

*W e* are delighted that you have thought of the Parkhotel Brenscino Brissago for your event. Choose the delights for your aperitif from our selection. If you wish, we can also put together a personalised version for you. *The suggestions are bookable from 6 people; the selection should be standardised.* (Depending on the size of the group, several options can be selected). *The reservation must be made at least 2 days before the event.* 

Suggestions for aperitifs

## **CLASSICO**

Grissini with raw ham, olives, cheese bits and rosemary focaccia

# SEMPLICE

Bruschetta with tomato and vegetables Polenta chips with gorgonzola Skewers with grana cheese and salami

## LEGGERO

Shrimps with sesame Spring rolls Melon wrapped in raw ham Vegetables sticks with dip

#### **GUSTOSO**

Shrimp and avocado cocktail Crepes filled with Philadelphia and herbs Courgette roll with feta and basil Luganighetta with caramelised onions



15

18

19

Mini salmon and ham sandwiches Couscous salad with vegetables Beef meatballs with barbecue sauce Bresaola, garden rocket salad and Büscion rolls

#### RAFFINATO

Arancini (fried rice balls) Small sandwiches with tartare Bites of Ticino cheeses Pineapple skewer with mint Grilled aubergine, pesto and feta roulade Blinis with smoked salmon and horseradish mousse Vegetable tortilla Ticino cold meat cuts

### GRANDIOSO

Focaccia filled with vegetables and cooked ham Couscous salad Chicken nuggets with sesame Hummus with vegetable chips Fruit skewers Spelt salad with pike perch and cherry tomatoes Cold cucumber soup Cold melon soup Small sandwiches with tartare Brie with marinated salmon Vegetable tartare with herb yoghurt Vegetable tortilla Prawns with sesame Ticino cold meat cuts

Prices are per person in CHF - VAT included.

On request, we will be happy to provide you with a declaration on the origin of meat and fish and on allergens. We only use Swiss products and consider local suppliers whenever possible.

