

# BUFFET DE NATAL

## CHRISTMAS BUFFET

### 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

Vegetables 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 escalope's 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