

APERITIFS



CAMPO DE' FIORI

CHARDONNAY WHITE WINE
PETIT VERDOT RED WINE, PROSECCO, BEERS
SOFT DRINKS, FRUIT JUICE
FINGER FOOD

PANTHEON

PINOT GRIGIO WHITE WINE
PETIT VERDOT RED WINE, PROSECCO, BEERS
SOFT DRINKS, FRUIT JUICES
BELLINI & ROSSINI*
FINGER FOOD

COPPELLE

SAUVIGNON WHITE WINE
PETIT VERDOT RED WINE, PROSECCO,
BEERS, SOFT DRINKS, FRUIT JUICES
BELLINI, ROSSINI & MIMOSA*
INTERNATIONAL COCKTAILS
FINGER FOOD AND CANAPÉS

MINIMUM 15 PEOPLE
MAXIMUM TIME 30 MINUTES

*ACCORDING TO SEASON

COCKTAIL



COCKTAIL PAMPHILI

PROSECCO, SEASONAL COCKTAIL
FRUIT JUICES, SOFT DRINKS
OUR MINERVA WINE SELECTION

FINGER FOOD PLATTERS

MOZZARELLA TARTARE WITH BLACK TRUFFLE AND BASIL DROPS
SWORDFISH RATATOUILLE WITH CITRUS FRUIT AND BABY BLOSSOMS
LIGHT PARMIGIANA WITH PARMA HAM AND TOMATO COULIS
COURGETTE SUSHI SERVED WITH THAI RICE,
PUMPKIN SEEDS AND BELL PEPPER CREAM

VEGETABLE TEMPURA

MEAT AND VEGETABLES PUFF PASTRY ROLLS
MILK BREAD BUNS STUFFED WITH DRIED BEEF AND ROCKET SALAD
HOMEMADE ROULADES OF HAM AND GOUDA CHEESE PIZZA
"CULATELLO" HAM WITH BABY BUFFALO MOZZARELLAS
GRAGNANO "SEDANINI" PASTA SERVED WITH FOUR KINDS
OF TOMATOES AND RICOTTA
FANTASIES FROM OUR PASTRY CHEF

MINIMUM 15 PEOPLE
MAXIMUM TIME 90 MINUTES

COCKTAIL



COCKTAIL ADA

PROSECCO, SEASONAL COCKTAIL
FRUIT JUICES, SOFT DRINKS
OUR MINERVA WINE SELECTION

FINGER FOOD PLATTERS

SMOKED SALMON CRÈME BRULÉE
CHEESECAKE WITH FINE HERBS AND TOMATO COULIS
DUCK SPECK HAM WITH ROCKET SALAD TARTARE,
BREAD CROÛTONS AND WILD BERRIES
TIMBALE OF PAN FRIED COURGETTES
WITH CREAMY MOZZARELLA AND TOMATO

TINFOIL BASKET WITH FRIED WHITEBAITS
HOMEMADE PUFF PASTRY ROLLS STUFFED WITH MEAT AND VEGETABLES
WAFFLES OF BRISÉE DOUGH FILLED WITH A VARIETY OF MOUSSES
MIXED SELECTION OF CHARCUTERIE WITH VINAIGRETTE BABY VEGETABLES
MUSKY OCTOPUS WITH SPICY TOMATOES
TURMERIC COUS-COUS AND VEGETABLE BRUNOISE
"CALAMARATA" PASTA WITH WHITE VEAL RAGOUT
FANTASIES FROM OUR PASTRY CHEF

MINIMUM 15 PEOPLE
MAXIMUM TIME 90 MINUTES

COCKTAIL



COCKTAIL BALESTRA

PROSECCO, SEASONAL COCKTAIL
FRUIT JUICES, SOFT DRINKS
OUR MINERVA WINE SELECTION
MOSAIC OF MEDITERRANEAN FLAVOURED CANAPÈS

FINGER FOOD PLATTERS

PAN SEARED KING PRAWNS WITH RED AND YELLOW SWEET PEPPER
SAUCE AND FLAX SEEDS
MILK COD FISH MOUSSE ON A BED OF BREADCRUMBS AND OLIVE POWDER
BALSAMIC VINEGAR BEEF STRIPS, ROCKET SALAD AND PARMESAN FLAKES
GOAT CHEESE SUSHI WITH POPPY SEEDS ON A POTATO AND PAPRIKA CREAM

CLAMS, OLIVE AND TOMATO SALAD
TINFOIL BASKET WITH FRIED PRAWNS AND SQUIDS
PUFF PASTRY ROLLS STUFFED WITH MEAT AND VEGETABLES
MOZZARELLA IN PUFF PASTRY FILLED WITH SLICED BRESAOLA
AND ROCKET SALAD
PEAR TOMATO SALAD AND BUFFALO MOZZARELLA
CHICKEN WITH ORIENTAL SPICES
PACCHERI PASTA WITH SEAFOOD RAGOUT AND LEMON PERFUME
SLICED SEASONAL FRUIT
FANTASIES FROM OUR PASTRY CHEF

MINIMUM 15 PEOPLE
MAXIMUM TIME 90 MINUTES

COFFEE BREAKS



WELCOME COFFEE BREAK

COFFEE, TEA, MILK, FRUIT JUICES
WATER, PETITS FOURS

CLASSIC COFFEE BREAK

COFFEE, TEA, MILK, FRUIT JUICES, WATER,
YOGURT, PETITS FOURS, FRUIT TARTLETES, PETITS CROISSANTS,
NAPLES CURLY AND SHORTCRUST “SFOGLIATELLE”
SLICED FRESH FRUIT

SUPERIOR COFFEE BREAK

COFFEE, TEA, MILK, FRUIT JUICES, WATER,
YOGURT, PETITS FOURS
PROFITEROLES, ALMOND BISCUITS
MINI LIMONCELLO AND RHUM BABAS
FRESH FRUIT SKEWERS

COFFEE BREAKS

COFFEE STATION

COFFEE, TEA, MILK, FRUIT JUICES, WATER, YOGHURT, PETITS FOURS,
FRUIT TARTLETS, MINI CROISSANTS,
NEAPOLITAN CURLY AND SHORTCRUST PUFF PASTRIES
SLICED FRESH FRUIT

HALF DAY

FULL DAY

WAITING STAFF SURCHARGE



LUNCH



BORROMEIO

THINLY CUT BRESAOLA DRIED BEEF WITH GOAT CHEESE QUENELLE,
ROCKET SALAD AND MODENA BALSAMIC VINEGAR

“TROFIE” PASTA WITH BROCCOLI AND PORK CHEEK
SERVED ON A CREAMY BUFFALO CHEESE

WILD BERRIES MERINGUES

COFFEE AND PETITS FOURS

MINERAL WATER AND MINERVA WINE SELECTION

MALASPINA

MOZZARELLA ON A BED OF RAW MARINATED VEGETABLES
WITH HERBS AND A VINAIGRETTE SAUCE

BEEF MILLEFEUILLE WITH A BORDOLAISE SAUCE,
JULIENNE VEGETABLES AND SWEET POTATOES

LIMONCELLO BABÀ WITH A VANILLA SAUCE
AND WILD BERRIES

COFFEE AND PETITS FOURS

MINERAL WATER AND MINERVA WINE SELECTION

LUNCH



VISCONTI

PACCHERI AL RAGÙ BIANCO DI MANZO CON GOCCE DI BASILICO E SCAGLIETTE DI PECORINO DI FOSSA

FILETTO DI VITELLO ALLO CHABLIS CON SPINACI E TORTINO DI PATATE

SOFFICE ALLO YOGURT E GELÉE AL FRUTTO DELLA PASSIONE

CAFFÈ E PETITS FOURS

ACQUA MINERALE E VINI SELEZIONE MINERVA

CAETANI

BLACK TEA AND LEMON MARINATED TUNA AND SWORD-FISH WITH SEASONAL SALAD, TOMATOES AND OLIVES

STEAMED SEA-BREAM WITH A CAPER AND CITRUS FRUIT SAUCE, POTATOES AND GREEN BEANS

FRUIT TARTLET

COFFEE AND PETITS FOURS

MINERAL WATER AND MINERVA WINE SELECTION

LUNCH



FARNESE

MARINATED AND SMOKED SALMON WITH MIXED LEAF SALAD
AND PECORINO CHEESE MOUSSE

HOMEMADE RAVIOLI FILLED WITH LEMON AND
BUTTER SEABASS ON A SAN MARZANO TOMATO TARTARE

BOURBON AND VANILLA FLAVOURED
CATALAN CREAM WITH CHOCOLATE TUILE

COFFEE AND PETITS FOURS

MINERAL WATER AND MINERVA WINE SELECTION

RISTORI

HOMEMADE "CASARECCE" PASTA WITH SWORDFISH,
TAGGIASCHE OLIVES AND TARTARE OF SUNDRIED TOMATOES

SEABASS TURBAN WITH KINGPRAWN,
SPINACH AND STEAMED POTATOES

ROMAN RICOTTA AND SOUR CHERRY PARFAIT WITH
PINENUTS BISCUIT

COFFEE AND PETITS FOURS

MINERAL WATER AND MINERVA WINE SELECTION

LUNCH



BUFFET

BERNINI

BRISÉE DOUGH BASKETS WITH BASIL RICOTTA CHEESE

BREAD ROULADE FILLED WITH PARMA HAM
AND GRUYERE CHEESE

QUICHES LORRAINE

MINI WRAPS IN CAESAR STYLE

FLAT BREAD "PINSÀ" WITH TOMATO, ANCHOVIES AND ORIGAN

TURMERIC CUTTLEFISH WITH LEMON OLIVE OIL

SMOKED DRIED BEEF STRIPS WITH ROCKET SALAD
AND FLAKES OF PARMESAN CHEESE

VEGETABLES COUS-COUS WITH ORIENTAL SPICES

"SEDANINI" PASTA CHEESE AND PEPPER IN ROMAN STYLE

TURKEY BREAST IN A SWEET SPICY PESTO, PINEAPPLE AND APPLES

YOGHURT AND FRUIT SOUP

SELECTION OF ITALIAN BIGNETS

CHOCOLATE BROWNIES

MINERAL WATER AND MINERVA WINE SELECTION

LUNCH



BUFFET

MEDICI

MOSAIC OF CANAPÈS

TRADITIONAL "PAN DANUBIO" SALTY CAKE

RYE BREAD TOAST WITH HAM, MOZZARELLA AND MUSTARD

PUFF PASTRY STRUDEL WITH ESCAROLE

AND STRING CHEESES

CEREAL CROISSANTS WITH SMOKED SALMON

WHOLEMEAL FLATBREAD WITH SMOKED BACON

TOMATO, LETTUCE, PAPRIKA AND BBQ SAUCE

STRETCHED OCTOPUS FISH ON POTATO AND PARSLEY PIE

PARMA HAM AND MELON BEADS

RICOTTA CHEESE RAVIOLI WITH DRIED CHERRY TOMATOES AND BASIL

"PACCHERI" PASTA WITH SEAFOOD RAGOUT AND SEAWEED

ROAST BEEF WITH A BALSAMIC VINEGAR GLAZING

AND FLAKES OF PARMESAN CHEESE

SACHER CAKE

FRESH FRUIT BOWLS WITH VANILLA CHANTILLY CREAM

BLACK CHERRY AND COCONUT TRICKS

MINERAL WATER AND MINERVA WINE SELECTION

LUNCH



BUFFET

BORGIA

WARM CANAPÈS

VEGETARIAN TARTLETS

CARROT, GOAT CHEESE AND SALMON MUFFIN

MINI GOURMET HAMBURGER BUNS

FRENCH TOAST WITH MOZZARELLA AND ANCHOVIES

SLICES OF ASSORTED PIZZAS

CAPRESE SALAD WITH “PESTO ALLA GENOVESE”

CHARCUTERIE PLATTER

SPELT SALAD WITH PRAWNS, PORK CHEEK AND MANGO

TYPICAL SARDINIAN DUMPLINGS WITH VEGETABLE
RAGOUT AND ROCKET SALAD PESTO

TANDOORI CHICKEN AND PINEAPPLE SKEWER

SLICED SEASONAL FRUIT

YOGHURT CHEESECAKE AND WILD BERRIES

CHOCOLATE PROFITEROLES

MINERAL WATER AND MINERVA WINE SELECTION

LUNCH



BUFFET

ARAGONA

VEGETARIAN TEMPURA

PHYLLO DOUGH ROULADES FILLED WITH VEGETABLE
JULIENNE AND TRUFFLE

PARISIENNE STYLE PUFF PASTRIES WITH HAM
AND MOZZARELLA

PRAWN AND ROMAN LETTUCE SANDWICHES

SHELLFISH SALAD WITH OLIVES AND TOMATOES

ITALIAN CHARCUTERIE

SOFT AND MATURED REGIONAL CHEESE PLATTER

TUNA, TOMATO, POTATO AND FRENCH BEANS SALAD

HOMEMADE EGG PASTA STRUDEL WITH MUSHROOMS

ROSEMARY VEAL AND MORNAY SAUCE

“CALAMARATA” PASTA WITH SWORDFISH,
OLIVES AND CHERRY TOMATOES

LAMB MEATBALLS AND MINT

SLICED SEASONAL FRUIT

WHITE AND DARK CHOCOLATE CAPRESE CAKE

CLASSIC AND STRAWBERRY TIRAMISÙ

MINERAL WATER AND MINERVA WINE SELECTION

GALA DINNER



AVENTINO

EGG-PLANT MILLEFEUILLE WITH “MOZZARELLA DI BUFALA”
SERVED WITH A TOMATO COULIS AND BASIL DROPS

HOMEMADE RAVIOLI WITH MOZZARELLA FILLING
SERVED ON A BROCCOLI LIGHT CREAM
AND CRISPY BACON FROM PIENZA

SLICED BEEF ON A LETTUCE
HOMEMADE PESTO AND NEW POTATOES

CARAMELIZED ALMONDS MOUSSE
WITH A CHOCOLATE COOKIE

COFFEE AND PETITS FOURS

GIANICOLO

INK SQUID BREADED KING PRAWNS ON
AN AVOCADO AND CHERRY TOMATO GUACAMOLE CREAM

TIPYCAL “STROZZAPRETI” PASTA DRESSED
WITH JULIENNE VEGETABLES AND SQUIDS

CRISPY ALMOND SALT COD FISH
WITH DRIED RED ONIONS
ON A PUMPKIN AND OLIVE CREAM

“PANNA COTTA” CUSTARD PUDDING
WITH A WILD STRAWBERRY SAUCE

COFFEE AND PETITS FOURS

GALA DINNER



CAMPO MARZIO

A SEA PERFUMED "FISH DRAWING"
WITH HOMEMADE MAYONNAISE
"MALTAGLIATI" PASTA WITH A MONKFISH RAGOUT
AND TOASTED PISTACHIO
SLICED SALMON IN A DRIED TOMATO CRUST
WITH SWISS CHARD AND FUMÈ POTATO CREAM
CHERRY SACHER IN PAVÈ STYLE
COFFEE AND PETITS FOURS

TREVI

STEAMED SEASONAL VEGETABLES IN DOUBLE TEXTURE
"CARNAROLI" RISOTTO WITH ASPARAGUS
AND SCAMPI CARPACCIO
SEAFOOD "CASARECCE" PASTA WITH SALT
AND PEPPER, CRISPY ROCKET SALAD
LEMON TURBOT FILLET SERVED WITH A POTATO PIE
PINEAPPLE AND GINGER SORBET
LAMB "TRILOGY" WITH A GRATIN OF SEASON VEGETABLES
YOGHURT TARTLET AND FRESH WILD BERRIES
COFFEE AND PETITS FOURS

GALA DINNER

BUFFET

COPPEDÈ

HOMEMADE TARTLETS WITH A VARIETY OF MOUSSE
MOZZARELLA,VEGETABLES AND ORIGAN SMALL PIZZAS
STUFFED PUFF PASTRY CRISPY ROLLS
VEGETABLE QUICHE LORRAINE
VEGETARIAN FRIED BITES

BEEF BRESAOLA CARPACCIO ON A BED
OF NOUVELLE ROCKET SALAD AND PARMESAN FLAKES
BRAID OF SMOKED BUFFALO MOZZARELLA
ON MESCLUN SALAD AND CHERRY TOMATOES
COMPOSED SALAD WITH PALM HEART, PINEAPPLE,
CARROTS, "CUORI DI BUE" TOMATOES AND BOILED POTATOES

SAFFRON PILAF RICE WITH A VEGETABLE BRUNOISE
AND CRISPY ROCKET SALAD

BASIL "SCIALATIELLI" PASTA WITH SEAFOOD RAGOUT
AND MULLET ROES

CAPRESE STYLE HOMEMADE RAVIOLI

HOT IRONS SELECTION OF FISH AND SHELLFISH FILLETS
WARM ROAST BEEF AND ITS GRAVIES
SLICED VEAL COOKED IN CHABLIS WITH ROCKET SALAD
AND PECORINO CHEESE SAUCE

SLICED SEASONAL FRUIT PLATTER
FANTASIES FROM OUR PASTRY CHEF
CHOCOLATE PROFITEROLES

GALA DINNER

BUFFET

CAMPITELLI

TARTLETS WITH A VARIETY OF MOUSSES
MINI PUFF PASTRY ROLLS
VEGETARIAN TEMPURE
ASSORTMENT OF QUICHES

SHELLFISH SALAD WITH SHALLOT-FLAVOURED POTATOES

CAPRESE SALAD

BRAID OF SMOKED BUFFALO MOZZARELLA ON A BED OF SALAD
AND CHERRY TOMATOES

PALM HEART, PINEAPPLE, CARROT, TOMATO AND BOILED POTATO SALAD

SAFFRON RICE PILAF WITH VEGETABLE BRUNOISE

“SCIALATIELLI” BASIL PASTA WITH A RAGOUT SAUCE AND MULLET BOTTARGA

CAPRI-STYLE RAVIOLI WITH DICED TOMATOES

STEWED SEA-BASS FILLETS WITH CELERY
AND CHERRY TOMATOES

FISH FILLETS AND GRILLED SHELLFISH IN A LEMON SAUCE

CURRY CHICKEN BITES SIDED WITH THAI RICE

ROASTED VEAL IN A CHABLIS WINE SAUCE AND ROSEMARY POTATOES

VARIETY OF CHOCOLATE AND ALMOND CAKES

GLASSES OF FINGER FOOD

MINI BIGNETS WITH CREAM

FRUIT CAKES AND TARTLETS

GALA DINNER



VEGAN MENÙ

APERITIF

FRIED POLENTA BREAD CROUTONS

BEER PAN-FRIED VEGETABLE BITES

TOMATO AND VEGETABLE MIGNON PIZZAS

SERVED

VEGETABLE CARPACCIO WITH ROCKET SALAD AND SOY TOFU FLAKES

KAMUT SEDANINI PASTA WITH SEITAN RAGOUT

SEMOLINA LASAGNETTA SERVED WITH SOY BECHAMEL,
ASPARAGUS AND TRUFFLE

VEGETABLE SKEWERS WITH WILD MUSHROOMS
AND BALSAMIC VINEGAR GLAZING

STRAWBERRY MOUSSE WITH ALMOND CRUMBLE
COFFEE AND PETITS FOURS

GALA DINNER



VEGETARIAN MENÙ

APERITIF

PHYLLO PASTRY ROLLS WITH SPINACH
AND PARMIGIANO CHEESE FILLING

BEER VEGETARIAN TEMPURA

MINI PIZZAS WITH TOMATO AND MOZZARELLA CHEESE

SERVED

POTATO PIE SMOKED CHEESE AND VEGETABLES
ON A NEST OF SLICED CELERY AND FLAX SEEDS CARROTS

ASPARAGUS AND MUSHROOM RISOTTO

"PACCHERI" SHORT PASTA WITH CHERRY TOMATOES, PISTACHIOS AND SEEWEEDS

GRILLED FETA CHEESE ON A BAKED VEGETABLE CAPONATA AND HERBS

STRAWBERRIES AND WILD BERRIES

WITH A RASPBERRY SAUCE AND FLAMBÈ MERINGUE

COFFEE AND PETITS FOURS

GRAND HOTEL DE LA MINERVE

Piazza della Minerva, 69 · 00186 Roma

T: +39 06 695201 · F: +39 06 6794165

events@ghminerve.com

www.grandhoteldelaminerve.com

www.minervaroofgarden.it