SHERATON

Diana Majestic, Milan

EVENTS

• Cocktail •

- Two Hours Service -

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Kursaal

Smoked tuna and dill crouton

Beef skewer with grana cheese arancino and balsamic glaze

Chickpea flour and rosemary crackers with taleggio cheese cream and mustard

Octopus salad with citrus and sesame seeds

Parma ham, fried gnocco, fried polenta and pumpkin puree with mustard

Chestnut dumplings with Raschera cheese fondue

SELECTION OF WHITE AND RED WINES | MOCKTAILS
SOFT DRINKS | MINERAL WATER

Vegetarian options

SHERATON
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Belle Époque

Chickpea focaccia with grilled zucchini and mint

Mini fried pizzas with tomato, PDO buffalo mozzarella and oregano

Mini squares with pastrami and cucumber

Tempura shrimp skewer with crispy corn in ponzu sauce

Mozzarella mousse, Taggia olives and oregano croutons

Mini bagel with salmon, dill and sour cream

Strozzapreti pasta with pesto, green beans and potatoes

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SOFT DRINKS | MINERAL WATER

Vegetarian options

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Accademia

Rice Arancini the old-fashioned way

Sardinian sausage marinated in ‘Nepente’ with fig mustard

«Kebab» of fruit and vegetables with curry

Savory doughnuts with stracchino cheese and rosemary

Mille-feuille pastry of carasau bread with fig mustard and pecorino cheese

Pita with turkey, boiled egg, Bernese sauce and lettuce

Gorgonzola ravioli with walnut, marjoram and pear sauce

or

Cavatelli pasta with veal ragout and marjoram mushrooms

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Vegetarian options

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Liberty

Sardinian Sgambato ham with carasau bread and spiced pumpkin

Roll of nori seaweed, tuna, cucumber and daikon

Squid ink mini buns with mint pea mousse and prawns

Fried olives filled with meat 'Ascolana Style'

Fried gorgonzola ravioli with pear and walnut sauce

Baba ganough and chilli with oregano croutons

Sea bass veils marinated in lime with winter salads

Prosecco risotto with black truffle

or

Cavatelli pasta with veal ragout and marjoram mushrooms

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Vegetarian options

Additional dessert choice

Pineapple and berry compote

Fresh fruit salad, raspberry coulis and mango puree

Hazelnut Tiramisù | Tiramisù with mascarpone and gianduia cream

Warm pie with rennet apples, caramel and cream ice cream

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In case of food allergies or intolerances, please ask us if our dishes contain potentially allergenic ingredients. We will be happy to provide you with a list of all the possible allergens they contain.

Our Contacts

Sheraton Diana Majestic

Viale Piave, 42 | 20129 Milan
+39 02-20581
Events.Diana@sheraton.com
www.sheratondianamajestic.com