



COPACABANA PALACE

by ORIENT-EXPRESS

COCKTAILS (Selection of five hot and five cold options)

COLD CANAPÉS

Spiced Rolled Salmon in Cucumber Barquettes dusted with Toasted Sesame Seed

Tempura Frog Legs in Sweet and Sour Sauce

Carrot Barquette with Steamed Oysters in Chardonnay Aspic

Cherry Tomato stuffed with Boursin and Sliced Almonds

Guineafowl Cubes in Spicy Chocolate

Dates stuffed with Gorgonzola and Walnut Brunoise

Mini-Arab Bread with Aubergine Pâté

Salmon Paupiette with Sour Cream

Baby Potato with Roquefort Cream and Sliced Almonds

Raw Ham Cornet with Melon Noisette

Toast with Olive Tapenade

Strawberry stuffed with Cream Cheese and Carrot Julienne

Mini-Tuna Tartare scented with Dijon Mustard

Carpaccio with Caper Sauce and Parmesan on Arab Bread

Rose Petals with Sour Cream and Salmon Roe

Cream Cheese and Caviar Straws

Salmon Roses on Pumpernickel Bread

Button Mushrooms à la Provençale

Sliced Mango with Crayfish Medallions and Golf Dressing

Fig Barquettes with Pâté de Foie Gras and Blackberry Jelly

Parma Ham with Wild Asparagus Tips



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Finely Sliced Walnut Baguette with Buffalo Mozzarella, Marjoram and Cherry Tomato

Finely Pâté de Foie Gras in Aromatized Chocolate

Blinis with Sour Cream and Caviar

Thai Shrimp in Mini-Baguettes

Banana Chips with Roquefort Cheese and Cashew Nut Brunoise

Mini Beef Wellington

Pumpernickel Bread with Salmon Tartare and Quail Eggs

Crêpe stuffed with Sun-Dried Tomatoes and Rocket

Aubergine Roll with Buffalo Mozzarella and Marjoram

Phyllo Pastry Basket with Smoked Chicken Cole Slaw

Kavli crispbread with Brie, Tomato Concassé and Marjoram

Mini-Bowl of Seafood with Avocado and Salmon Roe

Mini-Dish of Pâté de Foie Gras on Wholegrain Toast with Blackberry Chutney

Kanikama Tartlet with Green Apple and Walnuts

Emmenthal and Pesto Barquette

Aubergine Caviar and Curd Tartlet

Parma Ham Julienne Barquette with Melon Pearls

California Roll Served on a Spoon

Coconut Spoon with Guacamole and Quail Breast



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HOT CANAPÉS

Coconut Shrimp with Guava Chutney
Shrimp Tempura in Sweet and Sour Sauce
Ham Cordon Bleu
Shrimp Puff with Catupiry Cream Cheese
Spinach Puff with Ricotta
Pâté de Foie Gras Puff with Blackberry Chutney
Funghi Puff
Fresh Funghi Puff perfumed with Truffles
Pork and Prune Puff
Palm Heart Puff
Shitake Puff
Napolitano Puff
Phyllo Pastry stuffed with Ginger -Scented Shrimp
Phyllo Pastry stuffed with Marinated Turkey and Nut Purée

Mini-Crêpe with Brie and Apricot
Mini-Crêpe with Curried Chicken
Mini-Crêpe with Salt Cod
Mini-Crêpe with Pleurotes

Mini-Quiche with Leek
Mini-Quiche with Onion
Mini-Quiche with Spinach and Ricotta
Mini-Quiche with Gruyère
Mini-Quiche with Sun-Dried Tomatoes
Mini-Quiche Lorraine

Phyllo Pastry Roll with stuffed with Marinated Duck
Pleurotes stuffed with Salmon and Sour Cream
Spring Roll stuffed with Shrimp and Catupiry Cream Cheese in Sweet and Sour Sauce
Spring Roll stuffed with Vegetables in Sweet and Sour Sauce
Apricot Triangle with Brie
Apple Triangle with Almonds
Phyllo Pastry Triangle stuffed with Ricotta and Spinach
Salt Cod Roll



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Vol-au-Vent stuffed with Chicken and Gorgonzola

Vol-au-Vent stuffed with Seafood

Vol-au-Vent stuffed with Palm Hearts

Vol-au-Vent stuffed with Fresh Asparagus

Cream of Pumpkin with Gorgonzola Brunoise

Bean Soup with Croutons

Cream of Parsnip with Sour Cream

Cream of Leek with Salmon Chantilly

Cream of Cauliflower with Flaked Tuna

Tomato Soup scented with Orange

Fresh Funghi Cappuccino

Creamy Coconut Shrimp Bobó

Spicy Shrimp Moqueca



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ENTRÉES (Select four cold dishes and four salads)

COLD DISHES

Italian Antipasti (Bell Pepper, Aubergine, Zucchini and Onion Grilled in Olive Oil)
Pastrami and Grison Plate
Chicken Ballotine with Sun-Dried Tomatoes
Italian Carpaccio with Capers and Parmesan
Grison Carpaccio with Rocket and Parmesan
Sliced Roast Chester with Fruit
Sliced Haddock Fillet
Porgy Fillet marinated with Herbs
Steamed Salmon Fillet with Aromatic Herbs
Salmon Fillet en Croûte
Wood-Smoked Salmon
Marinated Fresh Salmon Fillet
Gravlax Fillet
Sorubim Fillet and Smoked Herring
Pâté de Foie Gras and Berry Chutney
Sliced Turkey Breast with Fruit
Raw Ham with Figs
Parma Ham with Melon Noisettes
Sliced Roast Beef
Fine Cheese Board
Salmon and Broccoli Terrine

SALADS

Caesar Salad
Bouquet of Iceberg Lettuce Shells with Anchovy Fillets and Parmesan
Bouquet of Salad Greens with Croutons and Bacon
Bouquet of Salad Greens with Parmesan Slivers and Walnuts
White and Green Asparagus
White and Green Asparagus with Salmon Cubes
Grilled Aubergine with Sun-Dried Tomatoes
Bean Shoot Salad with Chinese Leeks and Soy Sauce
Shrimp Salad with Celery and Fennel
Shrimp Salad with Fennel and Fresh Herbs
Shrimp Salad with Tofu and Sprouts
Artichoke Hearts in Extra-Virgin Olive Oil
Moroccan Couscous with Dried Fruit
Grilled Endive in Balsâmic Vinaigrette with Smoked Salmon
Seafood Salad
Chickpea Salad with Tuna
Lentil Salad with Ham Cubes
Squid Salad with Celery and Walnuts
Buffalo Mozzarella with Sun-Dried Tomatoes
Three-Color Penne with Pesto and Pinenuts
Cherry Tomato Salad with Aromatic Herbs and Tofu Cubes
Cherry Tomato Salad with Buffalo Mozzarella and Fines Herbes
Italian Salad
Taboulé
Tropical Salad
Hot Brie with Apricot Jelly

Dressings: Tartare, Vinaigrette, Scandinavian, Golf and Balsamic
Selection of Breads from our Bakery



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MEATS (Select one type)

Fillet Steak Escalope with Mixed Funghi
Fillet Mignon Medallion au Poivre
Fillet Steak en Croûte
Chopped Steak à la Copacabana Palace
Fillet Mignon in Port Wine Sauce with Truffles

OPTIONS (add R\$ 10.00 to the Price per Person)

Veal à la Bordelaise
Veal Escalope in Mustard à l'Ancienne Sauce
Roast Lamb Ribs with Tapenade Cream and Semolina Gnocchi with Leeks
Wild Boar Cutlet in Sicilian Lemon Sauce

FISH (Select one type)

Thai-style Salmon Fillet
Fillet of Sea-Bass in Langoustine and Fines Herbes Sauce
Tropical Salmon Scaloppini
Porgy Fillet in Belle Meunière Sauce
Snowy Grouper Fillet with Herb Butter

OPTIONS (add R\$ 10.00 to the Price per Person)

Crayfish Tail in Champagne and Chive Sauce
Lobster Thermidor Medallion
Shrimp in Herbed Olive Oil
Shrimp in Champagne Sauce
Shrimp and Leek Ragout in Green Pepper Sauce
Haddock in Passionfruit Sauce

POULTRY (Select one type)

Chicken Paupiette with Sun-Dried Tomatoes and Mozzarella
Guineafowl in Pinenut Sauce
Chicken Escalope in Apricot Sauce with Toasted Almonds
Turkey Scaloppini in Nut Sauce

OPTIONS (add R\$ 10.00 to the Price per Person)

Partridge with Chanterelles
Partridge in Portuguese Chestnut Sauce
Roast Duck in Honey / Rosemary Sauce
Duck Breast Supreme in Orange Sauce



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PASTAS (Select one type)

Cappeletti stuffed with Ricotta and Walnuts
Two-Color Ravioli stuffed with Sun-Dried Tomatoes and Mozzarella
Penne in Nantua Sauce with Cubed Langoustine
Ravioli stuffed with Gorgonzola and Apricot in Mascarpone and Walnut Sauce
Pumpkin Ravioli with Pear
Salmon Ravioli
Cappeletti stuffed with assorted Mushrooms

Sauces: Marjoram, Funghi, Italian Tomato, Four Cheese, Mascarpone and Sun-Dried Tomatoes

SIDE DISHES (Select three types)

White Rice
Seven Grain Rice
Wild Rice
Risotto with Sun-Dried Tomatoes and Brie Cheese
Risotto with Saffron and Wild Asparagus Tips
Sauté Potatoes
Potato Noisettes
Roesti Potatoes
William Potatoes
Potatoes Anna
Roast Potatoes
Lyonnaise Potatoes
Spaghettini with Vegetables and Ginger
Vegetables Jardinière
Vegetables Julienne
Selected Baby Vegetables
Apple Purée
Parsnip Purée
Japanese Pumpkin Purée

DESSERTS (Select five types, as well as two ice creams, two toppings and sliced fruits)

Apple Strudel
Chocolate Brownie with Walnuts
Charlotte Cecília
Crème Brûlée: traditional or Romeo and Juliet (Guava Conserve and Cream Cheese)
Crêpe Suzette
Sliced Fresh Fruit of the Season
Mille-Feuilles with Berries
Mini-Éclairs
Mini-Mousses
Mini-Pâtisserie
Passionfruit Mousse
Pannacotta with Berries
Tapioca Pudding
Tiramisu
Chocolate Fudge Gateau with Chocolate Shavings
Walnut Gateau with Sweet Egg Threads



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Crunchy Caramel Gateau
Coconut Pineapple Pie
Lime Pie with Italian Meringue
Strawberry Tart
Walnut Pecan Gateau
Black Forest Gateau
Ipanema Gateau

Ice Creams:

Vanilla
Chocolate
Pistachio
Coconut
Graviola
Cupuassu
Mango
Lime
Passionfruit
Raspberry
Guava
Cinnamon
Tapioca
Strawberry

Toppings:

Vanilla
Berries
Apricot
Chocolate
Caramel
Passionfruit
Strawberry
Coconut

Coffee, Tea and Petit Fours

BEVERAGES:

Mineral Water and Soft Drinks

Price per Person: R\$ 240.00 + 10% Service Charge