



EXECUTIVE BUFFET

(Lunch option only)

SALADS

Bouquet of Salad Greens with Croutons
Cherry Tomato Salad with Aromatic Herbs and Tofu Cubes
Cauliflower and Broccoli Salad
Potato Salad with Smoked Chicken

Dressings: Golf, Tartare, Vinaigrette, Scandinavian
Assorted Bread Baskets

SUITES

Option of one Beef, one Chicken, one Fish and one Pasta dish with
Trimmings and Side-Dishes
Chef's Suggestion

DESSERTS

Cream Caramel
Passionfruit Mousse
Strawberry Tart
Chocolate Brownie with Walnuts
Sliced Fresh Fruit
Vanilla Ice Cream
Chocolate Sauce

Coffee and Petit Fours

BEVERAGES

Water and Soft Drinks

Price per Person: R\$ 98.00 + 10% Service Charge



COPACABANA BUFFET

ENTRÉES

Italian Salad

Bouquet of Salad Greens with Tangerine

Smoked Salmon Roses with Palm Hearts

Grison Carpaccio with Rocket and Parmesan

Fine Cheese Board

Dressings: Golf, Balsâmico Herb Vinaigrette

Assorted Bread Baskets

SUITES

Fillet of Sea-Bass in Almond Sauce

Fillet Steak Escalope with Button Mushrooms

Brie Rondelle with Apricot and Four Cheese Sauce,

Italian Tomatoes and Parmesan

Sauté Potatoes

Steamed Baby Vegetables

White Rice

DESSERTS

Lime Pie with Italian Meringue

Coconut Pineapple Pie

Angel-Hair Gateau

Chocolate Mousse Gateau

Sliced Fresh Fruit

Guava Ice Cream

Creamy Cheese Topping

Hot Chocolate Sauce

Coffee and Petit Fours

BEVERAGES

Water and Soft Drinks

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



CARIOCA BUFFET

ENTRÉES

Rocket and, Watercress Bouquet with Cherry Tomatoes
Bean Shoot Salad with Chinese Leeks and Soy Sauce
Squid Salad with Celery and Walnuts
Raw Ham with Figs
Fine Cheese Board

Dressings: Scandinavian, Balsamic and Walnut Vinaigrette,
Assorted Bread Basket from our own Bakery

SUITES

Filet Mignon Medallions à la Bordelaise
Fillet of Sand Perch in Fines Herbes Sauce
Green Tortelloni with Buffalo Mozzarella and Marjoram
Vegetable Spaghettini
White Rice with Almonds
Potato Noisettes

DESSERTS

Ipanema Gateau
Mille-Feuilles with Berries
Petit Romeo and Juliet (Guava Preserve + Cream Cheese)
Crêpe Suzette
Sliced Fresh Fruit
Pistachio Ice Cream
Apricot Topping
Hot Chocolate Sauce

Coffee and Petit Fours

BEVERAGES

Water and Soft Drinks

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



BUFFET RIO DE JANEIRO

SALADS

Seafood Salad
Mozzarella Salad with Sun-Dried Tomatoes
Bouquet of Salad Greens with Grilled Figs
Shrimp Salad with Fennel and Fresh Herbs
Fine Cheese Board

Dressings: Tartare, Vinaigrette, Balsamic, Fines Herbes, Scandinavian and Golf

Mini-Bread Basket, Croissants and Mini-Brioches

SUITES

Porgy Fillet in Champagne Sauce
Veal with Button Mushrooms in Red Wine Sauce
Buttered Vegetable Plate
Ricotta and Walnut Ravioli with Funghi Sauce
Roesti Potatoes

DESSERTS

Mini-Patisserie
Apple Strudel
Tiramisu
Cream Cheese with Berry Topping
Sliced Fresh Fruit
Vanilla Ice Cream
Passionfruit Topping
Hot Chocolate Sauce

Coffee and Petit Fours

BEVERAGES

Water and Soft Drinks

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