

BUFFET DE NATAL

CHRISTMAS BUFFET

Vila Galé Collection

ENTRADAS

Creme de legumes
Canja de pato com ovos de codorniz
Mini panadinhos e folhados diversos
Saladas
Molhos
Queijos e tostas
Bacalhau fumado
Carpaccios e ceviches de peixe

STARTERS

Vegetable cream soup
Duck stock soup with quail eggs
Mini fried nibbles
Salads
Sauces
Cheeses and toasts
Smoked cod fish
Fish carpaccio and ceviches

PRATOS QUENTES

Lombinhos de porco grelhados com laranja
Escalopes de novilho com molho de cogumelos
Peito de peru com castanhas
Lombo de bacalhau cozido com ovos
Salmão grelhado
Couve-flor com ricotta
Arroz branco
Grão cozido com cebola, salsa, azeite e alho
Batata palito
Batata cozida
Couve portuguesa cozida
Cenoura baby a vapor
Ravioli gratinados de queijo e espinafres
Fusille tricolor com pesto ou tomate seco

HOT COURSES

Grilled pork fillet with orange sauce
Veal fillets with mushroom sauce
Roasted turkey breast with chestnuts
Steamed codfish with eggs
Grilled salmon
Cauliflower with ricotta cheese
White rice
Steamed chickpeas with onion, parsley, olive oil and garlic
French fries
Boiled potatoes
Steamed portuguese cabbage
Steamed baby carrots
Cheese and spinach raviolis gratin
Sautéed pasta with pesto or sun-dried tomato

SOBREMESAS E FRUTAS

Arroz doce
Pudim de leite condensado
Crumble de frutos vermelhos
Filhós
Sonhos
Bolo de bolacha
Bolo rei
Fruta fresca laminada
Salada de fruta

DESSERTS AND FRUITS

Rice pudding
Condensed milk pudding
Red fruits crumble
Fried traditional Portuguese dough
Fried traditional Portuguese dough
Cookie's cake
Portuguese Christmas cake
Fresh sliced fruit
Fruit salad

Mínimo 20 pax | Minimum 20 Pax