



HOTEL PESTALOZZI
LUGANO

Proposition for an aperitif buffet

1. With cheese gratinated polenta Rice salad with tuna Parisienne with Mortadella and ham Tomato skewers with small mozzarella balls Pizza Margherita Cheese quiche Chips, peanuts, etc. CHF 14.50 per person	2. Cheese quiche Vegetable dips Bresaola of Valtellina Grissini with raw ham Pieces of Grana cheese Tortillas with spicy sauce Olives CHF 17 per person
3. Canapés (salami, cooked ham, asparagus, egg) Cheese quiche Pizza Margherita Pickled vegetables (cucumbers, gherkins, etc.) Olives Bresaola of Valtellina Grissini with raw ham Pieces of Grana cheese Fried shrimp tails Spicy chicken wings Gorgonzola of Ticino Chips, peanuts, etc. CHF 29 per person	4. Raw ham and melon Marinated salmon tartar Vegetable dips Cold spring pasta salad Cheese quiche Canapés (salami, cooked ham, asparagus, egg) Olives, gherkins Pieces of Gorgonzola cheese Pieces of Grana cheese Shrimp cocktail with Aurora sauce Risotto with saffron CHF 33 per person
5. Tomato skewers with small mozzarella balls Grissini with raw ham Bresaola rolls filled with ricotta cheese Salmon tartar Rice salad with herbs and vegetables Pieces of Grana cheese Omelet with vegetable marrows Fried rice balls - served warm Pizza Margherita Cheese quiche Pasta with spicy tomato sauce or Mediterranean style with tomato cubes, oil and basil CHF 35 per person	6. Canapés (asparagus, shrimps, salmon) Feline salami Alpine cheese Pieces of grana cheese Gorgonzola Bresaola and rocket salad Cheese quiche Chips, peanuts, etc.) Olives, cucumbers, pickles Grissini with raw ham Mousse of tuna and chicken Pasta with spicy tomato sauce or blueberry risotto CHF 37 per person
7. With cheese gratinated polenta Pizza Margherita Chips, peanuts, etc. CHF 7 per person	+ Sweets: Cubes of muffins + CHF 1 Small creams + CHF 1

Buffet for minimum 15 persons