



OPTION I

Gazpacho Iced Soup with Langoustine, Caviar and Chives

Filet Mignon Medallion in Tartuffe Sauce, Potatoes Anna and Vichy Carrots

Praline Parfait with Custard and Chocolate Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 106.00 + 10% Service Charge

OPTION II

Mini-Vol-au-Vent Plate – Palm Hearts, Chicken and Mushrooms, Gorgonzola and Seafood

Fillet of Sole in Chive Sauce with Parsnip Purée

Apple Brunoise with Zucchini and Carrot Julienne

Mini-Strawberry Tart with Crème Chiboust, Custard and Pistachio Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 106.00 + 10% Service Charge



OPTION III

Pâté de Foie Gras and Small Green Salad of the Season,
Fennel Chutney and Melba Toast

Salmon Fillet in Pecan Sauce with Braised Baby Zucchini and Fresh
Peas

Strawberry Cheese Cake with Chocolate Brownie, Coffee Topping and
Cinnamon Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 116.00 + 10% Service Charge

OPTION IV

Seafood Risotto scented with Saffron

Partridge in Port Wine Sauce

Sauté Potatoes, Artichokes and Olives

Spiced Pears on Dacquoise with Zabaglione Topping and Chocolate
Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 116.00 + 10% Service Charge



OPTION V

Green Salad of the Season with Sun-Dried Tomatoes and Buffalo
Mozzarella Quiche

Sirloin Scaloppini with Sauté Potatoes à la Provençale and Diced
Carrots

Pannacotta with Berry Topping and Chocolate Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 116.00 + 10% Service Charge

OPTION VI

Leek Ragout with Shrimp and Asparagus Tips in Light Green Pepper
Sauce

Grilled Filet Mignon in Bordelaise Sauce

Baby Potatoes with Button Mushrooms

Green Bean Bundle

Sparkling Wine Mousse Cake with Cheese Ice Cream and Guava
Topping

Coffee and Petit Fours

Price per Person: R\$ 116.00 + 10% Service Charge



OPTION VII

Sorubim Carpaccio with Rocket Salad and Tomato Brunoise with Dill-Dusted Cucumber

Fillet of Veal Wine Sauce with Button Mushrooms, Potato Cubes with Artichokes and Olives

Caramel Mousse with Hazelnut Cream, Mint Topping and Vanilla Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 118.00 + 10% Service Charge

OPTION VIII

Clam Petals in Chardonnay Sauce with Vegetables Julienne

Veal Escalope in Gravy

Parsnip Purée with Truffles and Fresh Peas

Cupuassu Bavaoise with Custard and Chocolate Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 118.00 + 10% Service Charge



OPTION IX

Langoustine Carpaccio with Endive and Salmon Roe Chantilly with Chives

Partridge Supreme in Portuguese Chestnut Sauce
Broccoli Risotto with Orange-Flavored Diced Carrots

Truffle Gateau with Vanilla Topping and Assai Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 120.00 + 10% Service Charge

OPTION X

Angel-Hair Pasta in Fresh Tomato Sauce, Langoustine and Chervil

Fillet of Lamb in Artichoke Heart Sauce

Wild Rice Risotto with Green Asparagus and Carrot Brunoise

Chocolate-Crowned Passionfruit Mousse with Blackcurrant Topping
and Vanilla Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 120.00 + 10% Service Charge



OPTION XI

Green Asparagus Tips Gratinées in Sabayon Sauce

Porgy and Clam Fricassee

Baby Vegetables scented with Chablis

Gianduia Mini-Gateau with Hazelnut Crunch and Strawberry Ice Cream

Coffee and Petit Fours

Price per Person: R\$ 120.00 + 10% Service Charge

BEVERAGES:

Water and Soft Drinks