



GRAND HOTEL  DE LA MINERVE
ROMA

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 "SCIALATELLI" 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

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