



Meetings & Events

Proposal UNA HOTELS Century Milano

Autumn – Winter

www.unahotels.it



Welcome to the UNA HOTELS Century Milano banqueting folder, which contains our menu proposals for your events.

We would like to remind you that the contents of these proposals are only indicative, and that they can be customized according to your needs, as can the price range applied. Dishes may vary based on the seasonality of the products and specific requests. All prices are per person, per service, VAT included.

The personalized menu printing, chair covers, table centrepieces, cloakroom or hostess service and any other additional service you wish to guarantee to your Guests are not to be considered included in the following listed prices.

In order to improve our service, we suggest that you inform us of any food intolerances or allergies so that we can best advise you on your choice.

We invite you to contact our office for personalized quotes and for any other information:

T: (+39) 02 6982 6982

E: meeting@gruppouna.it

Thank you,

Meetings and Events Office

Lunch Dinner

Single dish

CHOICE OF SINGLE DISHES

- ☐ Red cabbage flan with crispy vegetables, chicken curry bites and parsley potatoes
- ☐ Grilled vegetable mosaic with buffalo burrata from Campania and pearl farro with baby vegetables
- ☐ Mixed vegetables with sea bream turban au gratin and Venere black rice
- ☐ Rice timbale with saffron, ossobuco and carrots and peas
- ☐ Roast pork loin with potato parmigiana
- ☐ English roast beef with date tomato and puntarelle shoot salad

- ☐ option 1 - 28.00 € per person (choice of 1 single dish + choice of 1 dessert)
- ☐ option 2 - 32.00 € per person (choice of 1 single dish + choice of 1 dessert + glass of wine per person)

VAT and service included

Minimum 10 people and maximum 25 people.
The final price will be calculated for 10 people, even if there are fewer than 10 participants.

INCLUDED WITH ALL OPTIONS:

Mineral water
Coffee

CHOICE OF DESSERTS

- ☐ Tiramisù
- ☐ Fresh fruit salad
- ☐ Chocolate torte
- ☐ Chocolate mousse
- ☐ Lemon sorbet

Special Dishes

- ☐ Assorted Soft Drinks 4.00 € per person
- ☐ Glass of Wine 4.00 € per person

The price is for 60 minutes of service; a supplement of 15% of the agreed price will be charged for every additional 30 minutes.

Please send your menu choice at least 5 days before the day of the event

Lunch Dinner

Buffet lunch and dinner

ANTIPASTI (Choice A)

- ☐ Platter of mixed sliced meats
- ☐ Mixed bruschettas
- ☐ Aubergine parmigiana with fresh tomato sauce
- ☐ Catalan-style shrimp salad served on a bed of rocket
- ☐ Parma ham with gnocco fritto
- ☐ Sicilian caponata with tomatoes and olives
- ☐ Selection of cheeses chosen by the chef served with preserves and compotes
- ☐ Chicken salad with cream of lemon and fresh herbs
- ☐ Asparagus flan with cheese fondue
- ☐ Pumpkin flan with cheese fondue
- ☐ Warm octopus salad with parsley potatoes
- ☐ Roast beef millefeuilles served with mixed leaves
- ☐ Smoked salmon served with crisp puntarelle shoot salad
- ☐ Creamy salt cod tacos served with guacamole
- ☐ Stewed musky octopus served with grilled polenta
- ☐ Grilled vegetables
- ☐ Fresh vegetables
- ☐ Steamed vegetables

INCLUDED WITH ALL OPTIONS:

Mineral water
Coffee

Lunch Dinner

Buffet lunch and dinner

FIRST COURSES (Choice B)

- ☐ Pennette with tomato and basil
- ☐ Mezze maniche with vegetable ragout
- ☐ Maccheroncini with seafood
- ☐ Gnocchi with pumpkin cream and speck
- ☐ Lasagnetta with Bolognese sauce
- ☐ Risotto alla Milanese with saffron
- ☐ Bergamo-style casoncelli
- ☐ Risotto with asparagus, speck and taleggio cheese
- ☐ Pumpkin risotto with fresh stracciatella cheese and golden croutons
- ☐ Creamy risotto with roast pepper, buffalo mozzarella, parsley and lemon zest
- ☐ Garganelli with purple cabbage cream, porcini mushrooms and crispy pork jowl
- ☐ Clam risotto with turnip cream, garnished with a sprinkling of pecorino cheese

Lunch Dinner

Buffet lunch and dinner

MAIN COURSES (Choice C)

- ☐ Sea bream turbans served with broccoli and pumpkin cream velouté
- ☐ Chicken curry served with steamed potatoes
- ☐ Breaded chicken cutlet with fresh rocket and cherry tomatoes
- ☐ Slow-cooked pork fillet served with sautéed spinach
- ☐ Tender roast veal served with crisp roast potatoes
- ☐ Roast turkey served with button mushrooms
- ☐ Baked salmon slices with vegetable caponata
- ☐ Veal escalopes served with sautéed artichokes
- ☐ Beef meatballs in tomato sauce
- ☐ Veal stew served with roast potatoes
- ☐ Roast chicken thighs served with crispy vegetables

Lunch Dinner

Buffet lunch and dinner

Desserts (choice D)

- ☐ Assorted flavours of chef's mini finger desserts
- ☐ Crème Caramel flavoured with Vanilla
- ☐ Lemon Torte
- ☐ Trifle
- ☐ Apple Strudel with Vanilla Crème Pâtissière
- ☐ Mini Fresh Forest Fruit Pie
- ☐ Chocolate torte
- ☐ Fresh fruit salad
- ☐ Classic tiramisù
- ☐ Mini Mango Panna Cotta Finger

- ☐ option 1 - 32.00 € per person (4 from choice A + 1 from choice B + 1 from choice D)
- ☐ option 2 - 38.00 € per person (4 from choice A + 2 from choice B + 2 from choice D)
- ☐ option 3 - 45.00 € per person (4 from choice A + 2 from choice B + 1 from choice C + 2 from choice D)
- ☐ option 4 - 58.00 € per person (4 from choice A + 2 from choice B + 1 from choice C + 3 from choice D)

VAT and service included

Extra

- ☐ Red or white wine 120 ml 5.00 € per person
- ☐ Assorted Soft Drinks 4.00 € per person

Minimum 15 people and maximum 45 people.
The final price will be calculated for 15 people, even if there are fewer than 15 participants.

The price is for 60 minutes of service; a supplement of 15% of the agreed price will be charged for every additional 30 minutes.

Please send your menu choice at least 5 days before the day of the event

Lunch Dinner

Served lunch and dinner

ANTIPASTI

- ☐ Beef carpaccio with Parmesan shavings and thyme-infused oil
- ☐ Scallops au gratin on a pumpkin cream with crispy leeks
- ☐ Pumpkin velouté with bread croutons and Gorgonzola cream
- ☐ Smoked swordfish carpaccio with raspberry sauce
- ☐ Parma Ham with Gnocco Fritto
- ☐ Cauliflower balls with saffron and yoghurt sauce
- ☐ Bresaola with buffalo mozzarella bite and rocket
- ☐ Potato pie with porcini mushrooms
- ☐ Smoked duck breast with walnuts and balsamic vinegar
- ☐ Marinated salmon with beetroot and avocado cream
- ☐ Aubergine parmigiana timbale
- ☐ Ricotta and sea bream fish balls on a truffle-infused potato velouté

INCLUDED WITH ALL OPTIONS:

Wine from our selection
Mineral water
Coffee

FIRST COURSES

- ☐ Fusilli with vegetable ragout
- ☐ Orecchiette with broccoli, cherry tomatoes and sautéed Caramote prawns
- ☐ Risotto with cacio cheese, black pepper and Caramote prawn
- ☐ Risotto with artichokes and stracciatella cheese
- ☐ Lobster ravioli with herb butter
- ☐ Porcini mushroom risotto with burrata cheese
- ☐ Risotto alla Milanese
- ☐ Maccheroncini with seafood
- ☐ Potato gnocchi with Bolognese sauce
- ☐ Pumpkin ravioli with butter and aromatic sage
- ☐ Lasagna with duck ragout
- ☐ Pumpkin risotto with melted Gorgonzola and crunchy walnuts
- ☐ Trofiette with red cabbage velouté and crispy pork jowl

Lunch Dinner

Served lunch and dinner

MAIN COURSES

- ☐ Grilled Octopus with potato purée and confit cherry tomatoes
- ☐ Grilled salmon served with seasonal vegetables
- ☐ Grilled shi drum fillet served with Sicilian vegetable caponata
- ☐ Grilled squid with rice and vegetable timbale
- ☐ Fillet of sea bass with potato and spinach crust
- ☐ Milanese-style veal ossobuco with potato purée
- ☐ Beef cheek braised with red wine with potato purée
- ☐ Suckling pig fillet in a puff pastry crust, served with sautéed spinach
- ☐ Tender roast veal with roast potatoes
- ☐ Mini Milanese-style veal escalope with rocket and fresh cherry tomatoes
- ☐ Lamb chop in a herb crust, served with roasted vegetables
- ☐ Beef medallions with red wine and roast potatoes
- ☐ Roast pork glazed with honey served with caramelised onions

Lunch Dinner

Served lunch and dinner

DESSERTS

- ☐ Lemon cheesecake with biscuit crust
- ☐ Chocolate torte
- ☐ Fresh fruit salad
- ☐ Apple strudel served with vanilla sauce
- ☐ Pistachio tiramisù
- ☐ Mango panna cotta
- ☐ Chocolate mousse with fruits of the forest
- ☐ Caramelised pears with red wine served with vanilla ice cream

- ☐ option 1 - 38.00 € per person (1 antipasto + 1 first course + 1 dessert)
- ☐ option 2 - 44.00 € per person (1 Antipasto + 1 main course + 1 dessert)
- ☐ option 3 - 50.00 € per person (1 antipasto + 1 first course + 1 main course + 1 dessert)

VAT and service included

Minimum 15 people; the final price will be calculated for 15 people, even if there are fewer participants.

The service includes a set number of one bottle of wine (75 cl) for every 4 guests, still and sparkling mineral water and coffee

The price is for 60 minutes of service; a supplement of 15% of the agreed price will be charged for every additional 30 minutes.

Please send your menu choice at least 5 days before the day of the event



We would like to inform you that all the allergens of EU regulation 1169/2011 indicated below are normally used in our kitchens. Please contact us for any needs or clarification regarding the details of the ingredients used in the various preparations. List of substances or products that cause allergies or intolerances as required by EU Regulation 1169/2011:

1. Cereals containing gluten such as wheat, rye, barley, oats, spelt, kamut or derivatives
2. crustacean and products based on crustaceans
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. soy and soy products
7. milk and derived products, including lactose
8. Nuts such as almonds, hazelnuts, walnuts, pistachios and their products
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulphites in concentrations greater than 10/mg/kg or 10 mg/l
13. Lupines and lupine products
14. shellfish and products based on shellfish



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