

MENU 1

Assorted Canapés & Prosecco

Assorted canapés and a glass of Prosecco on arrival

Antipasto Misto

A gorgeous selection of traditional Hors' D'oeuvres with chargrilled veg, artichoke, balsamic onions, mozzarella, assorted ciabatta, vegetarian arancini di risotto

Pennette Scarpariello

Penne pasta cooked with cherry tomatoes, garlic, basil and extra virgin olive oil

Guancia di Bue Brasata

Best Yorkshire beef, slow roasted with a rich red wine, port sauce finished with a hint of chocolate and served with puree potatoes and a red wine reduction

Served with fresh market

Vegetables

Coffee & Mini Homemade Amaretti Biscuits

Coffee served with our homemade traditional Italian biscuits made with pure almond and apricot kernel baked in the oven to a lovely golden brown, dusted with icing sugar

White Chocolate Cortina

Two layers of pan di spagne sponge soaked in Macedonia syrup and filled with fresh whipped cream and strawberries, covered in white chocolate shavings

MENU 2

Antipasto Misto

A gorgeous selection of traditional Hors' D'oeuvres with Parma Ham, Salami, Italian Cheeses, Chargrilled vegetables, Seafood Salad, Bruschetta and much more.
Served with homemade ciabatta

Antipasto Vegetariano

A gorgeous selection of traditional Hors' D'oeuvres with chargrilled veg, artichoke, balsamic onions, mozzarella, assorted ciabatta, vegetarian arancini di risotto

Italian Meatballs

Made with 100% beef, pork and herbs.
Cooked in a traditional tomato and basil sauce

Mini Cannelloni con Ricotta e Spinaci

Homemade spinach and ricotta cheese cannelloni, baked in a tomato & cheese sauce

Chicken Cacciatora

A tasty Italian chicken casserole cooked with courgettes, carrots and other fresh market vegetables

Parmiggiana di Melanzane

Freshly sliced aubergines baked with mozzarella, parmesan and tomato sauce

Salads

Seafood Salad

Mixed Leaf Salad

Baby Mozzarella Salad

Served with

Sautéed potatoes and seasonal vegetables

A Selection of Cakes

MENU 3

Insalata Caprese

Baby mozzarella, cherry tomatoes, fresh basil, extra virgin olive oil

Vegetali Italiani Grigliati

Italian grilled vegetables served with balsamic dressing

Rigatoni Vegetariani

Rigatoni pasta baked with a selection of fresh vegetables, tomato, mozzarella and herbs

Assorted Pizzas

Margherita

Ham and Mushrooms

Salami and Onions

Pasta al Forno

Oven baked pasta with Bolognese sauce, tomato and mozzarella cheese

Pollo Cacciatora

A tasty Italian chicken casserole cooked with courgettes, carrots and other fresh market vegetables

Salmone Bellavista

Poached Salmon Bellavista served on a Mirror

Mixed Leaf Salad

Sautéed Potatoes

Assorted Ciabatta

MENU 4

Sinfonia di Frutta Esotica

Symphony of exotic fruit with strawberry coulis

Insalata di Mare

Fresh seafood salad with peppers, carrots, celery, king prawns, calamari and shell fish dressed with lemon juice and extra virgin olive oil

Bocconcini di Mozzarella con Insalata

Baby mozzarella salad with olives and cherry tomatoes, fresh basil

Rustici Assortiti

Typical Italian mixed puffed pastry parcels, filled with salami and ricotta, ham and mozzarella, spinach and ricotta

Acciughe Fresche Marinate

Freshly marinated Italian anchovies on a bed of grilled peppers

Insalata con Pollo Affumicato

Smoked chicken breast and ripe mango served on a continental style salad with Italian dressing

Pasta al Forno

Oven baked rigatoni pasta with Bolognese sauce, tomato and mozzarella cheese

Parmigiana di Melanzane

Freshly sliced aubergines baked with mozzarella, parmesan cheese and tomato sauce

Lasagna con Salmone e Asparagi

Fresh Lasagna sheets alternately layered with pan-fried fresh salmon and a creamy asparagus sauce

Pollo al Rosmarino

Whole chicken quartered roasted with garlic, rosemary and white wine

Italian Meatballs

One of the most popular Casa Mia's dishes, made with 100% prime beef and herbs, cooked in a traditional tomato and basil sauce

Patate Saltate

Sautéed new potatoes with onions and rosemary

Insalata di riso con piselli

Rice salad with mint and fine peas

MENU 5

Antipasto Misto

A gorgeous selection of traditional Italian mixed salamis, olives, pecorino cheese and bread sticks

Insalata Caprese

Baby mozzarella, cherry tomatoes, fresh basil, extra virgin olive oil

Sinfonia di Frutta Esotica

Symphony of exotic fruit with strawberry coulis

Rustici Assortiti

Italian mixed puffed pastry parcels, filled with salami and ricotta, ham and mozzarella, spinach and ricotta

Cornetti Salii Farciti

Italian savoury croissant filled with mascarpone cheese and Parma ham

Salmone Bellavista

Poached salmon 4-5oz finger size served on a mirror, decorated with king prawns

Lasagna

Freshly baked with Bolognese sauce, tomato, mozzarella and parmesan cheese

Rigatoni Vegetariani

Rigatoni pasta baked with a selection of fresh vegetables, tomato sauce, cheese and herbs

Pollo Cacciatore

A tasty Italian chicken casserole cooked with courgettes, peppers and other fresh market vegetables, in tomato sauce, white wine and fresh basil

Vegetali Arrostiti

Roasted courgette with yellow and red peppers

Insalata di Papate Novelle

New potatoes and spring onion salad

Insalata di Arance con Pinoli

Orange salad with pine kernels and balsamic dressing

MENU 6

Involtini di Salmone

Lobster and prawns wrapped in smoked salmon, with continental leaves lettuce and a Marie rose sauce

Sinfonia di Frutta Esotica

Symphony of exotic fruit with strawberry coulis

Antipasto Misto

A gorgeous selection of traditional Italian mixed salamis, olives, pecorino cheese and bread sticks

Insalata Cesare

Caesar salad with crispy cos lettuce, grilled chicken fillet, croutons, parmesan shavings and Caesar dressing

Cornetti Salati Farciti

Italian savoury croissant, filled with mascarpone cheese and Parma ham

Bocconcini di Mozzarella con Insalata

Baby mozzarella salad with olives and cherry tomatoes and fresh basil

Vitello Tonnato

Classic Italian poached veal dish served thinly sliced with capers, anchovies and tuna dressing

Pollo Cacciatore

A tasty Italian chicken casserole cooked with courgettes, peppers and other fresh market vegetables, in tomato sauce, white wine and fresh basil

Spiedini di Pesce

Mixed mini fish kebabs with red onions and peppers marinated with fine herbs

Lasagna ai Funghi Porcini con Taleggio

Fresh homemade Lasagna with porcini mushrooms, taleggio cheese, tomato and cheese sauce

Salmone Bellavista

Poached salmon 4-5oz finger size served on a mirror, decorated with king prawns

Pasta al Forno

Oven baked rigatoni pasta with Bolognese sauce, tomato and mozzarella cheese

Vegetali Arrostiti

Roasted courgettes with yellow and red peppers

Insalata di Papate Novelle

New potatoes and spring onion salad

Insalata di Cavoli e Carote

Homemade fresh coleslaw salad

Insalata di Arance con Pinoli

Orange salad with pine kernels and balsamic dressing

EVENING MENU

Arancini di Riso

Deep fried risotto balls, with meat or vegetables. Served with a spicy tomato sauce

Assorted Pizzas

Margherita
Peperoni
Funghi
Prosciutto

Mini Cannelloni

Pasta tubes filled with meat or spinach and ricotta cheese, baked in a tomato sauce and mozzarella

Salads

Vegetarian Rice Salad
Seafood Salad
Baby mozzarella Salad

Ice Cream Cones

Chocolate
Vanilla
Strawberry

BUFFET MENU 1

Caprino Grigliato Servito Con Vedure Alla Griglia

Goats cheese with grilled marinated vegetables

Costolette Di Maiale

House smoked pork spare ribs in Chef's own secret recipe spicy sauce

Involtini Di Salmone Alla Bellavista

Lobster and prawns wrapped in smoked salmon paupiette

Insalata Cesare

Caesar salad with crispy cos lettuce, grilled chicken fillet, smoked bacon, croutons, parmesan shavings & Caesar dressing

Insalat Tricolore

Baby mozzarella, cherry tomatoes, char grilled courgettes, dressed with extra virgin olive oil, lemon & fresh basil

Il Filetto Stroganoff

Strips of fillet beef in a brandy, shallots, roast mushroom cream sauce

Nicoise Salad

Tuna, green beans, egg, red onion, frisee & rocket leaves, balsamic dressing

Pollo Pancetta

Smoked chicken wrapped in pancetta, served on gala melon

Parmigiana Di Melanzane

Freshly sliced aubergines baked with mozzarella, parmesan cheese & tomato sauce

Penne Vegetariani

Penne pasta baked with Mediterranean roast vegetables, tomato, and cheese & basil sauce

Lasagna Con Salmon E Asparagi

Fresh Lasagna sheets layered with fresh salmon, spinach, asparagus & cream sauce

Insalata Di Papate Novella

Chef's own recipe potato salad with boiled eggs, peas & yoghurt mayo

Vegetali Arrostiti

Roasted selection of char grilled vegetables

BUFFET MENU 2

Insalat Caprese

Cherry tomatoes, baby mozzarella, fresh basil, extra virgin olive oil

Roast porcini mushroom

With a sauce of dolcelatte cheese, garlic & white wine

Parmigiana di melanzane

Freshly sliced aubergine, baked with mozzarella, parmesan cheese & tomato sauce

Penne Vegetariani

Penne pasta baked with a selection of roast vegetables, tomato, cheese, and herb sauce

Rotolo Di Spinachi

Spinach & ricotta, wrapped in pasta sheets & baked with a tomato & cheese sauce

Sinfonia Di Frutta Esotica

Symphony of exotic fruit with strawberry coulis

Pumpkin Ravioli

Tomato cream sauce, parmesan shavings

Insalata Di Papate Novella

Chef's recipe potato salad with boiled eggs, peas & yoghurt mayo

Lasagna Ai Fungh Porcini Con Taleggio

Fresh homemade Lasagna with porcini mushrooms, roast peppers, courgettes, mozzarella cheese, tomato sauce

Italian 3 Bean Salad

Mixed bean salad with spring onions, white wine vinegar, olive oil & parsley

BUFFET MENU 3

Involtini Di Salmone

Lobster tail & prawns wrapped in smoked salmon, with frisee salad, lemon crème fraiche

Sinfonia Di Frutta Esotica

Symphony of exotic fruit with strawberry coulis

Antipasto Misto

A continental selection of traditional Italian mixed salamis, olives, cheeses, homemade ciabatta bread

Bocconcini Di Mozzarella Con Insalata

Baby mozzarella salad with olives & cherry tomatoes, fresh basil, olive oil

Pollo Cacciatore

A tasty Italian chicken casserole, cooked with peppers & other fresh vegetables, along with tomatoes, white wine & basil

Or

Lamb Casserole

Root vegetables, juniper & red wine jus, mustard mash

Prawn Skewers

Prawn skewers with rosemary lemon dressing

Lasagna Ai Funghi Porcini Con Taleggio

Fresh home made lasagna with porcini mushrooms, mozzarella, tomato & cheese sauce

Carpaccio Di Salmone

Thin slices of smoked salmon, dressed with a caper & lemon oil

Farfalle Toscane

Oven baked farfalle pasta with a chicken, tomato cream & herb sauce

Vegetali Arrostiti

Selection of roast vegetables, cooked with basil & rosemary

Insalata Di Papate Novelle

Chef's potato salad with boiled egg, peas, light yoghurt mayo

Cous Cous

With Mediterranean roast vegetables & walnuts

COLD BUFFET SELECTION

Italian Ciabatta Breads with Balsamic & Olive Oil Dipping

Antipasto Platter

Selection of Italian meats, cheeses, olives

Caprese Skewers

Baby mozzarella, cherry tomatoes, basil

Tarragon Chicken Skewers

Lemon flavoured chicken, skewered with green peppers

Mini Quiche Selection

Choice of spinach & feta or chicken & asparagus

Mediterranean Roast Vegetable Penne Pasta

With sun blush tomato, parmesan & basil

Prawn, Avocado & Smoked Salmon Salad

Lemon caper dressing

Chef's Potato Salad

House specialty, with boiled eggs, peas and light yoghurt mayo

Bruschetta Selection

Toasted ciabatta topped with choice of

Tomato, garlic, red onion, olive oil

Goats cheese, roast pepper, pesto

Sun dried tomato, mascarpone, and basil

BBQ MENU (SUMMER ONLY)

Homemade Beef Burger

With caramelized onions & remoulade sauce, crispy lettuce, pickled cucumber

Chicken burger

Marinated chicken fillet, crispy lettuce, bacon, remoulade sauce

Cumberland Sausage Sandwich

With red onion marmalade, crispy lettuce

Grilled Seafood Selection