



SHERATON

Diana Majestic, Milan

EVENTS MENU  
• Cocktails •

- Two-hours service -

# Kursaal

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Mini caprese salad with buffalo mozzarella, cherry tomatoes and Taggiasca olives



Tigellina with PDO coppa Piacentina and fig mustard

Vegetable rolls with spicy wasabi sauce 

Fassona beef tartare with roasted pepper and robiola cheese foam

Crispy cucumber stuffed with black olive cream and sunflower seeds



Mini quiche with crispy guanciale

## *First course*

Maccheroncini pasta with white veal ragù and salted pistachio crumble

*Or*

Strozzapreti pasta with sausage ragu and saffron cream

WINES FUMAIO CASTELLO BANFI | COL DI SASSO CASTELLO BANFI |  
MINERAL WATER | COFFEE


 Vegetarian options

€ 69.00 per person, VAT included

# Belle Époque

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Small pancakes with Philadelphia mousse and salmon roe

Smoked eggplant cream with carasau bread drizzled with extra virgin   
olive oil

Whole bread with sun-dried tomato and lightly smoked swordfish

Rice paper parcels with crispy cod and leek

Montanara-style fried pizza with tomato cream, basil and anchovies

## *First course*

Scialatielli pasta with diced red tuna, tomato cream, confit cherry tomatoes and mint

## *Or*

Sea bass risotto with lime zest and grey mullet bottarga

WINES FUMAIO CASTELLO BANFI | COL DI SASSO CASTELLO BANFI |  
MINERAL WATER | COFFEE

Vegetarian options




€ 75.00 per person, VAT included

# Accademia

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Savory milk tartlets filled with Parma ham

Fried bread with rosemary and buffalo stracciatella cheese 

Couscous with crispy vegetables and flavored oil

Chickpea cream with crispy paprika octopus

Chicken yakitori in soy sauce with chestnut honey

Small walnut savory shortcrust macaron with mascarpone cream 

## *First course*

Risotto with creamy zucchini and toasted almonds, drizzled with truffle oil

*Or*

Grouper ravioli with basil emulsified broth

WINES FUMAIO CASTELLO BANFI | COL DI SASSO CASTELLO BANFI |  
MINERAL WATER | COFFEE

 Vegetarian options

€ 78.00 per person, VAT included



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## Addition of a dessert of choice

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Semifreddo with dried fruits and dark chocolate sauce

Cantaloupe carpaccio with red port and Szechuan pepper

Red berry tartlet with vanilla cream

Almond milk panna cotta with coffee cream

€ 8.00 per person



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

## Our contact

Sheraton Diana Majestic

Viale Piave, 42 | 20129 Milan

+39 02-20582057

[Events.Diana@sheraton.com](mailto:Events.Diana@sheraton.com)

[www.sheratondianamajestic.com](http://www.sheratondianamajestic.com)