



BUFFET DE NATAL | CHRISTMAS BUFFET

ENTRADAS | STARTERS

Creme de legumes | Vegetables cream soup
Sopa de bacalhau com hortelã | Codfish soup with peppermint
Mini panadinhos e folhados diversos | Mini fried nibbles
Saladas | Salads
Molhos vários | Sauces
Tira gostos | Strip tastes
Queijos e tostas | Cheeses and toasts
Charcutarias | Delicatessens
Paté | Pate
Salmão fumado | Smoked salmon

PRATOS QUENTES | HOT COURSES

Peito de pato grelhado com laranja | Grilled duck breast with orange sauce
Escalopes de novilho com molho de cogumelos | Veal escalope's with mushroom sauce
Peito de peru com molho de manga e sultanas | Turkey breast with mango sauce and sultanas
Bacalhau gratinado com gambas | Cod gratin with prawns
Salmão grelhado | Grilled salmon
Couve-flor com ricotta | Cauliflower with ricotta cheese
Arroz branco | White rice
Arroz de pinhões | Pine nuts rice
Batata palito | French fries
Batata duchesse | Duchesse potatoes
Feijão verde a vapor | Steamed green beans
Cenoura baby com courgetes em mel e limão | Baby carrots and zucchini with lemon and honey
Macarronete gratinado com mozzarella | Mozzarella macaroni gratin
Fusilli salteado com camarão, coentros e tomate cherry | Sautéed fusilli with shrimps, corianders and cherry tomato

SOBREMESAS E FRUTAS | DESSERTS AND FRUITS

Arroz doce | rice pudding
Pudim de leite condensado | Condensed milk pudding
Crumble de frutos vermelhos | Red fruits crumble
Filhós | Fried traditional portuguese dough
Sonhos | Fried traditional portuguese dough
Bolo de amêndoa | Almond cake
Bolo rei | Portuguese Christmas cake
Abacaxi | Pineapple
Laranja | Orange
Kiwi | Kiwi
Salada de fruta | Fruit salad
Fruta fresca da época | Fresh seasonal fruits

Mínimo 20 pax | Minimum 20 pax