUCE

WEDDING CAKE

COFFEE & PETITS FOURS

# WEDDING MENU



## ATENA

### **BUFFET STARTERS:**

SELECTION OF CANAPÉS

PUFF PASTRY WITH SAVORY FOAMS

CRÈME BRÛLÉE WITH FOIE GRAS & CRISPY CELERY

BEEF TARTARE SERVED ON MINCED OLIVES & BASIL

GOAT'S CHEESE SERVED ON CREAMY PUMPKIN,  
AMARETTI & REDCURRANT

DRY CURED BEEF WITH ROCKET SALAD & PARMESAN CHEESE FLAKES

SMOKED DUCK HAM WITH RED BERRIES & WILD SALAD LEAVES

AUBERGINE "PARMIGIANA" MINIATURES

MOZZARELLA & CHERRY TOMATO SKEWERS

HAM & MELON

### **SERVED:**

PACCHERI PASTA WITH AUBERGINE,  
HARD RICOTTA CHEESE & BASIL

ANGUS BEEF FILLET IN A BREAD CRUST  
WITH MADERA WINE SAUCE & PETITE GRILLED VEGETABLES

### **BUFFET PASTRY CHEF'S DELIGHTS:**

HOME MADE CAKES

FRESH FRUIT SELECTION

WEDDING CAKE

COFFEE & PETITS FOURS





# WEDDING MENU

## NETTUNO

### **BUFFET STARTERS:**

SELECTION OF CANAPÉS

PUFF PASTRY WITH SAVORY FOAMS

SMOKED SALMON CRÈME BRÛLÉE

LOBSTER BRUNOISE SERVED ON A CHICKPEA VELOUTÉ

MINIATURE MOZZARELLA CHEESE  
WITH CHERRY TOMATOES AND CREAMY BASIL

MEAT TORTELLINO AND CREAMY BROCCOLI

MARINATED SEA BASS TARTARE WITH SOY & SPROUTS

CUTTLEFISH SALAD AND VEGETABLES  
& MUSSELS "SALMORIGLIO" STYLE

PRAWNS CATALAN STYLE & SPICY BABY OCTOPUS

### **SERVED:**

HOME MADE RAVIOLI WITH SICILIAN PRAWNS  
POTATOES & GINGER BROTH

SEA BASS FILLET IN A CITRUS FRUIT SAUCE  
WITH GREEN BEANS & STEAMED POTATOES

### **BUFFET PASTRY CHEF'S DELIGHTS:**

HOME MADE DESSERTS

FRESH FRUIT SELECTION

WEDDING CAKE

COFFEE & PETITS FOURS

# WEDDING MENU

## BUFFET

### APOLLO

#### FINGER FOOD:

SELECTION OF CANAPÉS  
PUFF PASTRY WITH SAVORY FOAMS  
SMOKED SALMON CRÈME BRÛLÉE  
BOILED BEEF STRIPES WITH HERBS SAUCE & BLACK LAVA SALT  
LOBSTER TARTARE SERVED ON A CHICKPEA CREAM  
MINIATURE MOZZARELLA CHEESE  
WITH CHERRY TOMATOES AND CREAMY BASIL  
MEAT TORTELLINO WITH CREAMY BROCCOLI  
CONSOMMÉ & MARSALA WINE JELLY  
WITH SAUTÉED SCALLOP & SALMON EGGS  
MOZZARELLA CHEESE TARTARE  
WITH TRUFFLE & CRAB MEAT AND CRUSTACEANS' OIL  
MINCED SEA BASS WITH SOY & SPROUTS  
MANGO JELLY WITH CELERY & BITTER CHOCOLATE SHAVINGS  
FRESH FRUIT SALAD  
SWEET TEMPTATIONS

PACCHERI PASTA WITH LEMON SCENTED MONKFISH  
RAVIOLI STUFFED WITH MOZZARELLA CHEESE,  
TOMATO & BASIL LEAVES  
SLICED FASSONA BEEF  
GRILLED LAMB CHOPS  
GRILLED SEA BREAM FILLET, SALAD BOWLS  
WEDDING CAKE  
COFFEE & FRIANDISES



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