

Mamma Duchess

Catering Menu

Harvest Table

Parmesan cheese wheels
Assorted cheeses with artisan chutneys and jams
Vegetable crudité with salsa romesco
Artisanal crackers with two dips of roasted red pepper and smoked aubergine
Pizza Bianca roll rosemary focaccia
Charcuterie with cornichon

Buffet

Red cabbage slaw with raisins, sliced radishes and green apples
Cold soba noodles with scallions, snow peas, cilantro in peanut sauce
Sicilian style sautéed broccoli with pine nuts, raisins, breadcrumbs and chilies
Quinoa with toasted hazelnuts, cranberries and spring onion
Roast beef with fresh horseradish sauce
Country baked ham with braised savoy cabbage and cumin
French garlic sausage with puy lentils
Braised rack of pork with leeks
Porchetta with stewed cranberry beans
Gnocchi and duck ragout
Wild shrimp a la plancha with peppers, onions and paprika
The best pasta salad, gnocchetti sardi, tomatoes, scallions, fava beans, olives, Parmesan and thyme

Pizza

Gorgonzola, pear, walnut and baby arugula
Tomato, basil & mozzarella
Artichokes, prosciutto, mozzarella, tomatoes
Sausage, chilies and caramelized fennel
Butternut squash & thyme

Starters

Tomato, watermelon, cucumber, pine nut salad
Halibut crudo with pistachio pesto and grapefruit
Golden and red beet salad with maple walnuts, pears, endive and Stilton
Fresh fava bean salad with romaine hearts, crispy shallots, ricotta salata and aged balsamic
Lobster salad, haricot vert, potatoes, fennel and yuzu vinaigrette

Main Courses

Pan seared scallops with pink grapefruit fennel salad with marjoram dressing
Roasted halibut and crispy new potatoes with salsa verde
Pan seared scallops with golden beet puree and sautéed Bok choy
King salmon with sweet pea thyme puree, radishes and lemon citronette
Tagliatelle with rock shrimp, chilies, garlic and parsley
Lamb chops, salsa romesco and shaved fennel salad
Roasted leg of lamb, crispy potatoes, caramelized cipollini cucumber mint yogurt sauce

Braised short ribs with root vegetables
Tagliata over wild baby arugula
Pan-seared duck breast with fennel marmalade and heart of celery salad
Sliced grass-fed skirt steak, caramelized cipollini and chimichurri sauce
Pappardelle with fennel with lemon, chilies and sausage
Asparagus risotto with lemon and Parmesan
Black Truffle risotto with field mushrooms
Thin Linguine with lobster tails, chilies, tomatoes and marjoram
Roasted chicken with butternut squash, black olives and rocket salad

Sweets

Seasonal Berries and whipped cream
Bittersweet Chocolate Tart with toasted hazelnuts
Cannoli Crush with sweet ricotta, dark chocolate slivers, candied citrus and crushed pistachios
Dark chocolate cinnamon pudding with toasted pine nuts and cream
House biscotti plate
Date and Walnut Cake with orange blossom whipped cream
Crepes Suzette with vanilla ice cream
