



WBTF 40th Anniversary Celebration Gala

Italian Buffet Dinner Menu

Tomato and mozzarella Caprese style

Parma ham and melon

Meat and potato millefeuille with chives and tuna sauce

Vegetable salad with mayonnaise and fish strips

Cold cuts and cheese selection from Piedmont

Lasagna au gratin with green beans and basil pesto

Creamy saffron risotto

Pan-fried fil Sea bass fillet with olives, cherry tomatoes and capers

Baked turkey rump with Piedmontese hazelnut sauce

Rosemary potatoes

Green beans with extra virgin olive oil

Assortment of salads

Creme caramel

Ricotta cheese cake with raspberry sauce

Wholemeal flour tart with orange marmalade

Fresh fruit salad

Espresso

Water

Wines:

Roero Arneis "Casetta"

Barbera d'Asti "Bricco rosso"