

# Katane Menu

*A unique adventure in the lands of Homer's myth. The memory of Polyphemus and the Laestrygonians will make your taste buds pop.*

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**Welcome with mineral and flavoured water, fruit smoothies, almond milk, and assorted small granite.**

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## Buffet entrées

### *Beverages*

Mineral water, white and red wine, Prosecco

*Fried vegetables and seafood station with Show Cooking service*

### *Sushi Bar*

#### *Seafood station*

Seafood salad with oil and lemon dressing  
Steamed shrimp with dips selection: Aurora basil, chilli and parsley dip  
Salmon with julienned vegetables  
Diced octopus shots with lemon peel  
Herb-cured smoked swordfish  
Marinated fish selection: swordfish, anchovies, tuna

#### *Raw seafood station*

Oysters, smooth clams, scallops, sea urchins\*

#### *Sicilian gourmet station*

Prosciutto, melon and pineapple rolls  
Scacciatina with Pepato cheese and onions  
Small arancini with radicchio and speck, butter, lemon, meat sauce  
Parmigiana bites  
Trapani-style seafood and vegetables couscous  
Bread and Panella bites  
Bronte pistachio croquettes  
Squash blossoms

### ***Cheese and cured meat station***

Walnut and pistachio goat cheese

Fresh ricotta with jam selection: Nero d'Avola, Tropea red onion, strawberries, apricot, and Acacia honey

Fresh Pecorino: Modica chocolate, white chocolate

Pepato cheese bites | Ricotta with dark chocolate and walnuts |  
Smoked Provola

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### ***Mozzarella station with Show Cooking service***

## **Our flavours**

### ***Pasta Courses***

Square fresh raviolo with ricotta and pistachio filling, and Bronte pistachio cream and flakes  
Imperial Carnaroli risotto with prawns, diced eggplant, zucchini and cherry tomatoes

### ***Main Courses***

Snapper bites with wild mint

Radicchio, rocket, walnuts, apples and oranges salad

*Lemon and pistachio sorbets selection*

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## **A sweet ending**

Wedding cake

Small coffee, chocolate and amaretto bavaois

Petit fours: Babà, tiny ricotta and chocolate Cannoli, and miniature cream puffs (chocolate, vanilla, coffee, hazelnut)

Shortcrust pastry basket filled with custard and berries Miniature Setteveli (chocolate, pistachio, white chocolate)

Mille-feuille with tangerine cream

Ricottamisù cake

Hazelnut, gianduia and pistachio ice-cream cake

Miniature Iris with white and chocolate cream

Seasonal fruit selection

### ***Crepe station with Show Cooking service***

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## **Drink and be merry**

Mineral natural and sparkling water

Planeta La Segreta white wine (and red upon request)

Villa Sandi and Barone del Murgo sparkling wine

Coffee

Amari selection