

Menu A

Aperitif:

Cocktails: Champagne, Bellini and Mimosa, as well as no-alcoholic options.
Assorted Finger Foods and Canapés.

Starters Choice of

Please choose 1 of the following starters:

Antipasto Sorrento-style

Selection of local regional delicacies, mix of typical Italian Salami, Parma Ham, fresh and mature Cheese, Mix of vegetables.

Octopus Salad

Local Octopus Salad with potatoes & Mediterranean Dressing

Cocktail of Shrimp

Cold, cooked shelled shrimp and a zippy sauce (cocktail sauce).

Mosaico di Pesce

Mixed Seafood Platter composed of marinated Anchovies and Salmon, smoked Salmon, stuffed Swordfish, stuffed Squid, Octopus salad.

First Courses Choice of

Please choose 1 of the following first courses:

Pasta with Lobster with Cherry Tomatoes

fresh cherry tomatoes, garlic and Extra Virgin Olive

Linguine Seafood

Linguine pasta with local seafood, fresh cherry tomatoes and Mediterranean sauce

Lemon Risotto with Shrimp

Risotto with fresh grated lemon, shrimp and lemon flavours sauce.

Spaghetti with clams

Spaghetti pasta with local clams, cherry tomatoes and parsley

Second Courses Choice of

Please choose 1 of the following second courses:

Fillet of Beef

Fillet of Beef with balsamic vinegar, pepper and porcini mushrooms in cream sauce

Fillet of Sea Bass

Fish Fillet of Sea Bass cooked in white wine sauce & covered in Potato Crust

Fish Fillet on “Crazy Water”

Fish Fillet of Sea Bass or Sea bream fish on “Crazy Water”
with cherry tomatoes and parsley with white wine

Fish Fillet of Sea Bass au Gratin

Fish Fillet of Sea Bass gratinated in the oven with Lemon sauce, in white wine sauce,

Side Orders

Roast Potatoes with rosemary
Potato Crocche, Fresh French Fries,
Fresh Salad, Tomato Salad,
Mix vegetables

Desserts Choice of

Please choose 1 of the following dessert:

Fresh fruit salad with vanilla ice cream,
Profiteroles of Chocolate, Profiteroles of Lemon, Tiramisu

Every 4 people include:

2 Bottle of Wine (Red, White)
Natural & Sparkling Mineral Water
Limoncello



Menu B

Aperitif:

Cocktails: Champagne, Bellini and Mimosa, as well as non-alcoholic options.
Assorted Finger Foods and Canapés.

Starters Choice of

Please choose 1 of the following starters:

Antipasto Sorrento-style

Antipasto Sorrento-style featuring a selection of local regional delicacies, mix of typical Italian Salami, Parma Ham, fresh and mature Cheese, Mix of vegetables.

Summer Symphony

Parma Ham & Melon, Fresh & Mature Cheese, Rocket Salad with Cherry Tomatoes

Caprese Salad

Fresh Mozzarella Cheese and Tomato with basil leaves

Eggplant Parmigiana

Thin slices of eggplant, tomato sauce, fresh basil and cheese

Mix of Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes,
Aubergine, Mushrooms

Beef Carpaccio Caprice

Cured Beef on Bed of Rocket with Flanks of Parmesan Cheese

First Courses Choice of

Please choose 1 of the following first courses:

Smoked Provola Delight

Homemade Pasta with smoked Provola cheese and Parma Ham

Homemade Gnocchi “Sorrento Style”

potato dumplings with mozzarella cheese with fresh tomato sauce

Homemade Ravioli “Caprese Style”

mozzarella cheese and “ricotta” cheese with fresh tomato sauce

Homemade Lasagna

Homemade baked pasta filled with mince meat, fresh mozzarella cheese and tomato sauce

Spaghetti “Bolognese Style”

Spaghetti pasta with tomato sauce (Neapolitan Ragù), mince meat

Home Made Cannelloni “Sorrento Style”

“Cannelloni” Pasta filled with fresh mozzarella & ricotta cheese and mince meat with tomato sauce.

Second Courses Choice of

Please choose 1 of the following second courses:

Chicken Rolls

Rolls of Italian Chicken breast with ham & cheese, cooked in the oven

Roast Beef at Italian Style

Roasted slices of beef flavored with Mediterranean herbs in a creamy sauce made with onions, carrots and celery.

Escalope of Veal “Sorrento Style”

Veal escalope with mozzarella cheese and tomato sauce

Mixed Grilled Meat

Lamb, Pork, Chicken, Beef.

Lamb

Lamb cooked in the oven with rosemary, extra virgin olive oil, white wine, with a Mediterranean herbs

Roast Chicken

Free Range Chicken baked in the oven in white wine sauce with fresh rosemary

Side Orders

Roast Potatoes with rosemary
Potato Crocche, Fresh French Fries,
Fresh Salad, Tomato Salad,
Mix vegetables

Desserts Choice of

Please choose 1 of the following dessert:

Fresh fruit salad with vanilla ice cream,
Profiteroles of Chocolate, Profiteroles of Lemon, Tiramisu

Every 4 people include:

2 Bottle of Wine (Red, White)
Natural & Sparkling Mineral Water
Limoncello



Menu C

Aperitif:

Cocktails: Champagne, Bellini and Mimosa, as well as non-alcoholic options.

Assorted Finger Foods and Canapés.

Starters Choice of

Please choose 1 of the following starters:

Summer Symphony

Parma Ham & Melon, Fresh & Mature Cheese, Rocket Salad with Cherry Tomatoes

Cocktail of Shrimp

Cold, cooked shelled shrimp and a zippy sauce (cocktail sauce).

Octopus Salad

Local Octopus Salad with potatoes & Mediterranean Dressing

Antipasto Sorrento-style

Antipasto Sorrento-style featuring a selection of local regional delicacies, mix of typical Italian Salami, Parma Ham, fresh and mature Cheese, Mix of vegetables.

Summer Symphony

Parma Ham & Melon, Fresh & Mature Cheese, Rocket Salad with Cherry Tomatoes

Caprese Salad

Fresh Mozzarella Cheese and Tomato with basil leaves

Eggplant Parmigiana

Thin slices of eggplant, tomato sauce, fresh basil and cheese

Mix of Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes,
Aubergine, Mushrooms

Beef Carpaccio Caprice

Cured Beef on Bed of Rocket with Flanks of Parmesan Cheese

First Courses Choice of

Please choose 1 of the following first courses:

Tagliolini Blossom Bliss

Homemade Pasta Tagliolini with Courgette Flowers and Ham

Seafood Medley Risotto

Risotto with Prawns and Courgette

Prawn Paradise Scialatielli

Homemade Scialatielli Pasta with Prawns, Rocket Salad and Cherry Tomatoes

Second Courses Choice of

Please choose 1 of the following second courses:

Herb-Infused Seared Fish

Fresh fish fillet with aromatic herbs

Mixed Grilled Fish

Prawn King Prawns , Squid, filte of fish, Shrimps, , Pork, Chicken, Beef.

Steak “Pizzaiola Style”

Sirloin Steak “Pizzaiola Style” garlic, tomato and oregano

Escalope of Veal with Lemon

Veal Escalope, Lemon, Extra Virgin Olive, White wine, Fresh parsley

Side Orders

Roast Potatoes with rosemary
Potato Crocche, Fresh French Fries,
Fresh Salad, Tomato Salad,
Mix vegetables

Desserts Choice of

Please choose 1 of the following dessert:

Fresh fruit salad with vanilla ice cream,
Profiteroles of Chocolate, Profiteroles of Lemon, Tiramisu

Every 4 people include:

2 Bottle of Wine (Red, White)
Natural & Sparkling Mineral Water
Limoncello

Note: Dishes are prepared with Extra Virgin Olive Oil



Please note some useful information:

Please note the following important information regarding our menus:

The menus provided below are just examples. In reality, you have the flexibility to mix and match dishes to create a customized menu tailored to your preferences. Whether you'd like to select from the options provided or suggest your own, we are more than happy to accommodate your needs.

If any of your guests require special dietary considerations, such as vegetarian or gluten-free options, rest assured that we can create a special menu to accommodate their needs. Simply inform us in advance, and we'll ensure that everyone is catered to with delicious and suitable dishes.

Menu Selection Guidance:

For your convenience, we recommend choosing up to 2 options for each course. For example, if you have 40 guests and would like to offer Caprese Salads as a starter for 20 guests and Parma Ham with Cantaloupe Melon for the other 20 guests, you can do so. The same applies to the first and second courses. Providing us with this information in advance ensures smooth and efficient service on the day of your event.

Children's Menu:

We understand the importance of catering to the younger guests at your event. Therefore, we offer a personalized children's menu with a few options to choose from. The details of the children's menu will be discussed with you a few days before your event to ensure it meets your requirements. Rest assured, we only charge for what the children consume, making it a hassle-free and cost-effective option for you.

If you have any further questions or specific requests regarding the menus or dietary accommodations, please don't hesitate to reach out to us. We're here to make your event memorable and stress-free.

Drinks Package:

Introducing our customizable Drinks Package! Take your event to the next level by personalizing your drink selection to suit your preferences and preferences of your guests.

Whether you want to add extra wine on the tables, offer additional Prosecco and drinks during the aperitif, or have an Open Bar Package with extra drinks and cocktails, we have the options to make your event unforgettable.

Our experienced team will work with you to create a bespoke drinks package that perfectly complements your event. From refreshing cocktails to fine wines and everything in between, we have a wide range of options to choose from.

Let us take care of all your drink needs so you can focus on enjoying your event.



Don Pedro Wedding Organizers

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