

WEDDING MENUS

Great care has been taken in the preparation of our menus, using only the finest ingredients available.

Every day we start fresh. We chop, slice and stir our way to freshly made sauces, sides and dressings. Since day one we've sought out the best ingredients to create the great tasting, bold flavors you crave.

A beautiful atmosphere, delectable menus, and superior service come together to create a one of a kind experience.

We are flexible on creating a memorable wedding menu for you, so based on our menu "Build Up Your Wedding Menu" you can create your unique menu or also can add food items to our wedding packages. We will be delighted to assist you.



BUILD UP YOUR OWN WEDDING MENU



COLD STARTERS

Favorite from the Sea

octopus Carpaccio, salted cod pate, marinated prawns and anchovies, cucumber and avocado salsa

Favorite from the Land

Mozzarella, goat cheese, blue cheese
Parma ham, bresaola, parmesan flakes
Chorizo sausage with melon arugula

Albanian antipasto “Tradition”

Young veal rosto, Milano salami, white cheese, kackaval cheese, fresh ricotta with herbs, vegetable caponata, marinated tomato and olives, flatbread

Antipasto served middle of the table

Sea bass crudo, marinated anchovies,
Norwegian smoked salmon with avocado cucumber salsa
Cheese selection with grapes and nuts
Air dried and cured ham and salami selection



❖ **Allergy Advice:**

Foods described within this menu may contain nuts or other ingredients, which for certain people can lead to allergic reactions. If you are allergic to nuts, or think you may suffer from other forms of food intolerances/allergies, please inform your convention sales, who will be able to advice on an alternative choice

MIDDLE OF THE TABLE

COLD SELECTION

Mesclun Salad

with wild berries, pecorino cheese, pistachios and avocado

Mediterranean Salad

Avocado, lettuce, cucumber, tomato, red onion, peppers
fresh herbs and basil oil

Fresh Mozzarella and Tomatoes

arugula, balsamic reduction and basil oil

Roasted Vegetable Salad

with bulgur, pine nuts, olive oil and basil

King Prawns Cocktail

cocktail sauce and poached king prawns

WARM SELECTION

Brie Cheese Croquette

ripe seasonal fruit, mash salad and pomegranate

Eggplant parmigiana

Spicy tomato sauce

Herb falafel

Fresh hummus, Romesco sauce

Homemade Byrek

stuffed with cheese or with spinach

House Made Koftas

Albanian traditional koftas with tomato sauce

Summer Fergese

red peppers with cheese, tomatoes and olive oil

Tirana Fergese

red peppers with ricotta, veal and tomatoes

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ENTREE

Grilled Sea Bream filet
summer vegetables caponata,
romesco sauce, balsamic glaze

Fresh ricotta gnocchi
Fire roasted tomato sauce, basil, parmesan

Carnaroli risotto with Summer Truffles
parmesan cheese

MAIN COURSE

Grilled Beef Tenderloin
confit of baby potatoes,
asparagus and red wine jus

Beef medallions
with chanterelle mushrooms, asparagus
and stuffed cannelloni

Mediterranean beef roulade
stuffed with white cheese and dried tomatoes
ratatouille meridionale, crushed potatoes

SECOND MAIN COURSE

Herb roasted lamb
with eggplant puree,
sautéed summer vegetables, feta cheese and mint

Lamb Roulade
spring vegetables and herb gnocchi

Duck two ways
Seared breast and confit leg
With green lentils and butternut squash puree

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FRUITS AND CHEESE

Fruit Platter
assorted sliced fruits with maple glaze

Goat cheese mousse
ripe seasonal fruits, fruit paste, crispy flatbread

PRE WEDDING CAKE DESSERTS

Coffee Semifreddo
cinnamon sugar doughnuts

Mango Sorbet

WEDDING CAKE

Wedding Cake
with your choice of flavors

Chocolate Cremeux,
shiny chocolate glaze and fresh strawberry

Bourbon Cheese cake
wild berry jelly, strawberry coulis

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