



UNAHOTELS

Hotel Century Milano

Meetings and Events

UNAHOTELS Century Milano Menus
Spring - Summer 2024



UNAHOTELS

Hotel Century Milano

Welcome to UNAHOTELS Century Milano's banqueting folder, featuring all our menus for your events.

We would like to remind you that these menus are purely indicative and can be personalised to meet your requirements, as can the range of prices on offer. The dishes may vary depending on the seasonal availability of produce and specific requirements.

All prices are per person, per service, VAT included.

Printed personalised menus, seat covers, centrepieces, cloakroom or hostess service, and any other additional service you may wish to offer your guests are not included in the following mentioned prices.

To ensure we offer the very best service, please let us know if you or anyone dining with you have any food intolerances or allergies so that we can help you choose accordingly.

If you would like a personal quote, or any other information, please contact our office:

Phone: (+39) 02 6982 6982

@: meeting@gruppouna.it

Thank you,
Meetings and Events Office

€ 27,00 per person

Menu 1

- Purple cabbage flan with crispy vegetables
thai rice with crisp baby vegetables
and chicken curry with parsley potatoes

Menu 2

- Grilled vegetable mosaic with buffalo burrata from Campania and
pearl farro with baby vegetables

Menu 3

- Mixed vegetables with sea bream turban au gratin
and Venere black rice

Menu 4

- Rice timbale with saffron,
ossobuco and carrots and peas

Service length: 60 minutes.

The price includes: mineral water, wine from our cellar, coffee
and a seasonal fruit salad.



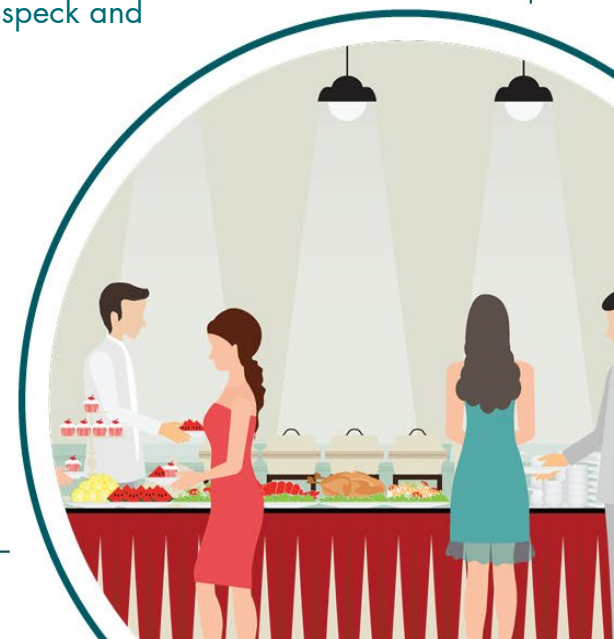
Classic

€ 28,00 per person

- Platter of mixed sliced meats
- Chicken sandwiches
- Vegetable spring rolls
- Mini pizzas
- Three-colour brochettes
- Aubergine parmigiana
- Pork loin with artichokes and sautéed button mushrooms
- Roast turkey
- Seasonal grilled vegetables
- Finger desserts made by the Chef
- Diced seasonal fruit

Choice of first course dish from our menu:

- Pennette with tomato and basil
- Mezze maniche with artichoke cream, prawns and squid
- Trofiette with pesto and burrata stracciata
- Maccheroncini with seafood
- Pennette with cauliflower and anchovy
- Gnocchi with pumpkin cream and speck
- Lasagnetta with Bolognese sauce
- Bergamo-style casoncelli
- Risotto with asparagus, speck and taleggio cheese



Service for min. 15 and max 30 participants.
The service lasts 60 minutes and seating is available.
The price includes: mineral water, wine from our cellar and coffee.

Superior

€ 34,00 per person

- Roast beef millefeuilles
- Italian chicory salad
- Vegetable pie
- Onion rings and mini panzerotti
- Sandwiches with purple cabbage cream and salami
- Assorted sandwiches
- Three-colour brochettes
- Pizza square
- Smoked salmon salad
- Fried stuffed olives and rice arancini
- Chicken curry
- Mixed salad leaves and cherry tomatoes
- Finger desserts made by the chef
- Diced seasonal fruit

Choice of first course dish from our menu:

- Pennette with tomato and basil
- Mezze maniche with vegetable ragout
- Trofiette with pesto and burrata stracciata
- Maccheroncini with seafood
- Pennette with cauliflower and anchovy
- Gnocchi with pumpkin cream and speck
- Lasagnetta with Bolognese sauce
- Bergamo-style casoncelli

Service for min. 15 and max 30 participants.
The service lasts 60 minutes and seating is available.
The price includes: mineral water, wine from our cellar and coffee.



Special

€ 36,00 per person

- Cured ham and gnocco fritto
- Catalan-style prawn salad
- Cheeseboard with honey
- Mini focaccias with filling
- Mini pizzas
- Caprese salad
- Diced ricotta frittata
- Steamed vegetables
- Cous cous with baby vegetables
- Roast veal
- Tiramisù
- Fresh fruit salad

Choice of first course dish from our menu:

- Pennette with tomato and basil
- Mezze maniche with artichoke cream, prawns and squid
- Trofiette with pesto and burrata stracciata
- Maccheroncini with seafood
- Pennette with cauliflower and anchovy
- Gnocchi with pumpkin cream and speck
- Lasagnetta with Bolognese sauce
- Bergamo-style casoncelli
- Risotto with asparagus, speck and taleggio cheese

Service for min. 15 and max 30 participants.
The service lasts 60 minutes and seating is available.
The price includes: mineral water, wine from our cellar and coffee.



Deluxe

€ 37,00 per person

- Platter of mixed sliced meats with pinsa
- Venere black rice with prawns and avocado
- Caprese Trio
- Smoked salmon and orange
- Chicken salad
- Grilled vegetables
- Steamed vegetables
- Mini pizzas
- Mixed salad
- Mini chicken cutlet with rocket and cherry tomatoes
- Finger desserts made by the Chef
- Fresh fruit salad

Choice of first course dish from our menu:

- Pennette with tomato and basil
- Mezze maniche with vegetable ragout
- Trofiette with pesto and burrata stracciata
- Maccheroncini with seafood
- Pennette with cauliflower and anchovy
- Gnocchi with pumpkin cream and speck
- Lasagnetta with Bolognese sauce
- Bergamo-style casoncelli

Service for min. 15 and max 30 participants.
The service lasts 60 minutes and seating is available.
The price includes: mineral water, wine from our cellar and coffee.



Exclusive

€ 40,00 per person

- Sliced Felino salami
- Rice arancini
- Assorted bruschette
- Octopus, potato and Taggiasca olive salad
- Smoked salmon on a bed of fennel
- Steamed vegetables
- Mini pizzas
- Prawn cocktail
- Pearl barley with baby vegetables
- Baked sea bream turban au gratin
- Finger desserts made by the Chef
- Pineapple carpaccio

Choice of first course dish from our menu:

- Pennette with tomato and basil
- Mezze maniche with vegetable ragout
- Trofiette with pesto and burrata stracciata
- Maccheroncini with seafood
- Pennette with cauliflower and anchovy
- Gnocchi with pumpkin cream and speck
- Lasagnetta with Bolognese sauce
- Bergamo-style casoncelli

Service for min 15 and max 30 participants.
The service lasts 60 minutes and seating is available.
The price includes: mineral water, wine from our cellar and coffee.



Classic

€ 30,00 per person

Make up your own menu: choose 1 first course, 1 main course and 1 dessert

First courses:

- Fusilli with vegetable ragout
- Aubergine parmigiana pie
- Trofie with pesto
- Garganelli with seafood sauce

Main courses:

- Grilled vegetable mosaic with buffalo mozzarella balls
- Baked sea bream fillet with vegetable ratatouille
- Roast turkey breast with spinach and potato torte
- English roast beef with fennel sautéed with balsamic vinegar

Dessert:

- Fresh fruit salad
- Nougat semifreddo with chocolate sauce
- Tiramisù
- Warm chocolate torte

Service for max 30 participants.

Service length 60 minutes.

The price includes: mineral water, wine from our cellar and coffee.





UNA HOTELS

Hotel Century Milano

Deluxe

€ 36,00 per person

Make up your own menu: choose 1 first course, 1 main course and 1 dessert

First courses:

- Sedanini with beef ragout
- Bergamo-style casoncelli
- Garganelli with seafood
- Risotto with porcini mushrooms
- Risotto with artichokes and stracciatella cheese

Main courses:

- Sliced beef with rocket and Grana Padano
- Fillet of sea bass with potato and spinach crust
- Baked salmon steak with sautéed baby vegetables
- Veal escalope with lemon, served with vegetable caponata

Service for max 30 participants.

Service length 60 minutes.

The price includes: mineral water, wine from our cellar and coffee.

Served Lunch

Dessert:

- Fresh fruit salad
- Sliced pineapple
- Lemon and strawberry sorbet
- Warm chocolate torte
- Tiramisù



€ 48,00 per person

Menu 1

- Smoked swordfish carpaccio with tangy raspberry sauce
- Lobster ravioli with herb butter
- Salmon in a sesame crust with courgette cream
- Lemon and mint sorbet

Menu 2

- Smoked duck breast with walnuts and balsamic vinegar
- Old Milanese-style risotto
- Fillet of beef with roast new potatoes
- Dark chocolate torte with orange marmalade

Menu 3

- Platter of 24 month cured Parma ham with gnocco fritto
- Risotto with porcini mushrooms
- Beef cheek braised with red wine with potato purée
- Tiramisu' with amaretti

Menu 4

- Marinated salmon with avocado mousse
- Maccheroncini with seafood
- Grilled octopus with purple potato purée
- Pineapple and lemon carpaccio

Service length 120 minutes.

The price includes: mineral water, wine from our cellar and coffee.



€ 43,00 per person

Make up your own menu: choose 1 first course, 1 main course and 1 dessert

Antipasti

- Platter of cold sliced meats with gnocco fritto
- Aubergine torte with Parmesan fondue
- Rolled bresaola with buffalo mozzarella bite
- Scallop hearts au gratin with puréed peas

First courses

- Potato gnocchi with Bolognese sauce
- Risotto alla Milanese
- Conchiglie with seafood carbonara
- Stringoli with pesto, green beans and potatoes

Main courses

- Ossobuco alla Milanese with peas and carrots
- Mini Milanese chicken cutlets with tomato and rocket
- Grilled octopus on a potato cream
- Beef medallions with red wine and roast potatoes

Dessert

- Tiramisù
- Warm chocolate torte
- Lemon sorbet
- Nutella affogato with cream ice cream
- Panna cotta with strawberry coulis

Service length 120 minutes.

The price includes: mineral water, wine from our cellar and coffee.





UNA HOTELS

Hotel Century Milano

We would like to inform you that all the allergens referred in EU Regulation 1169/2011 are normally used in our kitchen, as mentioned below. Please contact us for any requirement or clarification about the specific ingredients used for cooking our dishes. Substances or products causing allergies or intolerances in compliance with the EU Regulation 1169/2011:

1. Cereals, containing gluten, like wheat, rye, barley, oat, hulled wheat, kamut
2. Crustacean and products based on crustaceans;
3. Eggs and products based on eggs;
4. Fish and products based on fish;
5. Peanuts and nuts products;
6. Soy and soy products;
7. Milk and dairy produce, including lactose;
8. Nuts such as almonds, hazelnuts, walnuts, pistachio nuts;
9. Celery and products based on celery;
10. Mustard and products based on mustard;
11. Sesame seeds and products based on sesame seeds;
12. Sulphur dioxide and sulphites in concentration higher than 10/mg/kg or 10/mg/l
13. Lupin beans and products based on them;
14. Shellfish and products based on shellfish.

For more information and bookings
Tel. +39 02 6982 6982
Email meeting@gruppouna.it

UNAHOTELS Century Milano
Via Fabio Filzi, 25, 20124 Milan (MI)
Tel. +39 02 675041

www.gruppouna.it

