



lepati@péra

Florence Cocktail

Venice Cocktail

CATERING MENUS



Florence Cocktail

€33 excl. VAT per person

SELECTION OF 12 FILLING HOMEMADE TAPAS & 1 MINI DISH

All our preparations are made on-site by our kitchen team using fresh, raw ingredients.

12 TAPAS PER PERSON

Shortbread with Saint-Maure AOP goat cheese & sun-dried tomatoes from Puglia

Seasonal vegetable quiche

Smoked salmon blini, crème fraîche & dill

Sea bream carpaccio with fresh herbs, lime & Espelette chili pepper

Focaccia with sun-dried tomatoes, cream cheese & rocket

Vitello tonnato

Brioche bread, Parma ham, burrata & basil pesto

Breaded prawns with panko & activated charcoal

Chicken croquette

Chocolate tartlet

Custard tartlet with wild berries

Patio tiramisu

MINI DISH (sample options)

Orecchiette alla Sorrentina
(homemade tomato sauce & gratinated AOP mozzarella)

or

Orecchiette cacio e pepe
(Roman sheep cheese, pepper & citrus zest)

or

Andrea's veal blanquette



Venice Cocktail

€45 excl. VAT per person

SELECTION OF 14 FILLING HOMEMADE TAPAS & 2 MINI DISHES

All our preparations are made on-site by our kitchen team using fresh, raw ingredients.

14 TAPAS PER PERSON

Shortbread with Saint-Maure AOP goat cheese & sun-dried tomatoes from Puglia

Soft polenta with gorgonzola ganache & French walnuts

Seasonal vegetable quiche

Smoked salmon blini, crème fraîche & dill

Savory muffin with Taggiasca olives & basil

Sea bream carpaccio with fresh herbs, lime & Espelette chili pepper

Vitello tonnato

Brioche bread, Parma ham, burrata & basil pesto

Beef tataki served in a glass, sesame seeds, spring onions & homemade soy sauce

Breaded prawns with panko & activated charcoal

Chicken croquette

Chocolate tartlet

Custard tartlet with wild berries

Fresh fruit skewer

MINI DISH (sample options)

Seasonal risotto

or

Grilled Label Rouge salmon with lemony white sauce & herbs

or

Oven-roasted sea bass with vinaigrette sauce (sauce vierge)
