

# café de jaren

## Private Dining: Italian dining buffet

(This arrangement is available from 30-100 persons, and is incl. private space, linen cloth covered tables and personnel costs, but excl. Drinks.  
Composition of the buffet maybe subject to change due to seasonal/inspirational variation, or dietary wishes of the client)

€ 45 pp.

Caponata Siciliana (Sicilian cold ratatouille)

Aracini from the oven  
(puff pastry with bolognese or spinach ricotta filling)

Focaccia Genovese (rosemary, oregano, olives)

Pizza Margherita

Piatto Caprese  
(mozzarella, tomatoes, basil, pesto oil,  
homemade pesto, crostini and grissini)

Lasagna Bolognese and Lasagna with mozzarella, spinach and  
bechamel

Penne alla Viddanedda  
(pasta with slow cooked cherrytomato sauce, basil and garlic)

Rich, colourful Italian salad according to season

Tiramisu and fruits

