



BUFFET DE NATAL | CHRISTMAS BUFFET

VILA GALÉ SINTRA

ENTRADAS STARTERS

Creme de legumes	Vegetables cream soup
Sopa de camarão	Shrimp soup
Mini Salgadinhos e folhados diversos	Mini nibbles and mini pies
Saladas	Salads
Molhos vários	Sauces
Tira gostos	Strip tastes
Queijos light e tostas	Light cheeses and toasts
Charcutarias magras	Lean cold meats
Sementes digestivas	Digestive seeds
Salmão fumado	Smoked salmon

PRATOS QUENTES HOT COURSES

Lombo de novilho grelhado com molho de manga	Grilled beef loin with mango sauce
Escalopes de porco com amêijoas	Pork fillets with clams
Peito de peru com castanhas salteadas	Turkey breast with sautéed chestnuts
Peixe galo grelhado com manteiga de alcaparras	Grilled John dory with capers sauce
Bacalhau com camarão em crosta de amêndoa	Cod fish with shrimps on an almond crust
Stroganoff de legumes	Vegetables stroganoff
Arroz basmati	Basmati rice
Arroz basmati de pinhões	Pine nuts basmati rice
Batata palito assada	Roasted French fries
Batata miúda com alecrim	Oven roasted potatoes with rosemary
Brócolos a vapor	Steamed broccolis
Pak choi salteada	Sautéed bok choy
Macarrão integral gratinado com mozzarella light	Light mozzarella whole wheat macaroni gratin
Fusilli integral salteado com camarão, coentros e tomate cherry	Sautéed whole wheat fusilli with shrimps, corianders and cherry tomato

SOBREMESAS E FRUTAS DESSERTS AND FRUITS

Arroz doce com coco gengibre e laranja	Coconut rice pudding with ginger and orange
Mousse de manga	Mango mousse
Maçã raineta assada	Roasted pippin apple
Crumble de frutos vermelhos	Red fruits crumble
Farófias saudáveis	Healthy lemon puffs with custard
Filhoses de forno	Oven roasted traditional Christmas dough
Bolo Rei sem glúten	Gluten free portuguese Christmas cake
Fruta laminada	Sliced fruits
Gelados de índice glicémico reduzido	Low glycaemic ice creams
Salada de fruta	Fruit salad
Fruta fresca da época	Fresh seasonal fruits

Mínimo 20 pax Minimum 20 pax