

BUFFET LUNCH

Minimum 25 persons

Bronze option

Two prepared Salad or two Starters

Two Main Courses

Two Garnishes

Two Deserts

Bread Selection

Coffee and tea

\$ 23.00

Silver Option

Vegetables variety to prepare your own Salad

Two prepared Salad

One Starter

Three Main Courses

Three Garnishes

Three Deserts

Bread Selection

Coffee and tea

\$ 26.00

Gold Option

Vegetables variety to prepare your own Salad

Three prepared Salad

Two Starters

Four Main Courses

Three Garnishes

Five Deserts

Bread Selection

Coffee and tea

\$ 32.00

Salads

Tomatoes, cucumber, variety of lettuce

Tomatoes and Boconccini mozzarella
cheese with Pesto sauce

Artichoke, marinated tomatoes and
Salmon

Broccoli with Prosciutto, olives and
Balsamic dressing

Cesar Salad

Dill with
Surimi and citricals fruits

Traditional Nicoise Salad (potatoes,
anchovies, tomatoes, green beans)

Green Apple and dry fruit salad with a
pineapple dressing

Asparagus and grilled Heart of Palm
With almond dressing

Marinated mushroom with balsamic
vinegar

Chicken and vegetables salad with
cashew nut and sesame

Greek salad (feta cheese, olives and
tomatoes)

Pasta Salad with short cuts

Starters

Smoked fish selection with its garnishes

“Antipasto” of Vegetables

National Cheeses selection

Cold cuts

Poultry Terrine with pistachios and Fruits
Chutney

Smoked Salmon Terrine with mustard
and Dill sauce

Octopus Gallegos style (paprika and olive
oil)

Cold cuts and cheese selection

With fish “Ceviche” (raw fish cooked in
lemon)

Main Course

Tilapia filet in shrimp sauce ***	Beef fajitas with "Pico de gallo" sauce ***
Mahi mahi in Tomato and basil sauce ***	Salmon coated with sesame seeds Oriental sauce ***
Chicken Brest Gratinated with pesto and Parmesan Cheese ***	Pork loin stuffed with nuts and bacon, Honey sauce ***
Grilled chicken breast with virgin sauce (tomatoes, olives, onions, and parsley) ***	Turkey breast "paupiette" with dry apricot and cranberry sauce ***
Prune stuffed chicken with sweet and sour sauce ***	Chicken Cordon Bleu ***
Beef tenderloin medallion with your choice of sauce: Pepper, red wine, béarnaise, mushroom or cabernet with mushrooms ***	Beef with onion rings and Barolo wine sauce ***
Herbs and sauvignon Sauce sea bass filet	Beef and chicken skewers with Tamarind Thai style sauce

Garnishes

Vegetables in herbs butter ***	Potato Gratin Dauphinois ***
Potato purée ***	Rosemary sautéed potatoes ***
Rice with vegetables ***	Wild Rice ***
Cantonese style fried rice ***	Rice with heart of palm and "pejibaye" (palm fruit) ***
Potatoes filled with asparagus, cream and chives ***	Vegetables Tían (eggplant, tomato, onions and zucchini) ***
Broccoli gratin with Curry and coconut milk ***	Vegetables mixed (green beans, green peas. Carrots and broad beans) ***
Vegetables Ratatouille ***	Rigatte pasta with tomatoes sauce
Egg plant Parmigiani Style	

Deserts

Strawberry and white chocolate cake

Coffee tiramisu

Chocolate opera

Fresh Fruit Selection

Pear pie with almond cream

Pecan and apple pie

Vanilla crème brûlée

Peach cheesecake

Cas (tropical acid fruit) o Strawberry o
Guanabana Mousse

Chocolate marquise

Chocolate mousse with Grand Marnier

Tropical fruit tart

Pear in red wine

Additional options for the buffet (only valid with the buffet)

Those additional options can be use to replace one item of the buffet

Supplement of \$ 3.00 per person to the Buffet price

Tenderloin carving station with 2 sauce

Pork leg carving station with 2 sauce

Pasta station with 3 kinds of pasta and sauce

Risotto Station (3 kinds)

Crepes and fruits station with almonds, nuts, milk caramel, chocolate, peach, strawberries, banana and chantilly

Ice cream station (3 kinds) with toppings (M& M's, strawberry, biscuit, chocolate syrup, caramel)

For those station, Chef on a carving station at \$ 30.00 per chef