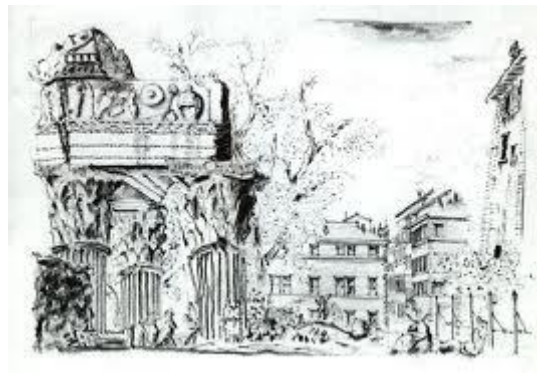


THE
A MAZING
WEDDING
COMPANY



An Italian “festino” Reception drinks

Homemade cloudy lemonade with Limoncello

Elderflower prosecco

Bottles of Peroni lager

£5.50 per person

Canapés

Slow roast cherry tomato and ricotta cheese crostini
dressed with citrus oil.

Fresh pea, broad bean and pecorino crostini drizzled
with extra virgin olive oil.

Creamy avocado and herb pesto crostini.

Crispy pancetta and ricotta crostini dressed with herb oil.

£7.50 per person

Antipasto

Rocket and shaved parmesan salad with a lemon and olive oil dressing.

£4.50 per person

primo

Spring pea farfalle with a creamy sauce thickened with egg yolks.

£6.95 per person

Secondo

Chicken parmesan (chicken breast in a bread crumb and parmesan golden crust) with a rich tomato and red wine sauce.

Eggplant parmesan (aubergine in a bread crumb and parmesan golden crust) with a rich tomato and red wine sauce.

Prime cuts of tender beef with cherry tomatoes and a fresh rosemary chianti sauce.

Contorno (sides)

Broccoli rabe

Baby spinach with white butter sauce.

£23.95 per person

Dolci

Vanilla panna cotta with sweet braised rhubarb.

Homemade indulgent chocolate and coffee tiramisu.

£6.95 per person (Guests to pre order one)

Espresso to finish.

£2.50 per person.

Toast the bride and groom

Prosecco spumante, vinvita, Veneto.

£5.50 per person.

Cocktail hour

Each guest to have two E tini cocktails. An elderflower and pear vodka based martini.

£11.50 per person.

Later that night.

Smooth mozzarella, rich tomato, Italian salami and
roast ham calzone pizza.

Sicilian salad.

Garlic and fresh herb crusty bread.

£12.95per person.

This menu is an example of the range and prices of foods we offer at York Maze at the present time. The prices and the range of food are not fixed, each menu is priced individually according to your requirements.