



RESORT
COLLINA D'ORO



PRIVATE DINING



FINGER FOOD

- ✓ Cauliflower bavarois, tomato mayonnaise, basil and aromatic bread^{*}
- ⊗ ✓ Pannacotta with pecorino cheese, pear and balsamic vinegar caviar^{*}
- ⊗ Chicken skewer yakitori style^{*}
- Crispy ossobuco ball with black garlic and lime mayonnaise^{*}
- Miniburger with beef tartare, artichokes and tartar sauce^{*}
- ⊗ Salmon sashimi, dill robiola cheese and ponzu sauce^{*}
- ⊗ Cuttlefish, peas and lemon^{*}
- ⊗ Shrimp mousse with tomato and chervil^{*}

3 Finger Food CHF 15.- per person

4 Finger Food CHF 20.- per person

5 Finger Food CHF 24.- per person

6 Finger Food CHF 28.- per person

⊗ Gluten free

✓ Vegetarian

✎ Lactose free

STARTERS

- ⊗ ✓ Artichoke salad with pecan nuts, candied lemon and Parmesan cheese
- ⊗ ✓ Soft egg with roasted potato mousse, Parmesan fondue and Jerusalem artichoke chips
- ⊗ Swiss beef tartare, confit tomatoes, basil and stracchino foam
- ⊗ Marinated duck breast, red fruits, chive mayonnaise and crispy artichokes
- Sardines Milanese-style, crispy red cabbage and aioli sauce
- ⊗ Sea bass tartare, peas, buffalo straciatella cheese, Taggiasca olives and lemon

FIRST COURSES

- ✓ Tortelli filled with Alpe Nante cheese, field herbs and Valle Maggia bread on tomato fondant, basil chlorophyll and crispy capers
- ⊗ ✓ Carnaroli risotto with asparagus variation, buffalo straciatella cheese, balsamic jus and cashew crumble
- Ravioli filled with grilled lake fish, lemon butter, shellfish bisque and fried leeks
- Potato gnocchi, sardines, burrata, fried bread and lemon
- Orecchiette pasta with turnip pesto, parmesan fondue, crispy luganighetta and tarallo
- ⊗ Carnaroli risotto with artichokes, Swiss beef tartare, sbrinz cheese and thyme

3-course Menu (without starter or first course) CHF 69.- per person

MAIN COURSES

- ⊗ ✓ Marinated tofu with soy, curry and Thai vegetables
- ⊗ ✓ Tandoori Quorn, small vegetables and miso sauce
- ⊗ Turbot, braised artichokes, soft potato and beurre blanc with thyme
- ⊗ Low-temperature cooked cod, Jerusalem artichoke variation, semi-dry cherry tomatoes and taggiasca olive powder
- ⊗ Guinea fowl supreme, sweet potato, Belgian endive and teriaki sauce
- Provençal-crusted lamb chops, pommes fondant, asparagus and béarnaise mousse

DESSERT

- ⊗ 🍷 Classic tiramisu with fresh mountain mascarpone cheese
- ⊗ 🍷 Lemon cheesecake
- ⊗ Creamy strawberry, basil and white chocolate
- Tartlet with ricotta cheese, pear and cocoa
- ⊗ ✓ Fresh seasonal fruit salad, lime and mint

Complete 4-course Menu CHF 83.- per person

ADDITIONAL THEMED ISLANDS

Corner of cured meats and cheeses

with tasting of 4 cured meats
and 4 typical swiss cheeses

CHF 28.- per person

Fried in show cooking

with tasting of arancini, meat and vegetarian meatballs,
breaded mozzarella, olives ascolana style and vegetable rolls

CHF 25.- per person

Fresh fish in show cooking corner

with tasting of carpacci and salmon tartare, amberjack and bluefin
tuna with dedicated condiments

CHF 38.- per person (option to add oysters with price to be agreed on)

In case of special requests, intolerances or allergies, our Chef de Cuisine will be happy to propose alternative dishes.
In order to guarantee the timing and quality of the service we kindly ask for the same menu for all participants. Prices in CHF, VAT and service included.



STANDING DINNER

FINGER FOOD

- ✓ Cauliflower bavarois, tomato mayonnaise, basil and aromatic bread
- ⊗ ✓ Pannacotta with pecorino cheese, pear and balsamic vinegar caviar
- ⊗ Chicken skewer yakitori style
- Crispy ossobuco ball with black garlic and lime mayonnaise
- Miniburger with beef tartare, artichokes and tartar sauce
- ⊗ Salmon sashimi, dill robiola cheese and ponzu sauce
- ⊗ Cuttlefish, peas and lemon
- ⊗ Shrimp mousse with tomato and chervil

MAIN COURSE

- ✓ Tortelli filled with Alpe Nante cheese, field herbs and Valle Maggia bread on tomato fondant, basil chlorophyll and crispy capers
- ⊗ ✓ Carnaroli risotto with asparagus variation, buffalo stracciatella cheese, balsamic jus and cashew crumble
- Ravioli filled with grilled lake fish, lemon butter, shellfish bisque and fried leeks
- Potato gnocchi, sardines, burrata, fried bread and lemon
- Orecchiette pasta with turnip pesto, parmesan fondue, crispy luganighetta and tarallo
- ⊗ Carnaroli risotto with artichokes, Swiss beef tartare, sbrinz cheese and thyme

CHF 41.- per person (3 finger food and a main course)
 CHF 46.- per person (4 finger food and a main course)
 CHF 50.- per person (5 finger food and a main course)
 CHF 54.- per person (6 finger food and a main course)





THE PERFECT LOCATION FOR YOUR EVENT

The Collina d'Oro Resort
with its unique atmosphere,
the excellence of the cuisine
signed by Chef Matteo Duma,
the modular spaces
and a staff prepared for every need
is the perfect location
for your event.

RESORT COLLINA D'ORO

VIA RONCONE 22, 6927 AGRA
LUGANO - SVIZZERA
Tel. +41 (0) 91 641 11 11

INFO@RESORTCOLLINADORO.COM
WWW.RESORTCOLLINADORO.COM