



# Meetings & Events

Proposal UNA Hotels Malpensa  
Spring/Summer

[www.unaitalianhospitality.com](http://www.unaitalianhospitality.com)



Welcome to the UNA Hotels Malpensa 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

Email: [meeting@gruppouna.it](mailto:meeting@gruppouna.it)

Grazie,  
Ufficio Meeting ed Eventi

# Lunch Dinner

## Lunch and dinner buffet

### CHOICE OF STARTERS

- ☐ Caprese salad with mozzarella, tomato and aubergine with extra virgin olive oil and basil
- ☐ Sicilian-style vegetable caponata
- ☐ Selection of cheeses with honey and mostarda
- ☐ Selection of Italian cold meats with gnocco fritto
- ☐ Crispy chicken morsels with BBQ sauce
- ☐ Caesar Salad with grilled chicken
- ☐ Prosciutto crudo with seasonal melon cubes
- ☐ Veal roses with tuna sauce and caper flowers
- ☐ Carne salada with rocket and cherry tomatoes
- ☐ Cuttlefish salad with tomato fillets, potatoes, olives and dill
- ☐ Salmon marinated with ginger on fennel salad
- ☐ Swordfish carpaccio with orange citronette
- ☐ Catalan-style prawn tails

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
White wine and red wine from our selection\*  
Coffee

### CHOICE OF FIRST COURSE

- ☐ Crêpes with asparagus and tomo cheese
- ☐ Crêpes with baby vegetable and ricotta
- ☐ Risotto alla Milanese with saffron
- ☐ Paccheri with stracciatella cheese, tomato and basil
- ☐ Mezze maniche with tomato, fried aubergine and ricotta salata
- ☐ Risotto with Luganega sausage and thyme
- ☐ Emilian-style lasagne au gratin
- ☐ Artichoke ravioli with speck, butter and almonds
- ☐ Casoncelli with roast meat sauce and thyme
- ☐ Garganelli with courgette, prawns and saffron
- ☐ Orecchiette with broccoli and Cantabrian anchovies
- ☐ Strozzapreti with swordfish, olives and tomato fillets
- ☐ Burrata ravioli with broccoli cream and dried cherry tomatoes

# Lunch Dinner

## Lunch and dinner buffet

### CHOICE OF MAIN COURSE

- ☐ Aubergine parmigiana
- ☐ Seared tofu with crispy baby vegetables and teriyaki sauce
- ☐ Tuscan-style Cinta Senese pork loin with sautéed potatoes
- ☐ Glazed leg of veal with roast potatoes
- ☐ Chicken strips with crispy vegetables
- ☐ Roman-style veal saltimbocca
- ☐ Veal morsels
- ☐ Herb salmon slice with parsley potatoes
- ☐ Mediterranean sea bass fillet with butter spinach and Parmesan
- ☐ Breaded veal cutlet with spiced potato wedges

- ☐ option 1: € 28.00 with 3 antipasti , 1 first course and 1 dessert
- ☐ option 2: € 33.00 with 3 antipasti, 2 first courses and 1 dessert
- ☐ option 3: € 40.00 with 3 antipasti , 2 first courses, 1 main course and 1 dessert
- ☐ option 4: € 48.00 with 4 antipasti , 2 first courses, 1 main course and 2 desserts

VAT and service included

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
White wine and red wine from our selection\*  
Coffee

### DESSERT CHOICES

- ☐ Diced fresh fruit
- ☐ Fruits of the forest panna cotta
- ☐ Chocolate mousse
- ☐ Millefeuilles with Chantilly cream
- ☐ Tiramisù
- ☐ Crème caramel
- ☐ Pavlova with cream and strawberries
- ☐ Cubes of pie

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

Minimum 20 people; the final price will be calculated for 20 people, even if there are fewer 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

## Single dish

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
Coffee

### OPTION 1 € 22 (per person)

- ☐ Rice with curry chicken strips and crispy vegetables
- ☐ Chef's dessert selection

### OPTION 2 € 22 (per person)

- ☐ Spinach and ricotta ravioli with butter and Parmesan with herb turkey bites and spinach
- ☐ Chef's dessert selection

### SUPPLEMENT € 5.00

(per person)

With a glass of wine from our selection

VAT and service included

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

### OPTION 3 € 25 (per person)

- ☐ Strigoli with Sicilian pesto with breaded veal cutlet and herb potatoes
- ☐ Chef's dessert selection

### OPTION 4 € 25 (per person)

- ☐ Orecchiette with broccoli and anchovies with sea bass slice and saffron potatoes
- ☐ Chef's dessert selection

# Lunch Dinner

## Served lunch and dinner

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
White wine and red wine from our selection\*  
Coffee

### STARTERS

- ☐ Steak tartare with mixed leaves and lemon dressing
- ☐ Marinated duck breast with baby spinach salad, Greek yoghurt, blueberries and redcurrant dressing
- ☐ Culaccia di Parma with buffalo ricotta and mango dressing
- ☐ Mondegghili meatballs on a bed of Savoy cabbage and Gorgonzola cream
- ☐ Tuna tartare with hazelnut crumble and avocado cream
- ☐ Celeriac flan with cabbage cream
- ☐ Burratina with light gaspacho and caper powder

### FIRST COURSE

- ☐ Carnaroli rice with tomato, stracciatella cheese and black olive granules
- ☐ Borage ravioli with white ragout, saffron and fried leek
- ☐ Paccheri with yellow cherry tomato cream, buffalo stracciatella and basil
- ☐ Panciotti with aubergine and scamorza cheese and a trio of cherry tomatoes
- ☐ Carnaroli rice with Prosecco di Valdobbiadene and prawn marinated in Dry Martini
- ☐ Strozzapreti with seafood ragout, fried courgettes and ricotta salata
- ☐ Orecchiette with swordfish, olives and cherry tomatoes

# Lunch Dinner

## Served lunch and dinner

### MAIN COURSE

- ☐ Veal loin served pink with roast potatoes
- ☐ Beef mignon wrapped in speck with Dolcetto D'Alba reduction and potato cream
- ☐ Rack of lamb au gratin with red onion chutney and potatoes sautéed with thyme
- ☐ Veal chop with purple potato purée and redcurrant chutney
- ☐ Salmon slice in a pistachio crust with potato cream and baby spinach
- ☐ Sliced swordfish with mango dressing and purple aubergine caponata
- ☐ Sea bass turban with artichoke mousse and crispy vegetables
  - ☐ option 1: € 36.00 with 1 antipasto, 1 first course and 1 dessert
  - ☐ option 2: € 40.00 with 1 first course, 1 main course and 1 dessert
  - ☐ option 3: € 42.00 with 1 antipasto, 1 main course and 1 dessert
  - ☐ option 4: € 50.00 with 1 antipasto, 1 first course, 1 main course and 1 dessert

VAT and service included

\*the service includes a set number of one bottle (75 cl) for every 4 guests

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
White wine and red wine from our selection\*  
Coffee

### DESSERTS

- ☐ Slices of fresh fruit
- ☐ Panna cotta with 70% dark chocolate cream
- ☐ Classic tiramisù
- ☐ Meneghina apple cake with vanilla cream
- ☐ Vanilla semifreddo with fruits of the forest sauce
- ☐ Puff pastry parcel with Chantilly cream and chocolate chips
- ☐ Deconstructed cannolo with ricotta

Minimum 20 people; the final price will be calculated for 20 people, even if there are fewer 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





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:

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





For info and reservations

T: +39 02 6982 6982

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