



APERITIVES & STANDING DINNERS

APERITIFS & STANDING DINNERS

FINGER FOOD SELECTIONS

Selection of 5 finger foods of your choice - 2 per type per person

Selection of 8 finger foods of your choice - 2 per type per person

Price upon request: eventi@favalligroup.it

STANDING DINNERS

Selection of 5 finger foods of your choice - 2 per type per person
with a **first course**

Selezione di 8 finger food a scelta - 2 per type per person
with a **first course**

Price upon request: eventi@favalligroup.it

BEVERAGE PACKAGES

CLASSIC

Local wines (1 bottle per 3 people) + 1 soft drink

PREMIUM

Champagne Nicolas Feuillatte (1 bottle per 3 people) + 1 soft drink

Price upon request: eventi@favalligroup.it

GOURMET STANDING DINNER



For your Gourmet Standing Dinner, we offer a selection of our signature tastings: small creations served as passed bites, designed to provide the experience of a full menu in a dynamic and refined format. The selection is inspired by the most appreciated dishes over time in our restaurants, reinterpreted in a new format for the occasion.

GOURMET STANDING DINNER

Selection of 5 Signature Tastings

Price upon request: eventi@favalligroup.it

Would you like to discover our Signature Tasting options in detail and plan your event with us?

Contact us at: eventi@favalligroup.it

FINGER FOOD



FISH FINGER FOOD

Shrimp in brick pastry with basil and sweet paprika 1.2.5.

Octopus, confit cherry tomatoes and potatoes with its own mayonnaise 6.14.

Mini amberjack burger with romaine lettuce
and wasabi mayonnaise 1.3.4.6.7.10.

Fried baby squid, shrimp, zucchini flowers and sage
served in a bamboo cone 1.2.4.5.14.

Cantabrian anchovy canapé with basil caviar 1.4.

Bagel with smoked salmon and cream cheese 1.3.4.7.11.

Tuna burrito with black beans and jalapeños 1.4.9.

Tartlet with black pepper and juniper marinated salmon
with pear jam 1.3.4.7.10.

Puff pastry pizzette with piccadilly tomato, oregano and mussels 1.7.14.

Crudités (shrimp 2. - scampi 2. - oysters 14.)

MEAT FINGER FOOD

Hand-cut local salami with a wedge of warm sunflower bread 1.7.

Mini caesar salad tartlets 1.3.4.7.

Mini Fassona beef tartare boulettes with BBQ sauce 1.3.7.10.

Savoury croissant with Parma ham and confit cherry tomatoes 1.3.7.

Puff pastry cannoncini with vitello tonnato mousse and capers 1.3.7.9.11.

Beef mini burger with cheddar and pickle 1.3.7.10.

Savoury tart with bacon and spring onion 1.3.7.

Pulled beef taco with grilled peppers 1.6.9.

Bao with curried turkey and avocado 1.9.

VEGETERIAN FINGER FOOD

Crispy robiola pralines 7.11.

Parmigiana in a spoon 5.7.

Pumpkin, red radicchio and pumpkin seed roll 12.

Grana Padano DOP bon bons 1.3.5.7.

Savoury tartlet with courgette and goat's cheese 1.3.7.

Tomato financiers with ricotta cream and grilled leek 1.3.7.8.

Spinach, mascarpone and edamame tart 1.3.6.7.

Montanarine with melting tomato and basil 1.5.7.

Sweet and sour vegetable club sandwich 1.12.



www.favalligroup.it



AQUARIVA
www.aquariva.it



IL RIVALE AL LAGO
www.ilrivale.it



BBAY RESTAURANT
www.splendidobay.com



IL RIVALE IN CITTA'
www.ilrivale.it



HONORE MULTIFOOD
www.honore.it



KUOKI
www.kuoki.it



SPLENDIDO BAY RESORT
www.splendidobay.com



WINEB HUB & CORNERS
www.wineb.it

eventi@favalligroup.it