

Villa Antiche Mura

Buffet Menus



The Buffet Menus will be presented using several beautiful corners where all the dishes will be placed in a spectacular way. Our professional waiters will stay behind each corners and help your guests to prepare their dishes.

(The main difference with the Gala Dinner Menu is the more formal and elegant atmosphere in the Gala Dinner option thanks to the accurate waiter service at the tables.)



The Buffet Menus below start from 99 euro per person. You also have the possibility to personalized your Buffet Menu based on your budget. In this case please send us an e-mail with your request to info@villaantichemura.com or call us at 0039-0818073523. We will answer you immediately!

For all the information please do not hesitate to contact us.

Best Regards

Michele Savarese

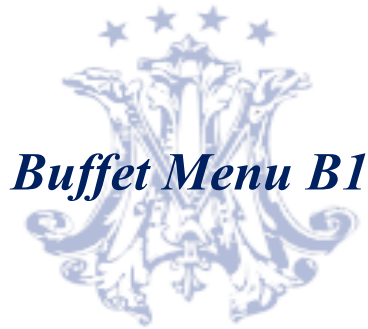
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Buffet Menu B1

We will start with the following “Food Buffet Station”

*Mozzarella & Choice of Local Salami
Italian Ham with mixed Fruit
Caprese salads
Fantasy of grilled vegetables
Cheese Corner with Variety of Jams
Small pizzas*

We will follow with 1 First Course

Please choose one of the following first course:

*Amalfi Crepes with cheese and ham
Homemade Gnocchi In Sorrentine Style (Potato dumplings with Tomato sauce & Mozzarella)
Baked Pasta “cannelloni” filled with spinach and ricotta cheese
Spaghetti pasta with tomatoes and mince meat (“Bolognese”)
Baked risotto (Risotto pie) with meatballs, salami, cheese and peas
Homemade Ravioli Caprese Style
Linguine Pasta with Italian green pesto
Sorrentine Lemon Risotto
Pasta Timbale filled with mozzarella cheese and ham
Homemade Lasagna (Baked pasta with mince, fresh cheese and tomato sauce)*

We will finish with:

Personalized Wedding Cake

Limoncello

***Natural and Sparkling Mineral Water (Included)
Wine (1 Bottle included each 6 people. Extra per bottle: 10 euro)***



Buffet Menu B2

We will start with the following “Food Buffet Station”

*Cheese Corner with Variety of Jams
Mozzarella, Choice of Local Salami
Italian Ham with mixed Fruit
Marinated salmon
Marinated sword-fish at Sorrentine Style
Caprese salads
Fantasy of grilled vegetables
Small pizzas
Cheese stuffed pies
Vegetarian Cakes,*

We will follow with 1 First Course

Please choose one of the following first course:

*Amalfi Crepes with cheese and ham
Homemade Gnocchi In Sorrentine Style (Potato dumplings with Tomatoes sauce & Mozzarella)
Baked Pasta “cannelloni” filled with spinach and ricotta cheese
Spaghetti pasta with tomatoes and mince meat (“Bolognese”)
Baked risotto (Risotto pie) with meat balls, salami, cheese and peas
Homemade Ravioli Caprese Style
Linguine Pasta with Italian green pesto
Sorrentine Lemon Risotto
Pasta Timbale filled with mozzarella cheese and ham
Homemade Lasagna (Baked pasta with mince, fresh cheese and tomato sauce)*

We will follow with 1 Second Course

Please choose one of the following first courses:

*Roast Beef at Italian Style
Breast of Turkey or Chicken at Sorrentine Style
Roast Beef on a bed of Rocket, cherry tomatoes and slice of Parmesan cheese
Fillet of Pork in white wine, olive oil & rosemary sauce
Lamb baked in the oven with Mediterranean herbs*

We will finish with:

Personalized Wedding Cake

Limoncello

***Natural and Sparkling Mineral Water (Included)
Wine (1 Bottle included each 6 people. Extra per bottle: 10 euro)***



Additional Corner or Station that you can add to your Buffet Menu

As written in the Aperitifs menu, You can personalize your buffet menu adding other corners or stations like:

- ***Mozzarella Station:*** *a beautiful show cooking corner with our chefs who will prepare our typical mozzarella cheese right in front of you.*
- ***“Frittura all’Italiana” Station:*** *another beautiful show cooking corner with our chefs who will prepare mixed fried food really typical of the Italian traditions. There will be mixed fried vegetables, crocchè, fried pasta pie, etc.*
- ***Pizza Station:*** *A corner with mixed pizza prepared in our Villa!*
- ***Ice Cream cart:*** *Something sweet for your aperitif! The ice cream men with cart will come during the aperitif and he will prepare mixed ice cream in cups and cones!*
- ***Finger Food Selections:*** *Our Chef will be pleased to prepare a selection of beautiful finger food. We have a long list of finger food options that you can choose from! Some ideas below:*
 - *Mini Caprese Salads*
 - *Mini Parmigiana*
 - *Cous Cous & Vegetables Salads*
 - *Mini Rice salads with tuna & vegetables*
 - *Mini Stick of Parma ham & melon ball*
 - *Mini Stick of mixed cheeses*
 - *Mini stick of mozzarella balls & salami*
 - *Mini Pasta Pie*
 - *Vegetables Italian tempura*
 - *Fried chicken*
 - *Octopus Salads*
 - *Squid salads with Sorrento Nuts and green vegetables*
 - *Shrimps Cocktails with pink sauce*
 - *Marinate Salmon with mixed vegetables*
 - *“Venere” Black Rice with sautéed vegetables*
 - *Etc*



Also please note some useful information:

- *These menus are just examples. Infact You can mix them making a new one or just send us something that you wish to have. We can make your personalized Menu without problem.*
- *Also if you have guests who require special diet like vegetarian or gluten free food or vegan, we are ready to make them a special menu.*
- *Also if you like to offer a choice to your guests between two dishes it is possible at no extra costs! The only request is to inform us in advance of how many of each dishes you need (pre-selection). So for example if you have 50 guests and you wish to give them a choice between two "First Courses", you only need to choose the two "First Courses" (like Lasagna and Amalfi Crepes) and ask them to send their preferences before the wedding. In this way you are able to tell us how many of each first course you need (for example 30 guests chose the Lasagna and 20 Guests chose the Amalfi Crepes). In this way you will pay the basic price of the menu but you will give to your guests a choice between more dishes!*

- All the Menus include:

- * Personalized Table design*
- * White Covered Chairs and White Table linen*
- * Personalized menus with bride & groom's names*
- * Candles (if it will be dark)*
- * All service*
- * Silver plate and silvery Cutlery Set*
- * Open Bar fill up with beer, wine liquor, cocktail where guests can also pay directly or you can pre-pay it or part of it*



Villa Antiche Mura

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