



H10 Roma Citta

Via Amedeo Avogadro, 35
00146-Quartiere Marconi
Rome

Telephone No.: +39 06 556 52 15
h10.roma.citta@h10hotels.com

H10 Roma Città

BUFFET DINNERS

Some examples of buffet options below:-

Buffet I

Starters

Organic mixed salad
Bruschetta with tomatoes
Buffalo mozzarella caprese
Amatrice ham with figs
“Ciacchiere” Napoletane (fried pizza)
Suppli alla romana
Spelt salad with vegetables and basil oil

Pasta

Strozzapreti” with fresh tomatoes, olives and basil
Sea food risotto with EVO Vetralla D.O.P.

Main Courses

Rabbit stew
Grilled “Vitellone bianco” medallion

Sides

Green beans sauteed
Seasonal vegetables caponata

Dessert

Fresh fruit salad
Lemon tart “la Ciociara”

Buffet II

Starters

Wholegrain rice salad with vegetables
Cheese selection with honey,
“Mortadella” served with mustard
Assorted hot and cold sandwiches

Mini pizzas

Mignon rotisserie

Assorted “Focaccia”

Selection of seasonal crudité and salad

Pasta

Seafood risotto with green peas
Carrots cold cream with yogurt

Main courses

Cod fish “Livornese” style

Chicken drumsticks baked with mushrooms

Sides

Mashed potatoes with curry

Tomatoes au gratin

Desserts

Selection of yogurts

Fresh fruit salad

Chocolate profiteroles

Carrots cake

Buffet III

Starters

Assorted hot and cold sandwiches

Mini pizzas

Mignon rotisserie

Assorted "Focaccia"

Selection of seasonal crudité and salad

Cheese and traditional salami selection

Pasta

Pasta with tuna ragout and red sauce

"Gazpacho Andaluso" of melon

Main courses

Chicken sautéed with curry and apples

Grilled salmon

Sides

Roasted potatoes

Sautéed spinach

Desserts

Coconut mousse with pineapple coulis

Seasonal fruit salad

Yogurt selection

Buffet VI

Starters

Assorted hot and cold sandwiches

Mini pizzas

Mignon rotisserie

Assorted "Focaccia"

Selection of seasonal crudité and salad

Tuna and shrimps cocktail with lettuce

Cheese and traditional salami selection

Caprese salad

Pasta

"Fusilli" Amatriciana

Risotto with mussels and basil pesto

Zucchini soup with cream

Main courses

Turkeys "saltimbocca" with mushrooms

Grilled squids

Sides

Cheese and pepper potatoes
Sautéed spinach
Sautéed mushrooms
Desserts
Yogurt selection
Chef cake
Chocolate mousse with coconut
Seasonal fruit

SAMPLE