



HOLIDAY GROUP

Menu 1

FOR 10 OR MORE GUESTS

Starter

Butternut Squash & Sweet Potato Soup

or

Mixed Baby Lettuce with Red Beets,
Granny Smith Apples, Candied Walnuts, Dry Cranberries

or

Pumpkin & Goat Cheese Risotto

Main Course

Roasted Turkey with Gravy

Brown Sugar & Mustard Glazed Ham

Parmesan Mashed Potatoes

Mac n' Cheese

Broccoli, Carrots, Cauliflower

Herbed Stuffing

Homemade Cranberry Sauce

Dessert

Pumpkin Pie

or

Apple Crumble with Cranberry Ice Cream

\$34.75 per person
plus service charge

For more information please contact 295-1877 or info@trattoria.bm





HOLIDAY GROUP

Menu 2

FOR 10 OR MORE GUESTS

Starter

Beet & Goat Cheese Salad
Roasted Beets, Goat Cheese Mousse
or
Onion Soup
with Croutons
or
Shrimp Cocktail
Poached Shrimps with Cocktail Sauce

Main Course

Risotto Barolo e Manzo
Arborio Rice, Barolo Wine with Beef Strips
or
Fish in Lemon Butter Sauce
or
Chicken Cordon Bleu
Breaded Chicken Stuffed with Spinach & Mozzarella served with Casarecce Cream Sauce

Dessert

Profiteroles
or
Affogato
or
Almond Cake

\$59.50 per person
plus service charge

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HOLIDAY GROUP

Menu 3

FOR 10 OR MORE GUESTS

Starter

Burrata & Roast Pumpkin with Truffle Dressing

or

Carrot & Ginger Soup

or

Smoked Salmon

served with Traditional Garnish

or

Beet & Goat Cheese Risotto

Main Course

Casarecce with Mushroom Ragout with Pecorino Cheese

or

Chicken Scaloppine

served with Potatoes, Vegetables & Lemon Butter Sauce

or

Salmon in Pernod Cream Sauce

served with Potatoes & Vegetables

or

Sirloin Steak with Marsala Wine Sauce

served with Potatoes & Vegetables

Dessert

Crème Brûlée

or

Tiramisu

or

Lemon Bar with Berries

\$64.75 per person

plus service charge



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HOLIDAY GROUP

Menu 4

FOR 10 OR MORE GUESTS

Starter

Kale Salad

with Apples, Beets, Cranberries & Red Wine Vinegar Dressing

or

Creamy Roasted Pumpkin Soup

or

Salmon & Beet Carpaccio

Slices of Salmon & Beets with Lemon Dressing

or

Bresaola & Gorgonzola

Cured Beef, Arugula, Gorgonzola & Olive Oil

Main Course

Shrimp Risotto with Saffron

Arborio Rice Shrimps, Saffron, Parmesan Cheese

or

Chicken Saltimbocca

Chicken Breast topped with Prosciutto Ham & Marsala Wine Sauce

or

Cheese Stuffed Ravioli

with Spinach, Toasted Pistachios & Lemon Butter Sauce

or

Beef Tenderloin

with Mushroom Sauce served with Potatoes & Vegetables

Dessert

Chocolate Mousse Cake

or

Tiramisu

\$72.50 per person

plus service charge



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