



ILLUZION

S H O W & D I S C O T H E Q U E

CATERING MENU

Finger food

Vegetarian

-Risotto arancini with feta cheese and raisins

-Minicaprese with basil

-Vegetarian dim sum

-Vegetarian spring rolls

-Sfoglino ricotta cheese and spinach

-Mini vegetarian burgher and cocktail sauce

-Mushrooms salad

-Mushrooms gratin

-Fresh mozzarella and roasted pepers on focaccia

-Pinzimonio (mixed vegetable stick with EVO
and balsamic vinega

Fish

- Daikon, smoked salmon & Aflfa wrap
- Prawns wrappers with green mango
- Crab an tofu fritters
- Mini fishcake on lemongrass
- Canapé salmon and butter with aromatic herbs
- Canapé with caviar and butter
- Shrimps spring rolls and minted chilly sauce
- Tuna tartare with pineapple and mint
- Tuna cube with mojito
- Salmon tartar in passion fruit
- Salmon cube with mint sauce
- Deep fried shrimps with sauce cocktail
- Deep fried squid with mayonnaise sauce
- Mini croissant with smoked salmon

Beef and poltry

-beef mini burghers and red chilly sauce

-chicken satay

-beef satay

-pork satay

-sfoglino with wustel

-sfoglino with sausage

-mini club sandwich

-rustic shortcake

-beef tartare with balsamic vinegar cream

-mini chicken cordo-bleu

-chicken salad with anchovies

-beef steamed with green sauce

-beef carpaccio

-chicken Caesar salad in bred cup

-chiken wings in BBQ sauce

-mini croissant with haa, salad and cheese

Pasta and noodle station

- Penne or farfalle or soaggetti or fettuccini
- Bolognese sauce
- Carbonara sauce
- Tomato and basil sauce
- Vegetarian sauce
- Pink sauce
- Four cheese sauce
- Pesto sauce
- Phad See ew (Fried noodle in soy sauce with chicken or beef or prawns or seafood)
- Phad Tai Goong Sod or Chicken (thai style fried white noodle with prawns, chicken)
- Khao Pad (fried rice with vegetables, chicken or prawns or seafood)
- Khao Ob Sab Pa Rod (Baked pineapple filld with rice, vegetable, prawns or chiken or seafood)
- Station with live cooking risotto in half a loaf of parmesan cheese

Main course

International

- Based beef with red wine sauce
- Pork scaloppini with mushrooms
- Chicken in lemon sauce
- Beef spezzatino with green beans
- Roasted pork in honey and apple sauce
- Beef and pepper sauce
- Duck pectinase style
- Chicken filled with spinach, cheese and bacon
- Beef medallions with truffle sauce
- Baked Pork leg with brown sauce
- Chicken leg filled with mushrooms and truffle
- Beef tenderloin wellington style
- Lamb cube with crumble bread and aromatic herbs
- Pork chop with pan-fried mushrooms

Thai

- Phad Med Mamuang Gai (stir-fried chicken with cashew-nut)
- Phad Kra-Tiem Prik Tai (sautéed beef with garlic and black pepper)
- Phad Kha Proaw (fried chicken with thai basil)
- Gaeng Mas-sa-mun (massaman curry and beef)
- Goong phad Num Makam (stir fried prawns in tamarind sauce and fried onion)
- Phad Prew Waan (swwet and sour porc)
- Phad King Nua Moo Gai (Stir fried beef, porc or chicken with fresh ginger and oyster sauce)

Fish

- White snapper fillet with Mediterranean sauce
- Fish skewers with mint sauce
- Tuna tagliata in sesam crust
- Baby octopus in tomato cream
- Roasted pepper with grilled cuttlefish
- Saint Jaques with aromatic butter gratèn
- Pangasius with olives and cherry tomatoes
- Australian green Mussels half shell baked
- Crab with curry sauce and steamed rice
- Butter fish in saffron sauce
- Red snapper grilled with zucchini and tomato grilled
- Sole fish munièr style
- Clams souté
- Thai mussels souté
- Squid filled with bread, parmesan and herbs in tomato sauce
- Steamed crab with sauce
- Filled of fish breaded and deep fried with mayonnaise sauce lime flavor
- Shrimps spring rolls with plum sauce
- Phuket lobster in Mediterranean style sauce
- Phuket king prawns catalane style
- Phuket banana prawns souté
- Mix fish in spices sauce
- Steamed salmon with mornaise sauce
- Baked Salmon filled in Barbera wine sauce

Vegetables

-Spinach gratin

-Spinach psn fried with garlic EVO and parmesan cheese

-Baked potatoes

-Mash potatoes

-Mix vegetable pan fried

-Steamed mix vegetable

-Green salad, red salad, roman cost, roket salad

-Tomatoes (insalatari)

-Cherry tomatoes

-Broccoli gratin

-Cauliflower baked and steam

Dessert

- Sticky rice with mango
 - Nutella and berry tartlets
 - Banana fritters
 - Panna cotta
 - Chocolate cake
 - Profiterole
 - Caprese cake
 - Cheese cake
 - Delizia Almond cake
 - Diplomatica
 - Cassata siciliana
 - Mimosa cake
 - Coffee eclair
 - Chocolate eclair
 - Chantilly eclair
 - Mini baba
 - Fruit tarte
 - Cannoli with cream
 - Millefoglie mignon
 - Mini cassatina siciliana
- Ice cream (mango, strawberry, blackberry, lemon, apple, raisin, coconut, watermelon, cherry, vanilla, chocolate, chocolate and rum, coffee, vanilla, raisin and rum)

Sorbetto lemon* Sorbetto strawberry* Sorbetto blackberry* Sorbetto watermelon*

Every sorbetto have fresh fruit and vodka